

WELTHUNGERHILFE
September 2020

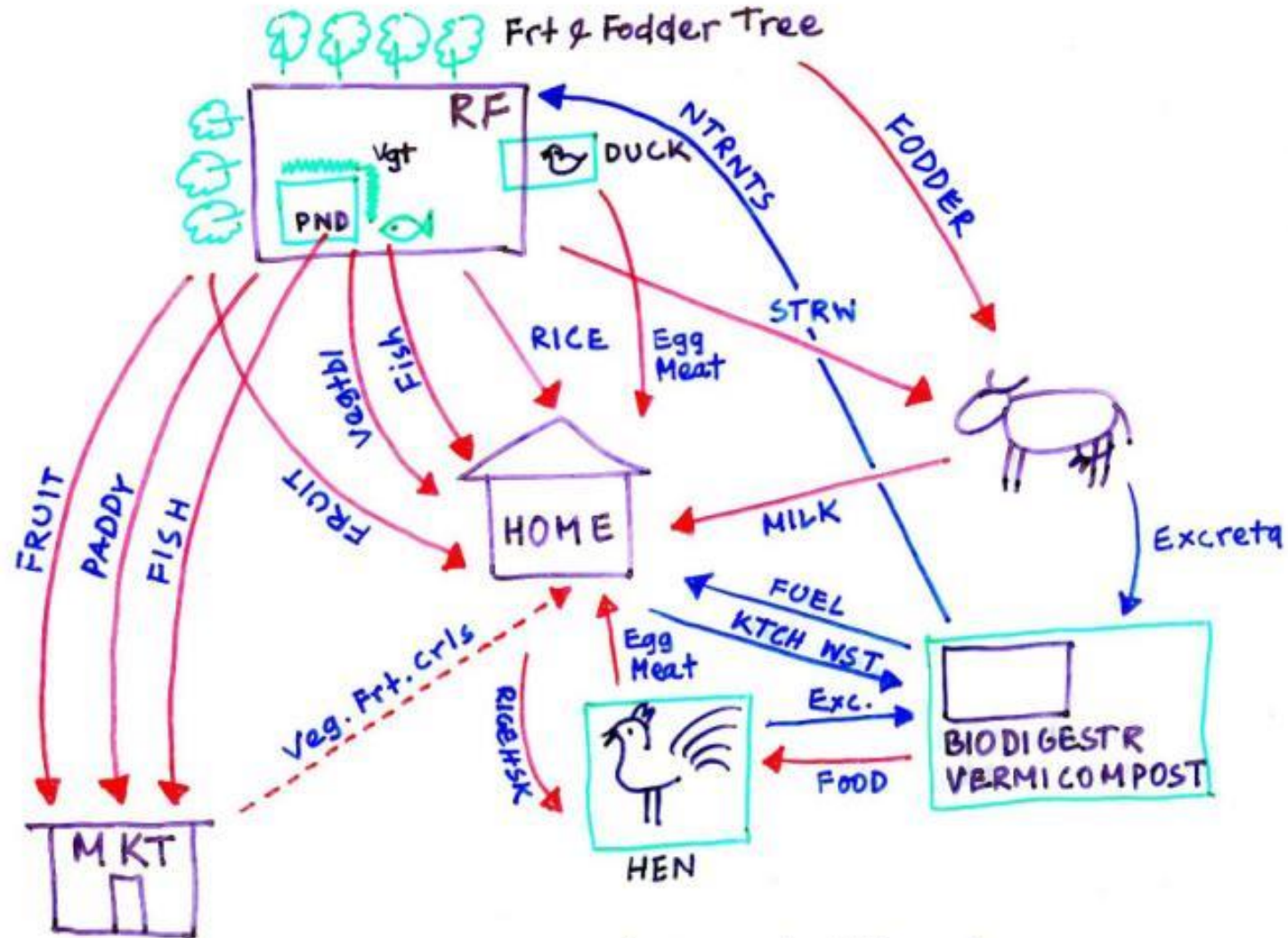


For a world without hunger

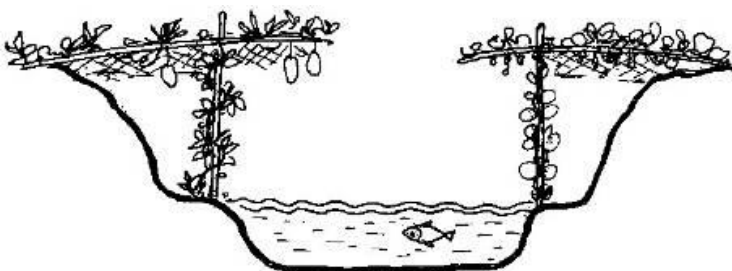
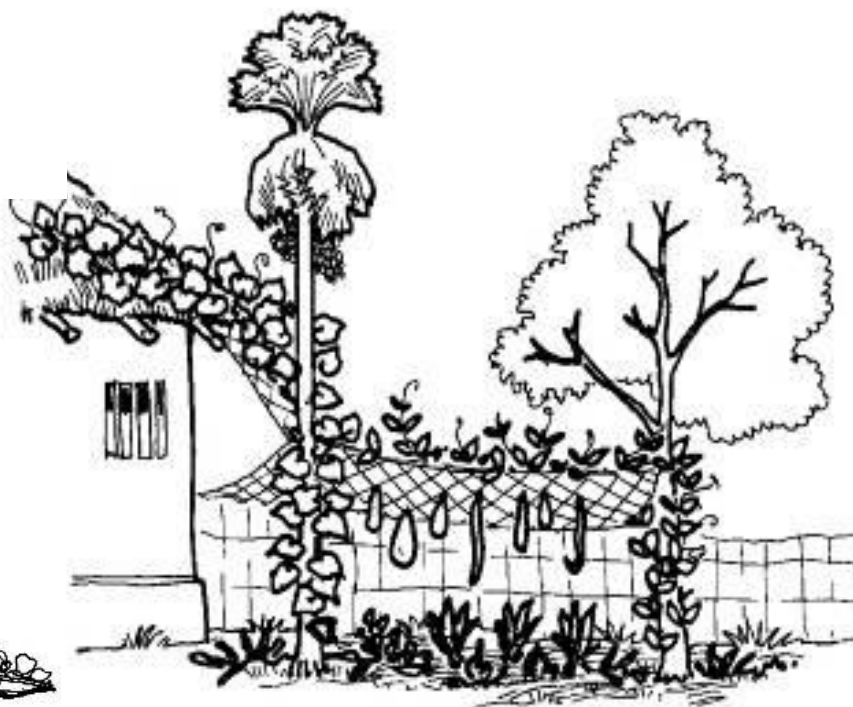
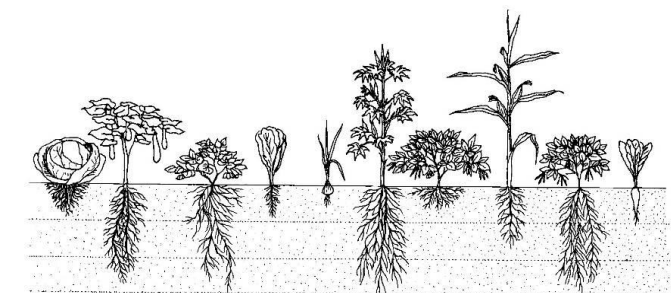
Natural farming for resource conservation, ecological and livelihood security of small, marginal and tribal farmers

Sustainable Integrated Farming System (SIFS)

Our agroecological
method



Integrating various components together for better utilisation of time and space



- Cropping sequence over time
- Utilise all space
- Use of on-farm inputs
- Multistory arrangement
- Integrating subsystems

Enhance bio- diversity

- Improve soil resilience
- Extend growing season
- Income sources diversified



MODELS IN DIFFERENT AGROECOLOGICAL ZONES

1. Hilly terrain

Central Nepal, Bangladesh Chittagong Hill Tracts, North East India, North India

Model 1: (Paddy+ Fish+ Azolla) + (pond + duck + fish) + (Home stead garden) + (Livestock) + (Vermicompost)



Model 2: (Crop Field = Mixed Crop) + (Livestock) + (Composting) + (Backyard vegetables)

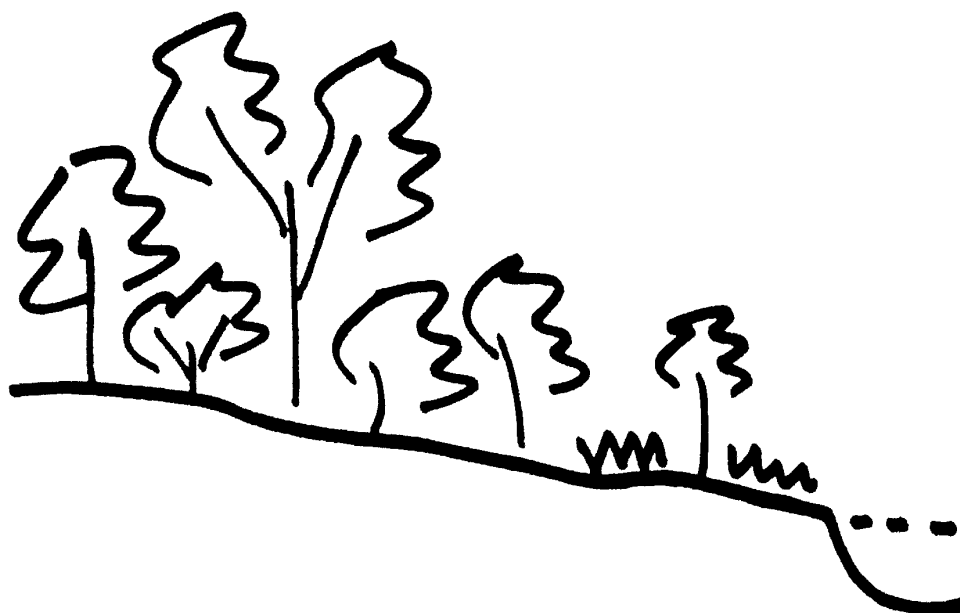






2. Semiarid, undulated terrain

Chhotanagpur Plateau



UPLAND WITH DEGRADED SOIL AND NO IRRIGATION

Fruit Trees +
intercropping
planted with
Roselle, Pigeon
Peas and Blackgram
during early stage
and Yam at late
stage + infiltration
ditched and semi-
circular bunds

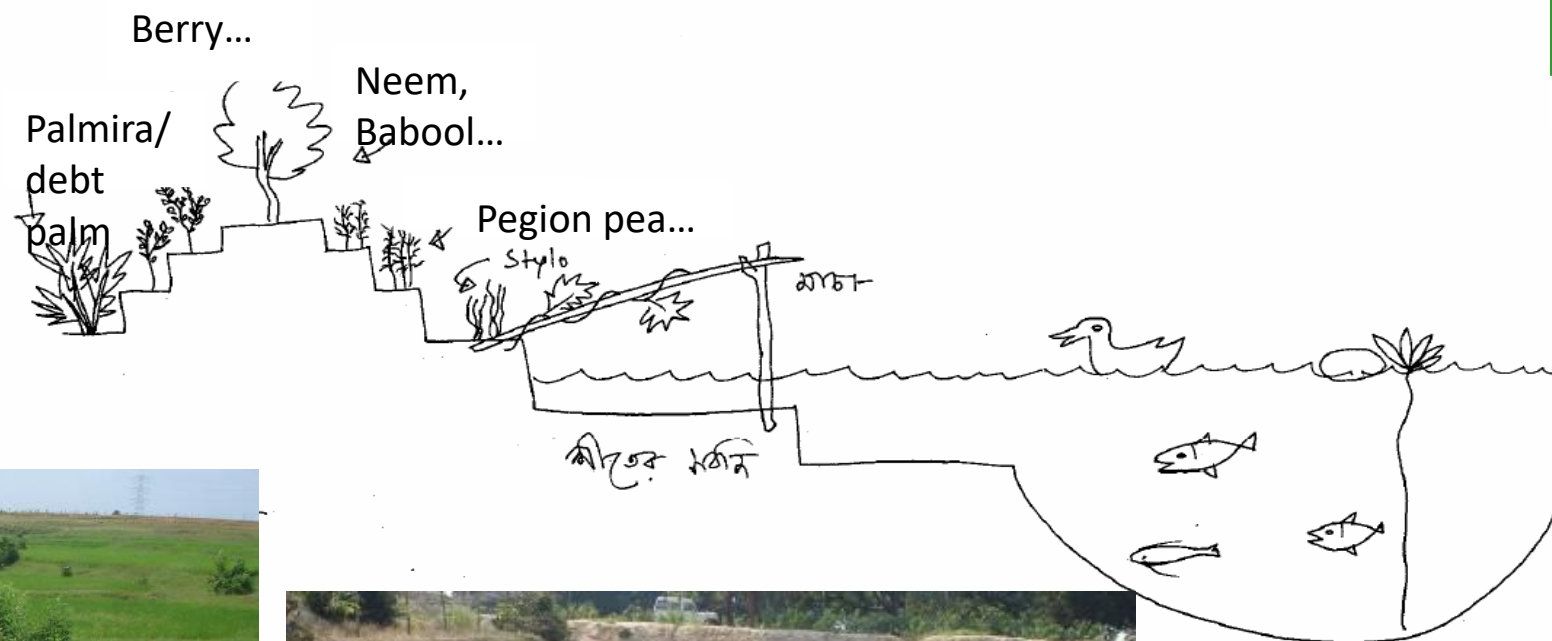
MID-LANDS (RAINFED)

Community
woodlots for
firewood-fodder-
other NTFP
productions +
improved
pastureland with
tree canopy + water
recharge and water
storage pond

MILD SLOPES

Mixed food grain +
integrated farms +
vegetable
cultivation +
nitrogen fixing
trees/shrubs as
hedgerows or living
fences +
Diamond beds for
fruit trees with
vegetables
Contour line
hedgerows +
infiltration bunds

Multi-tier pond



Step pond



Tuber crops:
Important strategic crop
for dry areas.



Ranchi, Jharkhand

Model: Crops + Dairy+ Mushroom+ vermi composting + Apiary + Fishery



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Crop Sequences and Area allotted (m2)	Kharif crops (q/ha)	Rabi crops (q/ha)	Cost of Cultivation of System (INR/ha)	Gross Return of System (INR/ha)	Net Return of System (INR/ha)	B:C Ratio
1. Rice-wheat →2500	Rice→ 47.24 Straw→ 71.84	Wheat→13 Straw→20.80	53000	74682	21682	0.41
2. Maize + Black gram (1:2) - Lentil →2000	Maize→25.12 Stover→ 36.68 Blackgram→1.0	Lentil→3	39300	33742	-5476	-0.14
3. Maize + soybean(1:2) - mustard →1000	Maize→25.12 Stover→ 37.60 Soybean→failed	Mustard→3 Stover→ 6.00	36500	30260	-6240	-0.17
4. Ground nut - mustard →1000	Groundnut→28.50	Mustard→3 Stover→ 6.00	36500	70650	34150	0.94
5. Maize + cowpea (1:1) - berseem + Japani mustard →1500	Fodder Maize + Cowpea →614	NIL	18000	122800	104800	5.82

3. Humid region

West Bengal, Bangladesh

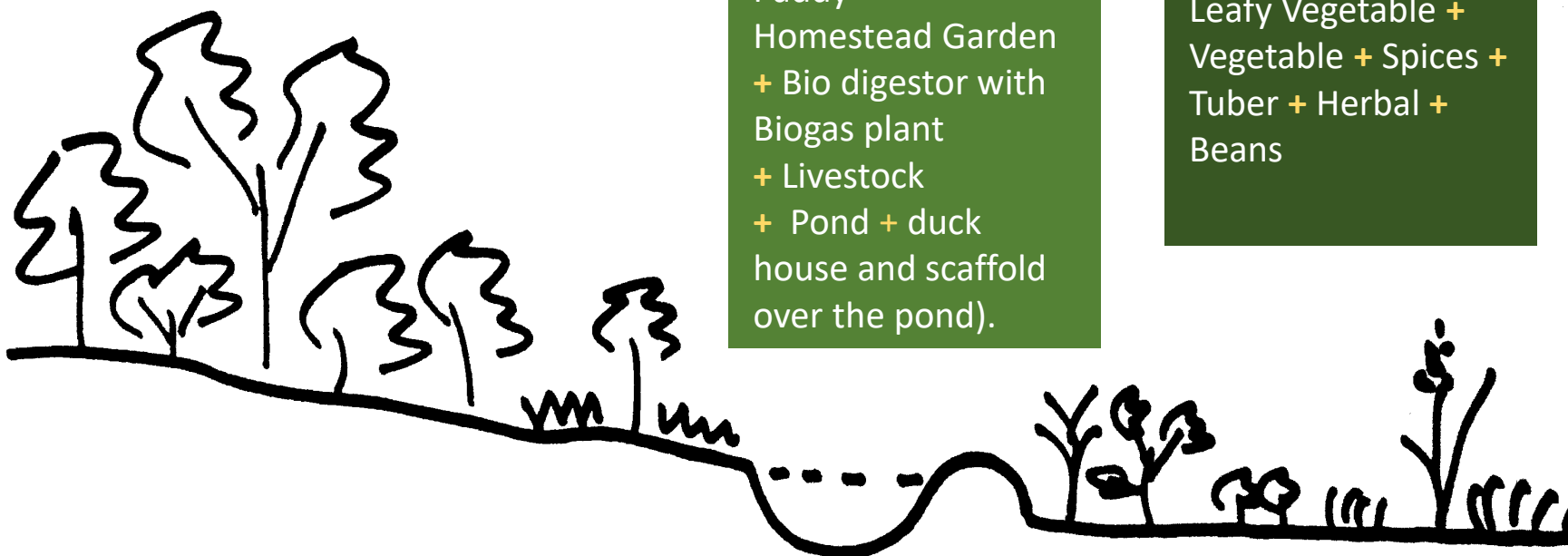
MODEL 1

Duck-Fish-Azolla-
Paddy +
Homestead Garden
+ Bio digestor with
Biogas plant
+ Livestock
+ Pond + duck
house and scaffold
over the pond).

Nutrition Garden:
Leafy Vegetable +
Vegetable + Spices +
Tuber + Herbal +
Beans

MODEL 2

Banana + Fruit Trees
+ Creepers + Tuber +
Fodder + Bio
digestor + Vegetable
+ Medicinal Plant +
Azolla in home
stead + Apiculture +
Mushroom









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USING PARTICIPATORY LEARNING APPROACH (PLA)



PROCESSES FOLLOWED

- Assessing resources, needs, capacities of farm + farmer and develop *farm planning*
- Capacity development of technical needs to *Farmer Field School*- where a farmer trains other farmers (FFS)
- *Participatory monitoring* of the farm progress by the farmers themselves



IEC

किसानों के लिये प्रशिक्षण निर्देशिका स्थायी समेकित खेती

कृषकहरूका लागि तालिम निर्देशिका दिगो एकीकृत कृषि प्रणाली

Concept **Anshuman Das, Welthungerhilfe**
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BMZ



Federal Ministry
for Economic Cooperation
and Development



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Integrating natural farming techniques



Integrating with nutrition education





Integrating with skill development: Green Colleges





Integrating with local markets



Impact

- Diversification of production and income reduced dependency on single produce
- During baseline, 77% of farmers had 1 crop. Average cereals now- 4
- Barren land converted to cropping land with pulses and millets and from single to double cropping
- Vegetables and fruits- 5 to 7
- 60% farms extended growing season from 1 to 3
- 70% families eat at least 5 food groups





Promoting eco food value chains

Consumer outreach and education
PGS certification
Branding
Marketing and business development



Clean

- Grow, transport and conserve produce without agrochemicals, GMOs or adulteration
- Maintain purity of products

Green

- Agroecological production practices to increase productivity
- Make low carbon packaging choices
- Promote agro-biodiversity and indigenous varieties rich in nutrients
- Local, seasonal and fresh produce

Fair

- Fair pricing for the farmer
- Transparency and traceability for the consumer
- Branding, packaging and labelling support



CONSUMER AWARENESS



Farmer markets, food festivals, fairs, cooking demonstrations, farm visits and trainings on urban gardening.

Interaction with consumer groups through workshops, events, BhoomiKa online platform, blogs, Facebook and Twitter.

Fairs offers great space for interaction with consumers.

Food stalls are the best crowd pullers.

Kiosks, food trucks helps to connect with consumers anywhere anytime.



CONSUMERS

FARMER MARKETS AND FAIRS



Shows on detecting adulteration in food and food testing session with RWAs.

Discussions at yoga sessions, yoga clubs.

Farmer markets organized inside RWAs.

Regular engagement with media.

PRODUCER CONSUMER INTERACTION



Urban gardening training for youth and RWAs | Producer-consumer interaction | Farm visits |
Capacitating street food vendors | Master Chef competitions

ENGAGING WITH SCHOOLS



Supplying vegetables for Mid Day Meals.

Encourage children to develop their home gardens.

Changes in food consumption habits.



STUDENTS

TEACHERS AND PARENTS



Connecting with student's families.

Food tasting – indigenous healthy foods as alternatives to fast food.

Farm visits to understand from where food comes.

Engaging with parents.

MEDIA ENGAGEMENT

खेती-बाड़ी

किसान समझे

जैविक खेती

का महत्व

जैविक खेती आज खान की जरूरत बन गई है। खाद्य पदार्थों में रासायनिक प्रयोगों के चलते जिस तरह जनजीवन में जहर घुलता जा रहा है और कैंसर जैसी गंभीर बीमारी फैल रही है। लोगों का स्थान जैविक यानी आर्गेनिक पदार्थों की ओर बढ़ते लगा है।

डॉ. रक्षक
जैविक - वैद्यक विभाग
डी.एस.एस.सी. (डी.एस.एस.सी.)

मा... है जहाँ के शुष्कस्थल जलमय और पेट... (The text is partially obscured and blurry, but it appears to be a quote or statement related to organic farming.)

LBB

Kolkata

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FOOD & DRINKS

Dharmatala Tannu Sangha

Reviews

13 Aug 2018 • 16 Aug 2018

21 Aug 2018 11:14 • 26 Aug 2018 11:15

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FAVORITE

This Weekend, Join The Taal Festival To Sample Forgotten, Heirloom Recipes

What's Happening

"The time season to spot hot (aka, pungent) point in buzzes and gorge on heirloom delicacies at home. But if you're living alone or haven't mastered the fine skill of scooping out hot food to make guests out of it, then this festival must definitely be on your weekend to-do list. DUSSE, Dharmatala Tannu Sangha Community & Services Centre is organizing 'Taal Utsav' this weekend to feed you all scrumptious palm-made dishes and to remind you of the hot, flammable indigenous fruit (which often gets lost under the shadow of glorified exotic fruits that aren't even available in our country). Be there to gorge on it, knowing it's available in India in some rare spots (palms) (that's hot, raw, not palatable, and more) and go back in time and try some 'heirloom' traditional recipes that are slowly getting lost in time."

Kolkata

dig into palm-based dishes

STATESMAN NEWS SERVICE

60, 4/15/2018

A unique programme has started in popular areas and markets the traditional old Indian delicacies made with palm. The dishes of 'Kolkata Dumplings' is a two-day palm-based dumplings festival in the city of Kolkata.

Development Research Communication And Services Centre (DUSSE) organizes a palm festival in Kolkata, starting from today, with 10 to 15 mouth-watering dishes made of palm.

The DUSSE claims to be making a study of the present status of the products from the palm trees which have been abandoned in Murshidabad, Paschim Medinipur, and West Midnapore, or the red soil areas, to generate employment.

Along with traditional recipes like 'Kolkata Dumplings' and 'malpua', they have started making the 'Kolkata Dumplings' and 'malpua' in the kitchen. The 'Kolkata Dumplings' and 'malpua' are made of palm leaves, both of which are used in the preparation of the dishes.

A DUSSE official said: "Around 40 staff are helping to manage the festival. We have done it for past two years in Murshidabad. This year we are expanding the concept to the young generation. We decided to come up with such a festival in Kolkata. We work with the tribal people to generate employment. Palm is a natural resource as well. In the age of junk food, we are trying to popularize traditional dishes among the young generation. It is a healthy and nutritious food. We are also working on the popularity of healthy food."

The organization claimed it is making the local market products, according to them, the purpose of the festival is to make the products, both traditional and modern, to the urban population.

The palm juice is used to make concentrated syrup and jaggery which can be preserved for a long time. It is considered to be much healthier than white sugar. Doctors prescribe such a diet to patients with diabetes.

Palm, which is a natural and traditional food, is used to make delicious recipes. But the process is time-consuming and it is not found everywhere. The organization is trying to make the palm products to be the most common among the young generation.

Prasanna Kumar Bhowmik, associate professor of the Department of Food Technology and Bio-chemical Engineering of Jadavpur University said: "It is good that our old traditional recipes are being revived. A natural product, palm is good for health. This type of food can help in the prevention of many diseases. It is a healthy food."

VillageSquare

Home

Features

Perspectives

Numbers

Themes

Bhoomi Ka

CLEAN | GREEN | FAIR

INDIGENOUS FOOD

Seed guardians of Banswara revive traditional varieties

Village women in Banswara district of Rajasthan are setting an example as organic farmers by adopting and spreading awareness to revive indigenous varieties of crops that boost nutritional security

Rakhee Roytchakkar • Feb 25, 2019 • Banswara, Rajasthan

Women farmers of Amalpara village of Banswara district in Rajasthan showcase dried seeds of traditional vegetables (Photo by Rakhee Roytchakkar)

"Nothing can beat a meal of the hot makka ki roti and jalar (cornmeal roti)

Featured Series

Child marriages meet resistance in rural India

Although India still has a long way to go to abolish child marriage, girls and their parents in many villages across the country are taking a stand against this traditional practice

Featured Series

Cost of women bathing in the open

There is a need to provide secluded bathing spaces to women in India's villages, who pay a high cost in terms of health and personal hygiene as they are compelled to bathe hurriedly in the open

Featured Series

Women leaders come to the fore in Jharkhand

Village women in various parts of Jharkhand are breaking the shackles of

ENGLISH DAILIES

VERNACULAR PRINT MEDIA

DIGITAL MEDIA

Story

https://epaper.jagran.com

देसी खाद-बीज से सहेज रहे खेत की सेहत और खदेड़ रहे गरीबी

जगरण किरण

जगरण किरण

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SOCIAL MEDIA

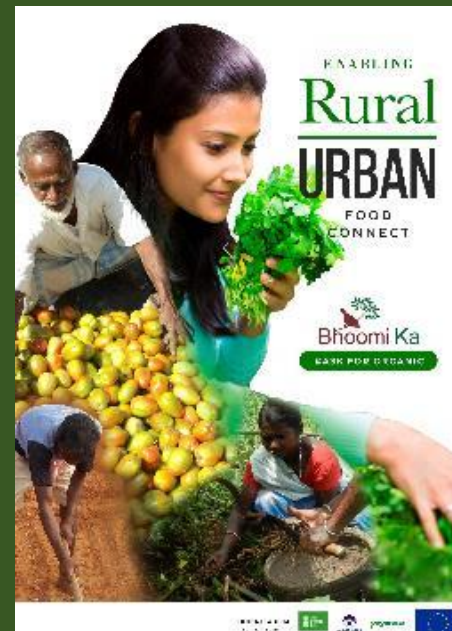
IEC material.

Facebook pages.

Twitter and Instagram account.

Targeted WhatsApp groups – marketing through WhatsApp.

BhoomiKa Cuisine YouTube channel



IMPACT

- More than 1500 farmers have received PGS certification.
- Common Facility Centers established for value addition at village level
- A network of about 40 ecopreneurs has been established in and around 7 cities (FPOs, retailers, restaurants).
- Organic food value chains developed -palm jaggery, red rice, roselle, turmeric, millets, vegetables, pigeon pea, black gram.
- 500,000 consumers have been reached through a multitude of events, fairs, school programs, information material, etc.
- Striving to revive forgotten foods through recipes
- Working towards policy changes - Eg Odisha State government started to introduce millets in mid-day meal for schools.





THANK YOU.