

1. Technology: Karen Rice

- **Scientists associated in developing technology:** R. K. Gautam, P. K. Singh, S. K. Zamir Ahmed & S. Dam Roy
- **Technology description:** Karen community originally came from Burma (now Myanmar) and settled in 1925 in North & Middle Andaman. Initially, 12 families from Burma came to Andaman after persuasion by Beroti Officer Dr. H. I. Marshall for clearing jungles in A&N Islands. The word “Karen” was coined by British, whereas Burmese called them as “Kaylin” meaning “polite and good hearted” The present population of Karens is about 2000 which lives in Webygram, Karmatang, Lataw, Rampur, Lucknow, Burmadera, Basecamp, Borang and Chipu villages in the Middle Andaman.
- Traditionally they are agriculturist and earn their livelihood by rice farming, making mats, baskets, grain storing bins etc. Karen are by nature artistic and love music, dance, diving, singing and trekking. The senior citizens of Karens mostly lived longer some even up to 100 years which could be due to their love for nature, plants, herbs and hard work. They practice the concept of “early to bed and early to rise” and have only two meals in a day i.e. early brunch and supper. They brought traditional and unique rice land races viz. Khushbuyya, Black Burma, White Burma, Red Burma, Mushley and Nyaw-in etc suiting to their taste and requirements.
- **IP Protection No. (Patent/Trademark/ Copyright/Design/ Plant Variety):** Registered



Burma rice laddu packed in palm leaves in traditional way by the Karen community

Genetic diversity of rice land races of *Karen* community represents socio-cultural diversity and uniqueness in Andaman

Plant Genome Saviour Community Award to Karen Community

The Protection of Plant Varieties and Farmers' Rights Authority (PPVFRA), Ministry of Agriculture & Farmers' Welfare, GoI, New Delhi has conferred Plant Genome Saviour Community (PGSC) Award of Rs.Ten lakh, Citation and Memento upon Karen community of North & Middle Andaman. The award was conferred by ShriRadha Mohan Singh, Hon'ble Union Minister of Agriculture & Farmers' Welfare, Govt. of India on December 21, 2016 at a function in B.P. Pal Auditorium, Indian Agricultural Research Institute, Pusa, New Delhi to Rev. Saw Saytha, President Karen Welfare Association, Mayabunder, North & Middle Andaman. The community was honoured for its contribution to the farm conservation and utilization of these traditional and unique rice varieties in A&N Islands which constitute one of the agro-biodiversity hotspots of India. The community was nationally recognised and honoured for its contribution to on farm conservation of traditional and unique rice varieties viz. Khushbuyya, Black Burma, White Burma, Red Burma, Mushley and Nyaw-in etc since 1925.



ShriRadha Mohan Singh, Hon'ble Union Minister of Agriculture & Farmers' Welfare giving PGSC Award



Hon'ble Director General, ICAR & Secretary, DARE, Dr. Trilochan Mohapatra interacting with Karen community regarding traditional foods prepared from Karen rice varieties during Farmers' fair in CIARI, Port Blair



The standing crop of Black Burma(right)

2. Technology: Nicobari Aloo

- **Scientists associated in developing technology:** M.Sankaran, S.Dam Roy, James George, V.Damodaran
- **Technology description:** Among tuber crops, the most preferred one is NicobariAloo which is nothing but Greater Yam (*Dioscoreaalata*) belonging to the family “Dioscoreaceae”.
- NicobariTribes traditionally cultivate and conserve atleast 7 different varieties of *Dioscoreaalata* namely Achin (Purple flesh), Domrit (fragrant type and normal type), Bolta, Paltu, Thirose, Kaniya&Thakniyathakavu.
- In Car Nicobar alone, atleast 450-500 hectare area is under tuber crops of which the major crop is *Dioscoreaalata*.
- Three varieties of NicobariAloo
 - “Achin” variety has purple flesh and it is female type
 - “Paltu” variety has white flesh and good cooking quality
 - “Domrit” variety has white flesh with



VARIETIES OF NICOBARI ALOO



Tradition foods from NicobariAloo

