AREA AND THE PEOPLE

1. **THE STUDY AREA –**
2. **The PROFILE OF THE VILLAGE :**

**THE TECHNO-ECONOMIC ASPECT OF THE STUDIED VILLAGE**

**THE MAIN CROP PRODUCTION THROUGH A CASE**

**INFORMANT NAME - KANCHAN KHERWAL AGE - 45 SEX - MALE COMMUNITY - TURU**

In Salika village the main economic pursuit is paddy cultivation.Almost everyone in the village is involved in agriculture.My informant Kanchan Kherwal told me the whole process of how rice is produced.At first he went to the market(Gidhni market)for buy buy some rice seeds to grow rice in his land.He have a total of 1.5 bigha land which was 1.5km away from his house.For his farming he brought 30kg of rice seeds which cost was 40 rupees per kg.Before planting there’s a lot to do.At first he plowed his land for three times.After that they plough(langol in local language)the land .He said that it is an activity undertaken by the farmers to soil the ground before planting rice seeds.the basically use cows to plough in their field.Those who have own tractor or more money they use tractors.This tradional wooden plough or Joel langol connected to the cows to pull the plow or langol.in their local language Rocket langol is used to attaced in the middle of the Joel.Same goes here Bush langol is attaced to the middle of the Joel langol.Bush langol can move the left and right side but Rocket langol can move only straight way.After that they plough the field by going anti clock wise round and round and zigzag way.Then Daa(stickle)is used for harvesting and flow purpose.After that Kula is used for separate the husk and fram from the gain.Then he cut a cannal starting next to it.In that he hlods the rain water for his field.He also cut cannals to the drain the water.He dried those rice seeds for 20-25 days after that those rice seeds were grow up then he planted those rice seeds in the plowed water.If they the growing then he plowed them again in the land but slightly.If the rice seeds were grow up properly he pick up those rice seeds and planted them to another plowed land.He applied some fertilizer to soil before planted those seeds,as a result the land became fertilize and crops are produced well.To picked up those seeds from the dry land it takes 11-12 peoples.They riceved a 100-150 rupees for there work.After 15-20 days all seeds were pressed on the land and fertilize with 10/26(one kind of fertilizer)again(10-20kg/bigha).Basically womens are good at this work that’s why they did this work more men.So it was planted in the Joistho(may-june)and it was completed in the month of Aghrayan(nov-dec).21 days after planted seeds were fertilized again by spray in the land,this is called Chapaa by their local language.After they grow up now its time for tyhem home.After that he have to wedling those plants in a machine for collect the rice from the plants.Because he have not his own machine he brings t from another persons house which cost him around 200-250 rupees.He brings the plants by his himself and his family members.After that he and his family members wedling the rice in the machine.After the rice was apart from the whole plant they can collect all the rice separately from the plants.After that all rice will be boiled in the water so the rice will be apart from the shell.Now its ready to eat.He mostly used all the market(Gidhni market).To make better rice seeds or in the whole process to make the rice seeds he have to spent an amount around 7000 rupees.And after sold the rice seeds in the market he can earn upto 20000.So he can earn much profit from there(around 13000).

**OTHER KINDS OF ECONOMIC PURSUITS FOUND IN THE VILLAGE**

**INFORMANT NAME – RADHA BAGGAL AGE – 32 SEX- FEMALE**

**SAL PLATE MAKING :**

In other kinds of economic pursuits there are several types of works.My informant Radha Baggal told me about her her economic pursuit.And that is SAL Plate Making.She said that the raw sal leafs are collected from the froset in the village.They collect sal leafs as much as they can.At first the leave the leafs in sunlight for dry them perfectly.It takes 1-2 days to dry perfectly.If the sunlight was perfect then it take 1 day to dry perfectly.And they did the whole process by themselves only.So the first process is connect the plam sticks with sal leafs so they can make a round shape.After that is going to another persons to stich and make the sal complete sal plates.They make one by one bundles of sal plates by themselves.In a budle there are 100 piece of sal plates.And she makes a total of 10 bundles.Now they sold those sal plates to the factory where others were stiched them by machine.The factory is located near Elokeshi High School.They recived around 200-250 rupees for 10 bundles.Then they sold those sal plates to another factory located in Gidhni market,where the final process is done by others.In the factory other persons done the process by pressing the plates to make a comlete a sal plate.Noe it was a complete sal plate.After that they makes a bundle again in na pack of 100 plates ,and 1 bundle on 50 rupees in market.This is the whole making process of Sal Plate.

**VARIOUS IMPLEMENTS USED IN MAIN ECONOMIC PURSUIT**

**SOURCE OR AGENTS ENGAGE IN ECONOMIC DISTRIBUTION IN THE VILLAGE**

**INFORMANT NAME - AGE - SEX - MALE**

**SHOPKEEPER :**

Ther are only three shopkeepers in the village.In the shops almost all kinds of groceries are available.Like every spice items,puff rice,rice,snacks,many types of biscuts,chocolets,tanbaco,ciggarates,and everyday used items of the villagers.Due to rationing in recent times the sale of rice,wheat has down drastically.To collect the groceries for his stock he go the Gidhni market for once in a month.Villagers buys their daily needs like groceries and others from their shop.And his shop is the oldest shop in the village.This shop is about 25 years old.

**FISH HAWKERS :**

The fish hawkers came to the village in the morning around 7:30am everyday,and leaves the village around 10am.After this village(Salika)he go to another village.He have fishes like Ruhi and Hilsha in local language they called ruii and elish.The price of todays fishes was 120 rupees for ruii and 200 rupees for khoka elish per kg.The price was going ups and down everyday depending on market price.He also collected those fishes from Jhargram Mach Arat.

**HAAT :**

There are no haat inside the village.In outside there are three types of haat.The nearest haat is ‘Chanda Bill Haat’ then ‘Maa Sitala Mandir’ and then ‘Purahati Haat’.

* **CHANDA BILL HAAT :** Chanda bill haat is the nearest haat from the village.Basically this haat is known for vegetables.But also other shops like foods store,cloth stores,fruit shop etc.But the quality of the other itmes like cloth was very poor and the price was very high,for that people basically go the market for vegetables.There are also some good quality products in this haat like groceries,footwear etc.And the quality of the vegetables nad price are good.This haat sits every Wednesday and Thursday in every week.The time of the haat is 3:00-05:30pm.

**OTHER SALESMAN :**

There are several types of other salesman in the village.Like a salesman comes with sarees,kurti,churidar and womens wear.He comes 2-3 days in a week.He sale his products in his bike.Price of his products comes with an average of 100-150 rupees.Another person comes everyday with cosmatics,jewelary and things for womens only.A man sales vegetable everyday in his bike in the morning in the village.There is a salesman comes with daily soaps,sampoo,body wash,ditergents etc.

**HOUSE TYPE**

**INFORMANT NAME – SOSADHAN KHERWAL AGE – 50 SEX – MALE**

In Salika village I talked with informant Mr. Sosadhan Kherwal about the construction of his house.He said that he lived in the house about 40 years.His house is in the west side of the house,and house is facing east.In the east facing there is the main entrance door.In his house in the north has a kitchen,in south there is a slaughter house.beside the slaughter house there is a bathroom.in the slaughter house there are 5 cows.Beside the slaughter houase there are two water taps one was given by the government which was not ready yet.And the other tap was made by them.There is only one main door in the house.Besides the tap there is a pond but its totally dry right now.In the pond there are variety types of fishes like ruii,magur,katla,puti etc.There is a side boundary around the house.There is a fence at the end.The fence is made of plam branches and bamboo clamp.There is quite a bit open space in front of the house,which was called Duwar by them.Ther are two ovens in the duwar.There is a kitchen room also beside the house.In the morning they cooked in the oven located in the duwar.At night they cooked in the kitchen room.In the house there is a nice balcony.There are total 4 rooms inside the house.Two rooms are used for bed and other two rooms are used for storage and other works.The house was made of clay,surki,sand etc.The masons who made the house all are the villagers of the village.And he was also a mason.The exterior plaster of the house is done with sand and cement.They bring the sand for build theses houses from the village fields.The burned tyres forn paint the house,and do the process only on thursday.The roof of the house is made of bamboo and mud.Ther are some hari kalsi outside in the roof of the house for peigons.Then the upper roof of the house covered by tin.This is the whole construction of the house.