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# THE HINDU

## **Climate change summit: Countries demand focus on adaptation and finance**

The roadmap to Paris is fraught with contentious debates over the focus of contributions from countries and whether it was enough to take only mitigation seriously as developed nations are doing at the UN climate talks here.

From Friday onwards, countries will finalise the elements of the Intended Nationally Determined Contributions (INDC) and the draft negotiating text for Paris before the high level segment begins next week. The main issues that are dividing countries are centred on the excessive focus on mitigation, which is opposed by the developing countries. Mohammed Adow, senior advisor, Global Advocacy and Alliances, said the main question is if the draft texts have enough clarity on the deal to be finalised in Paris, and whether it includes a review process to examine the contributions put forward by countries and if they are falling short of globally required targets.

Mr. Adow said the level of ambition was lacking among developed countries and the question is if targets put forward by countries are adequate. There is a need to ensure that adaptation is given equal weightage and there is financial commitment to help shift the development pathway.

Most developing countries were favouring a review process to assess contributions, though India remains totally opposed to such a process. As the debate got contentious, the co-chairs of the session were attacked for not allowing the views of countries to be heard and South Africa said that this was eroding the trust of parties. The like-minded developing countries (LMDC), which includes India and China, managed to pressure the co-chairs to set up a contact group to take the process further and discuss each of the elements of the draft text on Thursday evening.

Mr. Adow said the developed countries cherry-picked the issues, which suited them and were unwilling to engage with others on issues of adaptation and finance.

Taryn Fransen, of the World Resources Institute, said some movement can be expected on INDCs in the lead up to Paris, but it must include a mechanism to review the targets and scale them up if necessary.

India too has taken the firm position that adaptation and funding were crucial to reduce the vulnerability and risk due to the impact of climate change. It has emphasized the need for adaptation in the new agreement in a comprehensive and balanced manner.

It has also demanded a long term global goal for Adaptation to be clearly articulated in qualitative and quantitative terms. Stressing on common but differentiated responsibility (CBDR), India called for enhanced support and cooperation for developing countries and for differentiating the role of parties.

Meanwhile Susheel Kumar, interim head of the Indian delegation here, said the INDCs should reflect mitigation, adaptation, finances, technology and capacity building and it should be a comprehensive contribution. India was in no hurry to announce its targets and would do so when it was ready, he said. Countries which are developing can raise domestic resources but they need international finances to do much more.

The problem is a mitigation centred INDC and India will not budge from its stand that mitigation alone will not suffice. He said India had already taken steps to prepare the INDCs and studies on emission intensity and development were already underway by The Energy and Resources Institute (TERI), iRADE and Institute of Economic Growth to chart out a low carbon path. These reports should be out in January and the environment ministry will begin a consultative process after that involving various Stake holders.

He said India would be opposed to any review of its national contributions and asked if developed countries would mind an assessment of their financial commitments.

Mr. Kumar said a top down international mechanism would not work. China has announced that it favours a ten year commitment period for the climate agreement in Paris to be signed next year and India tends to agree.

## Rainwater harvesting makes it green campus

**EVERY DROP COUNTS**



- Eight farm ponds set up in a cascade model collect rainwater and irrigation water draining from demonstration fields
- The total water storage capacity of these ponds is 14,400 cubic metres
- Rainwater collected on a catchment area of 300 acres diverted to the ponds
- Minor millets and high-yielding rice varieties grown on the demo fields
- The ponds support supplement irrigation of rain-fed crops on 25 acres
- Considerable improvement in water table due to the storage system

The Agricultural Engineering College and Research Institute at Kumulur near here has developed a network of eight farm ponds in a cascade model to collect rainwater and irrigation water draining from its paddy demonstration fields.

Previously, the demonstration fields were irrigated through the water pumped from the Pullambadi canal through lift irrigation; one-season crop was raised on the field.

Three pits measuring up to a depth of one metre each have been used to set up system tanks. Now, additionally, five farm ponds each measuring 30m x 30m x 2m have been dug up in a cascade model with a total water storage capacity of 14,400 cubic metres. Diverted

“The rainwater collected on a catchment area of 300 acres, including areas outside the college campus, was being diverted to these farm ponds,” said K.Ramaswamy, dean of the college.

All these ponds have filled up once this year and twice last year. The ponds were also used for fish farming and supplement irrigation of rain-fed crops on 25 acres. The stored water also recharges groundwater in open wells, he said.

Minor millets such as Cumbu (Co.9), Thenai (Co (T)-7), Samai (Co.4), Kudiraivali (Co(kv)-2), and Maize (Co.6) have been grown in the farm. “Timely-sowing of seeds have been taken up based on the forecast from the automatic weather station set up in the farm,” he said.

About 50 acres of high-yielding rice varieties (ADT-49, BPT-5204, W-Ponni, and CR1009) were also grown in the fields.

Besides, efforts were also made to create a large irrigation tank of 30 acres in area with sluice arrangements to store 0.15 cubic metre of water.

Every effort has been made to channelize the excess rainwater to the collecting area. While seed production and rice productivity has improved, two crops would be raised in an additional area of 20 acres due to good ground water availability in the existing six open wells, the dean said.

## **Dindigul farmers keen on cultivating paddy**

*Thanks to comfortable storage in rural tanks, wells and dams*

Area under paddy cultivation in the district will expand sizably this season as many farmers have shifted to paddy owing to comfortable storage in rural tanks, wells and dams.

Even those who had not undertaken farm activity in the last three years started raising paddy this season. Cultivation is in full swing in Palani block with water release in the left main canal of Palar Porundhalar dam. Transplanting is being done in large scale in Athoor, Iyyampalayam and many villages in Nilakottai block owing to water release from Vaigai dam.

The farmers in Chellakuttiyur in Vedasandur block left the lands barren due to monsoon failure in the last three years.

Now, they started raising paddy nurseries. Sattaparai near Chatrapatti block, which was water-logged in flash floods, became an ideal place to raise paddy, according to agriculture officials.

“We expect sowing and transplantation to extend up to January this season as intermittent showers till November-end have encouraged farmers to take up farm activities,” says Deputy Director of Agriculture M. Thangasamy.

Supply of machinery and other farm equipment at subsidised rates and sufficient stock of fertilizers, coupled with effective propagation of System of Rice Intensification programme, lured several farmers towards paddy. Many farmers in Palani block have abandoned maize, a dry crop, and shifted to paddy.

As Parappalar dam has water at 80.93 feet (total height 90 feet),

Oddanchatram farmers appealed to PWD officials to release water to recharge tanks in this dry belt and to raise single crop. Water release from the dam will help farmers in Cauvery Ammapatti and Thangachi Ammapatti to raise paddy.

### **Programme on high-yielding sesame variety**



Participants at the demonstration on seed management organised at Krishi Vigyan Kendra at Vamban near Pudukottai on Thursday.

A special programme for popularising high yielding sesame variety – ‘TMV 7’ – was organised at Krishi Vigyan Kendra at Vamban near here on Thursday. The newly-introduced variety has high yield and is noted for its tolerance to root-rot disease. It is also ideally suited for value addition.

Inaugurating the programme, R.P.Gnanamalar, Professor and Head, KVK, said that ‘TMV 7’ could be raised both in ‘kharif’ and ‘rabi’ season, rainfed areas and irrigated condition. A specific use was that it was suitable for all seasons around the State.

The duration of the crop is about 80 days and per hectare yield is 750 kg in rain-fed area and 820 kg in irrigated condition.

She said that the crop was cultivated in ‘samba’ season in different blocks, particularly Thiruvarangulam, Annavasal, Pudukottai, Kunnandarkoil and Tirumayam, Karambakudi, and Aranthangi blocks.

S.Marimuthu, Assistant Professor of Agronomy, explained various agronomic practice, particularly weed management and water utilisation, and spoke on proper cultivation practices.

S.Mathiyazhagan, Assistant Professor of Plant Pathology, spoke on pest and disease management technology.

He also conducted a demonstration on seed treatment technique with bio-control agent. He also pointed out sesame phyllody – a major disease caused by leaf hopper. To control the disease, he advised farmers to cut off the infected plants. Intercropping with red gram would be another remedy.

### **Centre for Excellence at horticulture varsity likely**

B.M.C. Reddy, Vice-Chancellor of Andhra Pradesh Horticulture University, on Thursday, said a proposal to establish a centre of excellence of protected cultivation of vegetable crops on the university campus was under active consideration.

Addressing a media conference on the eve of the Vegetable Field Day and Exhibition slated for December 10, Mr. Reddy informed that proposals were sent to National Bank for Agriculture and Rural Development (Nabard) and the State Horticulture Mission seeking financial assistance for the centre.

He said the university was examining the proposal in the face of a vast scope for protected cultivation of vegetable crops in the State. The move was aimed at promoting protected cultivation techniques to help farmers grow vegetables under controlled temperatures in tune with the respective agro-climatic zones. Mr. Reddy expressed the hope that the centre, if becomes a reality, would help increase productivity with superior quality of produce in vegetable crops.

Quoting field experiences, Mr. Reddy said the growers were reaping 250-300 tonnes a hectare under protected cultivation in the states like Maharashtra as against 12-18 tonne in normal conditions. He advised the farmers to set apart a part of their farm lands for vegetable cultivation as it would ensure their economic security while addressing the nutrition concerns of the country. The V-C informed that the university developed two new varieties in chilli with high-yielding and disease resistant strains which could also help growers cut down cultivation costs.

### **Interaction**

Agriculture Minister Prattipati Pulla Rao, Minister for Women and Child Welfare Peethala Sujatha and Endowments Minister Pidikondala Manikyala Rao would interact with farmers as part of the vegetable field day on the university campus on December 10 at 11am.

### **Tulsi helps farmers' cluster net good income**

*22 farmers are involved in the cultivation on 10 hectares*



Deputy Director of Horticulture S. Raja Mohamed inspecting a Tulsi farm at Melakariskulam village in Vasudevanallur block.

A group of Dalit farmers have been motivated by the Department of Horticulture, Tirunelveli, to cultivate Tulsi in a cluster on 10 hectares under the National Mission for Medicinal Plants (NMMP) at Melakarisalkulam village in Vasudevanallur block this year. Under the scheme, a subsidy of Rs. 6,000 per hectare is given to the farmers.

Twenty two farmers, who benefitted from the mission, were involved in the cultivation on 10 hectares as it yielded desired results, S. Raja Mohamed, Deputy Director of Horticulture, Tirunelveli, told *The Hindu* on Thursday.

The district had the potential to cultivate Tulsi, *Ocimum sanctum*, a multi-purpose herb, used both in garlands for pujas and for medicines. It was also used in perfumery and cosmetics, he said.

“Tulsi, known as basil leaves, is a fairly common plant in Indian households. The plant is considered to be holy by people of different religions. An added advantage is that the antioxidants present in the leaves help beat the ill-effects of stress. This herb helps to relieve headaches caused due to sinusitis, allergies, cold and even migraines,” he said.

V. Palanichamy, one of the beneficiaries under the scheme, who availed himself of a subsidy of Rs. 2,400 for tulsi cultivation on one acre, said he managed to earn around Rs.1,000 every day by selling 300 bunches at Rs. 3 to Rs. 4 per bunch at Sankarankoil and Rajapalayam markets during the Tamil months of Aiyppasi and Markazhi for pujas in temples, besides selling dried leafy bunches at Rs. 50 per kilogram to herbal manufacturers at Manur and Rajapalayam during lean season.

Over the last two months, this herb fetched good price in markets as their income rose to Rs. 25,000 to Rs. 30,000. Nurseries of tulsi were also being prepared continuously to cultivate this herb for months together, as it ensured a regular income throughout the year, he said.



## **“No panic about bird flu”**

The National Egg Coordination Committee (NECC), Namakkal Zone, has asked poultry farmers not to panic about the outbreak of bird flu in three districts in Kerala and said that the situation was under control and business was as usual.

Its president P. Selvaraj said that bird flu had been a threat to the poultry industry in the country for the past eight years. “It has not affected humans or workers in the farms,” he noted.

The Central and the State governments had taken adequate measures to prevent the spread of bird flu from Kerala, he said.

Though all precautionary measures and preventive steps were in place in the zone, people feared an outbreak. “But it is unwanted,” Mr. Selvaraj said.

## **Cane growers, sugar units at loggerheads over price**



Sugarcane being harvested at Avanigadda in Krishna district.- Photo: Ch. Vijaya Bhaskar

The three sugar factories in Krishna district are once again at logger heads with Sugarcane farmers over purchase price. With the sugarcane crushing season about to begin the KCP sugar factories at Vuyyuru and Challapalli and the Delta Sugar Factory at Hanuman Junction have announced three different purchase prices.

While the KCP Vuyyuru factory announced a purchase price of Rs 2,680 a tonne, the KCP factory at Challapalli announced a purchase price of Rs 2,630 a tonne which is Rs 50 less. The Delta Sugars announced the lowest price of Rs 2,615 a tonne, Rs 65 less than the price announced by KCP Vuyyuru.

The Sugarcane farmers, who are already in financial troubles, are in no position to accept the price offered. Sugarcane farmer and secretary of the Federation of Sugarcane Farmers Association, Andhra Pradesh, N.S.V.Sharma said that his lands came under the jurisdiction of Delta Sugars owned by Narasapur MP Gokaraju Ganga Raju. The Sugarcane farmers approached the MP and urged him to take initiative and talk with the Central Government.

The prices announced by the factories were not viable according to him. Farmers were spending Rs 1.25 lakh and Rs 1.50 lakh for the cultivation and transport of sugarcane in one acre. There was a drop in production this year because of poor and untimely rains, irregular power supply and root pest. Despite the best efforts of the farmers the yield per acre did not cross the 30 metric tonne mark, Mr Sharma said.

The Centre announced an F&R price of Rs. 2,200 a tonne. “F & R stands for Fair and Remunerative, but the price announced by the Government was neither fair nor remunerative,” the sugarcane farmer quipped. The N. Kiran Kumar Reddy government had written to the Central Government fixing the production cost at Rs 2,470 a tonne on the basis of a survey.

### **More paddy purchase centres to be opened**

With harvesting season of paddy all set to begin in the Vizianagaram revenue division, additional paddy purchase centres will be opened to procure the produce according to Joint Collector B. Rama Rao.

At a meeting with officials concerned on Thursday, Mr. Rama Rao said that the procurement target for the kharif was 80,000 metric tonnes and in the rabi, they were eyeing to meet a target of 1 lakh tonnes. As many as 5,000 tonne of paddy had been procured so far at centres in Parvathipuram revenue division.

Anticipating that 3 lakh tonnes of paddy would be produced in the district this rabi, the Joint Collector hoped that farmers would put up at least 2 lakh tonne for sale at the government procurement centres. He asked the marketing, agriculture, civil supplies, DRDA and other officials to make arrangements such as provision of drinking water and sheds for farmers at the centres. He further said that the farmers would get their payment within two days of selling their produce.

### **Turmeric worth Rs.10 lakh auctioned**

: More than 200 bags of turmeric was auctioned for Rs. 10 lakh at the weekly auctioning held at the Farm Producers Cooperative Marketing Society at Pallapatti here on Tuesday.

The farmers of Vazhappadi, Ayothiapattinam, Veerapandi, Omalur, Mecheri and Dharmapuri brought the produce.

The traders from Erode, Rasipuram, Salem and Karur participated in the auction.

While the Virali manjal fetched a price ranging between Rs. 4,399 and Rs. 6,399 per quintal; the gundu manjal was priced between Rs. 4,009 and 5,579. Panangali manjal fetched between Rs. 9,899 and Rs. 10,009 per quintal, according to the cooperative society sources.

The highlight of the auctioning was the instant cash disbursement to the farmers.

### **Agriculture Dept. to encourage tobacco farmers to switch crops**

*‘Take up remunerative crops such as maize, cotton, and jowar’*

The recent statements of Union Health Minister Harshvardhan make it evident that the Centre is keen on prohibiting tobacco cultivation across the country in a phased manner. In the wake of this, the Agriculture Department is planning to take up a drive to persuade tobacco growers to grow alternative crops.

The department is planning to provide facilities to farmers who shift to alternative crops to help their easy transition.

It is planning to provide seeding and fertiliser to the farmers to ensure that the shift does not impact them economically.

M. Mahanteshappa, Joint Director of Agriculture, told *The Hindu* that the department plans to organise for tobacco growers, interactive sessions with agriculture scientists, agriculture officers, and social thinkers to prepare them mentally to switch over to alternative crops.

He said that tobacco growers have been getting many facilities from the Tobacco Board which would help them secure loans from banks.

Agreeing to the fact that the tobacco growers may not get the same income by cultivating other crops, Mr. Mahanteshappa said farmers will be prepared mentally to sustain a little loss.

To a question, he said that the farmers could take up crops such as hybrid maize, cotton, jowar and vegetables which are also remunerative.

Tobacco is being grown widely in Mysuru district and in over 80,000 hectares of land across H.D. Kote, Piriapatna, Hunsuru, and K.R. Nagar. Over 4.5 lakh families depend on the cultivation in these taluks.

Meanwhile, the tobacco growers' federation is reluctant to switch over to other crops. General secretary Vikram Raj Urs said that they had tried cultivating a few alternative crops some years ago but it had failed to get them even half the income they had been deriving from cultivating tobacco.

He said that the federation was aware that health and economy was being affected with the use of tobacco products. "We too are concerned about the society but we have to think of our existence," Mr. Urs said while agreeing to take part in the programmes to be organised by the Agriculture Department.

Mr. Urs said the government should know that the ban would add to the unemployment issue and hit its major revenue source. Based on the facilities given by the government, we will think over switching over to other crops, he said.

## **Sujala III inaugurated**

The veterinary component of the Karnataka Watershed Development Programme, or Sujala III, was inaugurated at Karnataka Veterinary, Animal and Fisheries Sciences University here on Thursday.

Y. Basavaraju, project coordinator, said the university would use this opportunity to educate farmers about livestock rearing and integrated farming. The project would be taken up in seven districts, four of which were in the Hyderabad Karnataka region. The university is getting Rs 9 crore as grants to take up extension work under this World Bank-sponsored project.

Deputy Commissioner P.C. Jaffer was present.

## **ICRISAT, Australian agencies to undertake joint research**

A new research agreement was signed between the Horticulture Innovation Australia (HIA) and the International Crops Research Institute for the Semi-Arid-Tropics (ICRISAT) at the institute's global headquarters on Tuesday.

The Memorandum of Understanding (MoU) will allow researchers from the ICRISAT and Australian agencies to undertake joint research and development (R&D) in plant genomics for the first time through HIA. The agreement was signed by David Cliffe, HIA Director and William Dar, ICRISAT Director General.

## 2014 could be hottest year on record



APA 2009 art installation of ice figures on the stairs of Gendarmenmarkt in Berlin. One thousand ice figures by Brazilian artist Nele Azevedo were melting within 30 minutes symbolizing the effect of global warming.

*Largely due to record high sea surface temperatures, says World Meteorological Organisation report*

The World Meteorological Organisation (WMO) says 2014 is on track to be one of the hottest, if not the hottest, on record, according to its preliminary estimates released during the climate talks here.

This was largely due to record high global sea surface temperatures, which will very likely remain above normal until the year-end. High sea temperatures, together with other factors, contributed to exceptionally heavy rainfall and floods in many countries and extreme drought in others. The WMO's provisional statement on the Status of the Global Climate in 2014 indicated that the global average air temperature over land and sea surface for January to October was about 0.09°C above the average for the past 10 years (2004-2013).

The statement says that if November and December maintain the same tendency, then 2014 will likely be the hottest on record, ahead of 2010, 2005 and 1998. This confirms the underlying long-term warming trend. It is important to note that differences in the rankings of the warmest years are a

matter of only a few hundredths of a degree, and that different data sets show slightly different rankings, the WMO pointed out.

During the year, sea surface temperatures increased nearly to El Niño thresholds but this was not coupled with an atmospheric response. However, many weather and climate patterns normally associated with El Niño/Southern Oscillation (ENSO) were observed in many parts of the world.

“The provisional information for 2014 means that 14 of the 15 warmest years on record have all occurred in the 21st century,” said WMO Secretary-General Michel Jarraud in the statement issued on Wednesday.

The provisional statement was published to inform the annual climate change negotiations taking place in Lima.

The provisional statement also points out that average air temperatures over land for January to October 2014 were about 0.86°C above the 1961-1990 average, the fourth or fifth warmest for the same period on record. Western North America, Europe, eastern Eurasia, much of Africa, large areas of South America and southern and western Australia were especially warm. Final updates and figures for 2014 will be published in March 2015.

The latest analysis of observations by the WMO Global Atmosphere Watch Programme shows that atmospheric levels of carbon dioxide (CO<sub>2</sub>), methane (CH<sub>4</sub>), and nitrous oxide (N<sub>2</sub>O) reached new highs in 2013. Data for 2014 have not yet been processed.

### **Heat waves**

Heat waves occurred in South Africa, Australia and Argentina in January. Australia saw another prolonged warm spell in May. Record heat affected northern Argentina, Paraguay, Bolivia and southern Brazil in October. Notable cold waves were reported in the U.S. during the winter, Australia in August and in Russia in October.

Temperatures were particularly high in the Northern Hemisphere from June to October for reasons which are subject to intense scientific investigation, according to the statement.

“We are excited that through this collaboration with HIA, ICRISAT and Australia will be doing not only high-quality but high-impact research that is expected to reach and benefit millions of farmers and consumers globally,” said Dr. Dar of the agreement.

Emphasising the importance of the new partnership, Mr. Cliffe said: “HIA is glad to start this collaboration with ICRISAT in the area of modern genome science, including sequencing, genotyping and functional genomics, that will help advance the horticulture industry in Australia and worldwide.”

“We have completed the genome sequencing of reference genomes of leading legume crops such as chickpea and pigeonpea, having sequenced the genomes of more than 1,000 lines of these legumes,” said Rajeev Varshney, Director of ICRISAT’s Centre of Excellence in Genomics and the Research Program on Grain Legumes.

Dr. David Moore, General Manager, HIA and several researchers from the Queensland Department of Agriculture, Fisheries and Forestry; the University of Queensland; and the Queensland University of Agriculture & Technology (QUT) are visiting India as part of the HIA-led delegation.

## **Horticulture University to come out with two new varieties of Capsicum, Marigold soon**

The Vice Chancellor of the Horticulture University, D. Maheswar said that the research for coming out with two new high yielding and pest resistant varieties of Capsicum and Marigold flower is in its advanced stage.

This will go a long way in increasing the income levels of the horticulture farmers.

Addressing a press conference in Kalaburagi on Thursday Dr. Maheswar said that the scientists in the University, after the successful trials in the laboratory, are now conducting field trials in the University campus and the initial results are encouraging.

He said that with a view to reach out to the horticulture farmers elsewhere in the state and popularising horticulture, the University has proposed to establish Horticulture Information Centre and Farmers Research Centre in Kalaburagi, Yadgir and Bidar. A proposal in this regard has been submitted to the state government for approval.



## **'Mega Horticulture Fair' in Bagalkot**

To a question, Dr. Maheswar said that the University located at Bagalkot has started a new diploma course in Grapes production and processing of wine this academic year and the response from the students has been encouraging. As many as 20 students have taken admission in the first year of the diploma course.

He said that the University was organising the “Mega Horticulture Fair” in the University campus at Bagalkot from December 12 to 15 to be inaugurated by the Chief Minister Siddaramaiah on December 13.

Agriculture Minister Krishna Byregowda and Horticulture Minister Shamanur Shivashankarappa would also be participating.

The major thrust of the fair would be to disseminate the technical know-how on horticulture and allied enterprises to the farmers and exhibiting the latest advances made in horticulture cultivation.

The theme of the fair is “Mechanisation for prosperity”. On all the four days the scientists of the University would be present at the fair for providing the necessary inputs to the visiting farmers.

During the fair, Dr. Maheswar said that the University would give away the Best Innovator Award, Best Innovator Award – for students (farm machinery) and Best Livestock Breed Award.

Technical sessions on priority areas including rain water harvesting, efficient use of water, recent advances made in Grape and Pomegranate production, hi-tech horticulture, and other subjects would also be held during the fair. Another feature of the fair was the exhibition of cattle, sheep, goat and dogs organised on all the three days.

# DECCAN Chronicle

## Capers from the coast



MANJI MASALA FRY

Local coastal cuisine comes with its wonderful masalas, flavours and textures. Here are two quick recipes to make a meal out of the fish you get in your local market. Do ensure, it's fresh and the gills are still reddish in colour.

### **Bolanjir Jeera Meera**

**(Silver fish marinated with freshly pounded peppers, cumin and deep fried)**

#### **INGREDIENT FOR PASTE:**

- 1 50 gm red chilli
- 1 5 gm pepper
- 1 5 gm jeera
- 1 5 gm coriander seeds
- 1 10 ml coconut oil

## **OTHER INGREDIENTS**

- 1 300 gm Indian anchovy
- 1 Juice of 1 lime
- 1 10 gm ginger-garlic paste
- 1 10 gm chilli powder
- 1 500 ml oil for frying
- 1 20 ml ghee
- 1 2 gm curry leaves
- 1 10 gm crushed jeera
- 1 5 gm crushed pepper
- 1 10 gm chopped garlic
- 1 Salt to taste

## **METHOD**

Roast the masala ingredients with coconut oil, and make a fine paste. Marinate Indian anchovy with lime juice, salt, ginger garlic paste, chilli powder, set it aside for half an hour. Deep fry Indian anchovy, and keep it aside. Heat the ghee in a pan, add chopped garlic, curry leaves, add masala paste and cook well. Add crushed jeera and pepper, cook for a few minutes. Add fried anchovies and toss well. Finish by adding little lemon juice.

## **Maanji Masala Fry**

(Whole white pomfret cooked with a blend of chilli and fresh ground masala)

## **INGREDIENTS**

- 1 6 White pomfret fish
- 1 ½ tsp chilli powder
- 1 ½ tsp turmeric
- 1 Juice of 1 lime
- 1 3 tbsp oil
- 1 A few curry leaves
- 1 Salt to taste
- 1 1 chopped onion

## **MASALA INGREDIENTS**

- 1 6 no Byadgi chillies
- 1 1 tsp cumin
- 1 1 onion
- 1 5 pods of garlic
- 1 1 tomato
- 1 1 tbsp vinegar

## **METHOD**

Clean fish, make a few slits on both sides. Mix chilli powder, turmeric, lime juice and a little salt into a paste with water and apply it on both sides of the fish and set aside for about half hour. Grind the masala ingredients into a fine paste. Heat oil and sauté the chopped onion with curry leaves. Add ground masala and fry till it is cooked and the oil separates. Check the seasoning. Add the marinated fish and cook gently on slow fire ensuring the masala coats the fish on both sides.

# THE HINDU **BusinessLine**

## **New arrivals drag pepper prices**

Kochi, December 4:

Arrival of new pepper crop pushed spot pepper prices further down on Thursday. However, on the IPSTA platform prices for active contracts moved up.

Dealers from Wayanad district were offering 550 GL pepper at Rs. 700 a kg but buyers were resisting. They were quoting Rs. 690 a kg on the apprehension that the bulk density of the material would be less, traders said. However, the upcountry demand was showing an upsurge, they said. Sellers were offering Rajkumari (Idukki) pepper at Rs. 710 a kg while the buyers were at Rs. 705. High range pepper was offered at Rs. 705. But buyers were ready at Rs. 700 a kg.

Pepper from the plains were quoted by sellers at Rs. 700 a kg while buyers were offering Rs. 690. On the terminal market six tonnes of pepper arrived and were traded at prices ranging between Rs. 690 and Rs.705 a kg. Spot prices fell further by Rs. 300 a quintal to close at Rs. 68,800 (ungarbled) and Rs. 71,800 (garbled) a quintal. On the IPSTA platform January and February contracts were up by Rs. 1,000 a quintal on Thursday to close at Rs. 65,964 and Rs. 62,337 a quintal respectively. A total five tonnes were traded, IPSTA sources said. Export prices were \$12,000 a tonne c&f for Europe and \$12,300 for the US.

### Spot rubber slips on slack enquiries



#### **Kottayam, December 4:**

Lack of enquiries for any grade resulted in the spot rubber market losing direction. Contracts in the futures market, too, ruled weak, while latex dropped on poor demand.

RSS 4 closed steady at Rs. 116.50 per kg, according to traders and the Rubber Board. The grade was quoted unchanged at Rs. 113.50 by dealers.

December futures slid to Rs. 114.45 (114.75), January to Rs. 114.89 (115.77) and February to Rs. 116.00 (117.02) per kg on National Multi Commodity Exchange. RSS 3 (spot) declined to Rs. 97.14 (97.48) at Bangkok. The December futures improved to ¥185.8 (Rs. 95.92) from ¥184.1 (Rs. 95.04) during the day session and then to ¥ 87.0 (Rs. 96.54) per kg in the night session on Tokyo Commodity Exchange (TOCOM).

The spot rubber rates (Rs. / kg) were: RSS-4: 116.50 (116.50); RSS-5: 110 (110); Ungraded: 102 (102); ISNR 20: 99 (99) and Latex (60% drc): 80 (83.50).

## **As prices dip, sugar millers fret over cane arrears**

Sweetener production up 56% at 17.81 lakh tonnes till November-end



Uncertain path Truck loads of sugarcane in front of a sugar mill

### **Bengaluru, December 4:**

Almost a month into the 2014-15 crushing season, sugar millers in Maharashtra are finding it tough as prices have come under pressure in view of fresh supplies coming into the market.

Millers in the sugar heartland of south western Maharashtra are not ready to commit themselves on the quantum of the first instalment of cane payments to be made to the farmers.

Ex-factory prices, which were around Rs. 2,700 a quintal at the beginning of the season, have now dropped to around Rs. 2,500 and are expected to come under further pressure as crushing gains momentum in Karnataka and Uttar Pradesh, the other major producers.

According to the Indian Sugar Mills Association, sugar production in the 2014-15 season till end-November was higher by 56 per cent at 17.81 lakh tonnes over 11.4 lakh tonnes in the same period a year ago.

“Crushing has picked up, but mills in Kolhapur are finding it difficult to decide on the first instalment of cane payment to farmers,” said MG Joshi, Managing Director, National Federation of Sugar Co-operatives. “There’s no one to listen to the millers’ plight and some of them are seen resorting to distress sale,” Joshi said.

### **Price control**

The new government in Maharashtra has recently set up the Sugarcane Price Control Board, which is yet to take a decision on cane pricing for this season.

But some factories, mainly in the Solapur region, have reportedly decided to pay Rs. 1,500 as the first instalment to farmers.

“Prices are expected to come under further pressure and the Centre has to take some view on this issue that’s turning serious,” said Vinay Kore, Director, Warana Sugars. Kore suggested that the Government should create a buffer stock of about 40 lakh tonnes, the quantum needed for the public distribution system (PDS) by states for two years, a move that would take away the existing surplus and help stabilise prices.

“The situation is dicey as prices are coming down every day and the buying is need-based,” said Mukesh Kumar, Executive Director, Vishwanath Sugars and Steel Industries in Belgaum, Karnataka, where the state has asked the mills to pay the fair and remunerative price (FRP) of Rs. 220 per quintal for 9.5 per cent recovery, as announced by the Centre.

“To pay FRP, mills need some support of the Government,” Kumar said, adding that prices would come under further pressure over the next 10-15 days as production gains momentum in Karnataka.

Private mills have resumed their operations from November 30, following assurances by the State government that their demands for financial support would be looked into.

Ex-factory prices are coming down by Rs. 100-150 every month and the trend is expected to continue.

### **Exports unviable**

At these prices, millers may even find it difficult to pay FRP, said Abhijit Ghorpade, a Kolhapur-based exporter. With the global prices ruling at a five-year low, there export is not viable, Ghorpade said.

Also, millers are eagerly looking forward to the Government extending subsidy for raw sugar exports.

The Government has announced incentives for raw sugar production and exports up to September, but has not announced the incentive rate for October and November.

Some 297 mills had started crushing by end-November against 262 last year. A total of 509 mills undertook crushing in 2013-14 season that ended in September.

In UP, only 60 of the 124 have started crushing mainly from November-end. As a result, only 1.2 lakh tonnes have been produced by the mills in the second largest producing state. Similarly in Maharashtra, 148 mills had started operations and produced about 10.5 lakh tonnes, almost double the output over last year.

In Karnataka, 31 mills had started crushing and 3.36 lakh tonnes of sugar have been produced till end-November, almost similar to last year.



## Top 5 winter veggies with their recipes



*The bets are on turnip, sweet potato, and squash more this season. Enjoy making them in an easy avatar*

Who says you can't enjoy the best of the season in winter? The best produce can be had during the cold months as well. As we move into colder climes, here's what you ought to put on your dining table...

Veggies and their benefits:

### **1 Pumpkins and squashes**

Most varieties of winter squash have a sweetish flesh and thick skins that make them easier to store. A storehouse of vitamin A as well as potassium and fiber, winter squash is a flavourful and healthy choice for this season. The beta-carotene in pumpkins and squashes also helps prevent atherosclerosis (hardening of the arteries) and regulates blood sugar.

### **2 Sweet potato**

Sweet potato is a great source of beta-carotene as well as vitamin A. Sweet potatoes are said to contain carotenoids that have been seen to help stabilize blood sugar levels as well as lower insulin resistance. They also have antioxidants and anti-inflammatory nutrients. It's said that a few nutritional benefits from sweet potatoes cannot be attained unless you use steaming or boiling as your cooking method for it.

### **3 Turnips**

This root vegetable is at its best during the cool months and can be added to stews and broths. It's a wonderful source of vitamins A, C and K, minerals and dietary fiber.

Turnip leaves or greens are a storehouse of vital nutrients - they are rich in antioxidants like vitamin A, vitamin C, carotenoids. The greens have a pungent flavour, similar to mustard leaves, that becomes milder after cooking.

### **4 Snow peas**

Also known as Chinese pea pods, snow peas are a wonderful source of vitamin C, iron and manganese. A tender, tasty legume, snow peas contain folic acid and vitamin B-6 and are low on sodium as well. They contain potassium and come loaded with lutein, a carotenoid that protects the eyes from developing macular degeneration and cataracts.

The best way to prepare snow peas is to wash them under cold water, pull away its string, cut off the ends and then stir-fry it.

### **5 Radishes**

A root crop, radishes (also known as Daikon in Asia), are a superb source of vitamin C, B-Complex vitamins and contain cancer-protective properties. Globe radishes have the trace mineral molybdenum, folic acid and potassium (which helps regulate blood pressure). The leaves of the radish plant are said to actually contain more Vitamin C, protein and calcium than their roots. Radishes have also been used to treat kidney and skin disorders and its juice helps soothe the digestive system. It is versatile and can be had raw, cooked or in juice form.

#### **Recipes:**

##### **Chicken pumpkin broth**

##### **Ingredients:**

Onion - 1/2 cup

Mashed pumpkin - 2 cups

Butter - 2 ½ tbsp

Salt - 1 tsp

Nutmeg and ground pepper - ½ tsp each

Sugar - ½ tsp

Chicken stock - 2 cups

Cream - ½ cup

**Method:**

Saute onions in a pan until gently browned. Add in the mashed pumpkin to this. Now sprinkle the seasoning and add the chicken stock to it. Heat well. While serving add cream to the mix.

**Radish relish**

**Ingredients**

Radishes, cut into thick slices - ¼ kilo

Lemon juice - of half lemon

Orange juice - of half an orange

Caster sugar - 1 ½ tbsp

Butter - About 30 g

Salt and freshly ground black pepper

**Method:**

Place all the ingredients into a wide pan along with enough water to almost cover the ingredients. Boil this, reduce the heat and now simmer it gently for about 25 minutes. Keep stirring the mixture from time to time or until the liquid has come condensed down to a few tablespoons. Another test is to poke a knife into the radishes and see if they are tender. Serve them warm.

**Tip:** To enhance the colour of red radishes, add a little lemon juice to its cooking liquid.

**Baked sweet potato**

**Ingredients:**

Sweet potatoes - 2 ½ cups

Eggs, beaten - 2

Butter - ½ cup

Nutmeg, powdered and cinnamon - ½ tsp each

White sugar - ½ cup

Maida - ½ cup

Milk - ¼ cup

Vanilla extract - 1 tsp

Salt - to taste

**Method:**

Preheat the oven to 175 degrees C and then grease a baking dish. Take a bowl and mix the milk, sugar, eggs, vanilla, salt, nutmeg, cinnamon, sweet potatoes and butter in it. Mix together the flour butter and rest of the sugar. Add it over the potato mixture. Bake at 175 degrees C for around 40 minutes.

**Honey Turnip****Ingredients:**

Turnips - 1 kilo

Butter - 1 ½ tbsp

Honey - 1/2 cup

Ginger, ground - 1/2 tsp

Pepper (optional)

Salt - to taste

**Method:**

Peel and chop the turnips into slices or cubes. Boil them in salted water for about 12 minutes until they are tender. Drain this water. Add a dollop of butter to this and turn up the heat giving the pan a shake. Cook for a minute until it gets coated. Drizzle the honey, add the ginger and seasoning and cook, stirring often for two minutes or until glazed.

**Stir-fry Snow Peas****Ingredients:**

Snow peas, trimmed at both ends - ¼ kg

Green and red peppers, sliced in strips - 2

Mushrooms stalks removed, and cut into halves - 200 g

Garlic, finely chopped - 1 tbsp

Barbecue sauce - to taste

**Method:**

Heat oil at medium in frying pan and fry the garlic in it. Now add the snow peas to this and saute lightly. Toss the mushrooms and fry for a few minutes. While serving add some barbecue sauce.

## Fun weekend healthy recipes



*We all tend to relax on weekends; after all that's what they're for, right? But does that mean you can take a break from healthy eating too? We don't think so.*

After all one weekend splurge can sabotage your week long efforts of health and fitness, especially if this splurge happens regularly. So, this weekend, are you looking for healthier substitutions on your plate without compromising on the taste factor? Chef Komal Tanjea gets you her top 4 fun weekend healthy recipes which will offer delicious delights, while keeping your dietary needs in check.

### **Mexican Paneer Wrap with Salsa**

**Ingredients:** 250 g block paneer, cut into small pieces,  $\frac{1}{4}$  cup cornflour,  $\frac{1}{4}$  tsp white pepper,  $\frac{1}{4}$  tsp red chilli flakes, salt to taste,  $\frac{1}{2}$  tsp dry basil leaves, 1 cup bread, finely powdered, oil. For the wraps: 1 cup refined flour,  $\frac{1}{4}$  cup wholewheat flour, 1 tbsp butter, salt to taste, warm water as required, 1 cup eggless mayo and neatly cut seasonal vegetables.

**Method:** Mix the cornflour, white pepper, chilli flakes, basil leaves and salt in a bowl. Add enough water to make a thin batter; dip the paneer in the batter, then roll into breadcrumbs. Roast the paneer pieces. Put the ingredients for the wraps in a bowl, adding enough water to knead into pliable dough and keep aside for 30mins. Roll out large, thin rotis. Heat oil on a griddle, tawa, cook the roti lightly on both sides till it resembles a tortilla. Spread the wrap with salsa, mayo sauce, cover with a lettuce leaf; place a paneer piece in the centre, along with some carrots, onions, tomatoes, parsley, salt and pepper.

## Cowboy's sausage bean rice

**Ingredients:** 4 cups boiled basmati rice, 1 cup boiled kidney beans, 1 cup chicken sausage diced into small cubes, ½ chopped (spring onions, capsicum, tomatoes) each, ¼ cup corn kernels or grains, 2tbs olive oil. For Seasoning: -2tbs salsa sauce, 1tbs tomato sauce, ½ tbs vinegar, ½ tsp (red chilly flakes, crushed pepper corns, dry thyme herb, salt) each. For Garnishing: - 1tbs chopped celery.

**Method:** Heat oil in a wok, stir fry onions and capsicum. Then add the tomatoes and saute well. Add kidney beans, sausages and corn grains. Stir and mix well. Season with seasoning and sauce given above. Mix well and cooked for a minute. Transfer the boiled rice into the wok, toss it lightly and cook over slow flame. Serve hot with chilly dip or curd dip.

## Brinjals Mexicana

**Ingredients:** 2 brinjals medium, round variety. Marinade: 2tbs hung curd, ½ tsp salt, ½ white pepper, and 1tbs lemon juice. Mexican sauce: ½ cup finely chopped spring onions, 1tsp grated garlic, 1 cup grated tomatoes, ½ tsp chopped green chilly, ½ cup chopped capsicum, ½ tsp chilly paste, few drops Tabasco sauce, 1tbs olive oil. Seasoning: Salt and pepper to taste, ½ tsp thyme herb. For Garnishing: Corn grains, chat masala, and chopped coriander leaves.

**Method:** Cut Brinjals into thick rounds of about ¼ inch thickness and marinate them for 5 minutes. Roast the marinated brinjals in a nonstick pan on both sides till golden brown and keep aside. To make the sauce heat oil on a wok, add garlic, onions, and add capsicum. Saute for a minute and add the tomatoes. Stir well. Add Tabasco and chilly paste; mix well and season with salt, pepper and dry thyme herb. Remove from fire. Arrange the round cut brinjals on the flat plate. Spread Mexican sauce on each piece. Sprinkle chat masala, bake in a pre-heated oven for 10 minutes. Garnish with corn grains chopped coriander leaves.

## Tomato Basil Soup With Rajma

**Ingredients:** 1cup boiled red rajma (kidney beans) semi mashed 2 cups water + 2 cups rajma stock, 1 packet tomato noodle vegetable soup, ½ cup chopped spring onions, ½ stalk, celery chopped, 1/2 tsp garlic crushed, ½ tsp green chilly cut, 1tbs salsa sauce, ½ tsp. red chilly paste, ½ tsp dry basil herb, salt and pepper to taste, 1tbs butter.

**Method:** Soak rajma overnight, boil and keep the stock aside. Melt butter in a saucepan, add garlic, green chilly and onions. Saute for a minute and add the boiled semi mashed rajma, stock and water. Stir well and transfer the contents of the soup mix into the saucepan, mix well so that no lumps are formed. Cook for 5 minutes, add the salsa sauce and red chilly paste, mix well. Season with black pepper, salt and basil herb. Add chopped celery and remove from fire.

### Healthy recipe to love: Egg vindaloo



All this easy to cook recipe needs is eggs, spices that are easy found in Indian kitchens, garlic, vinegar and red chillies. And there you have... a healthy main course dish ready with healthy and delicious eggs.

Excellent for weight lifters, people on a weight loss spree and diabetic patients, egg vindaloo is a classic Goan style egg dish. Eggs are one of the richest sources of protein and red chillies and garlic are excellent sex stimulating foods.

#### **Ingredients**

- 4 egg whites
- 4 dry red chillies (whole)
- Crushed ginger
- Crushed garlic
- ½ a tablespoon of powdered cumin seeds

- 1 tablespoon sugar
- A pinch of garam masala
- 2 onions, peeled and chopped
- 1 tablespoon of oil
- Salt to taste
- A pinch of dalchini powder
- 5 large tablespoons of vinegar

### **Method**

1. Boil the eggs in a pan with 4 cups of water and peel them only when they are cool.
2. Cut the eggs in two and keep them in a separate bowl.
3. Now heat 1 tablespoon of oil in a pan and add onions and all the ingredients.
4. Pour water in the gravy and cook until it is thick enough.
5. Finish it with garam masala and egg white. Your goan style egg vindaloo is ready! Read more Personal Health, Diet & Fitness stories on [www.healthmeup.com](http://www.healthmeup.com)