

ISS

e-NEWSLETTER

Volume 01 (02)

July- December 2023



Message

Dear Readers,
Greetings to ALL.

We are happy to know that you are excited about the ISS e-Newsletter and its unique content. It is a pleasure to bring the second volume (02) of the ISS e-newsletter (July- December 2023) we tried to include some of the success stories of the farmers, and innovations and share news about some of the recent events happening in the spice sector in this volume. ISS successfully conducted a farmer's workshop at ICAR-IISR Regional Station, Appangala, Madikeri, Karnataka on 14 September 2023. A new black pepper hybrid variety, 'IISR Chandra' with regular bearing and early flowering character was released in the workshop. It has a high yield potential of 7.5 kg of fresh berries per vine. We can hope that this variety will make wonders in the pepper fields. The annual workshop of AICRP on Spices was held at GKVK, Bengaluru, and the Mango ginger variety 'IISR Amrit' was released during the event.

ISS has great plans for the upcoming year, 2024. The Symposium on Spices and Aromatic Crops (SYMSAC XI) is scheduled at the end of this year. This time, we are planning to bring it out as an international event. We are also planning to publish a book titled "Three Decades of ISS", that will be released during SYMSAC XI.

Wish you all a HAPPY NEW YEAR 2024!!!

Dr. K. Kandiannan
(President, ISS)

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ISS Events

Executive Council meeting at ICAR-IISR, Kozhikode held on 20-07-2023

The Executive Council meeting of Indian Society for Spices (ISS) was held on 20 July 2023, 02.30 PM at ICAR-Indian Institute of Spices Research, Kozhikode in hybrid mode. The meeting began with a formal welcome by Dr. S. J. Ankegowda, Vice President, followed by which President made brief remarks on the progress of activities of ISS since last EC meeting. The proceedings of the previous General Body meeting held at ICAR-IISR, Kozhikode on 30 January 2023 was presented by the Secretary which was approved by the EC.

The meeting considered the following agenda for discussion:

1. Organizing farmer's seminar at Madikeri: It was decided to organize the farmer's seminar jointly with ICAR-IISR at Madikeri before 15 September 2023.
2. Brainstorm session: ISS in collaboration with ICAR-IISR has organized "Brainstorming session of label claim expansion for spices"
3. Conduct of SYMSAC XI: It was decided to organize next SYMSAC XI at Jalgaon, Maharashtra during 2024, to that effect a letter has to be sent to the Jain Irrigation Systems Ltd., for their willingness to host.
4. Status of JOSAC upcoming issue: Dr. K. S. Krishnamurthy, Editor in Chief, JOSAC, briefed the status of the Journal. The Executive Council decided to switch over to the new web platform for the Journal.
5. Status of ISS newsletter: Dr. Sheeja T E, Editor in Chief, ISS newsletter and Dr. Maneesha S R, Editor presented the outline of the e Newsletter.
6. Membership drive: The President, ISS presented the details of new life members enrolled from different states and requested DASD to actively participate in membership drive. EC also discussed the possibilities of bringing all AICRPS scientists as members of ISS.

The meeting was concluded with a formal vote of thanks by Dr. Maneesha S. R., Treasurer, ISS.

Farmers Seminar on "Scientific and Technological Approaches for Sustainable Spices Production" at ICAR-IISR Regional Station, Appangala held on 14-09-2023

The Indian Society for Spices, Kozhikode, in collaboration with ICAR-Indian Institute of Spices Research, Kozhikode, organized a one-day Farmers' Seminar on "Scientific and Technological Approaches for Sustainable Spices Production" on September 14, 2023, at ICAR-IISR, Regional Station, Appangala, Madikeri. The program was inaugurated by Professor Ashok S Alur, Vice-Chancellor of Kodagu University, Kushalnagar, in the presence of esteemed dignitaries, including Dr. R. Dinesh, Director of ICAR-IISR, Kozhikode; Dr. K. Kandianan, Principal Scientist and President of the Indian Society for Spices (ISS); Dr. M.N. Venugopal, Former Head of ICAR-IISR, RS, Appangala; Dr. S. J. Ankegowda, Head of the Regional Station, Appangala, and Vice President of the Society; and Mr. Bose Mandanna, Former Vice-President of the Coffee Board. Additionally, there were other notable attendees, including the Assistant Director of the Spices Board, Madikeri; the Head of CHES, Chettalli; the Deputy Director (Research) of CCRI, Sub Station, Chettalli and the Head of KVK, Gonikoppal.

During the event, high-yielding hybrid of Black pepper named IISR Chandra was unveiled. Additionally, an e-newsletter from ISS, an e-manual containing seminar lecture notes and leaflet from ISS were also released.

The seminar emphasized on recent advances in improved varieties, production and plant protection technologies of black pepper, cardamom and ginger. An MoU was also signed between ICAR-IISR, Kozhikode and Kodagu University, Chikka Aluvara, Kushalnagar, intended to facilitate collaboration in education, research and training related to spices, marking a pivotal step towards advancing knowledge and innovation in this field.



During the seminar, the lectures were focusing on black pepper, cardamom and ginger covering the major topics viz., varietal wealth by Dr. Shivakumar M.S. Scientist, ICAR-IISR, RS, Appangala; Nutrient management by Dr. S. J. Ankegowda, Head, Regional Station, Appangala; Critical factors in cultivation of spices by Dr. M.N. Venugopal, Former Head of ICAR-IISR, RS, Appangala; Disease management by Dr. C.N. Biju, Principal Scientist, ICAR-IISR, Kozhikode; Pest management by Dr. Balaji Rajkumar M and harvest and post-harvest technology by Dr. Akshitha H.J. Scientist, ICAR-IISR, RS, Appangala. An exhibition showcasing technologies of ICAR-IISR was also arranged for the benefit of farmers. The event saw participation from more than 150 farmers from various regions of Karnataka, making it a valuable seminar.

Annual group meeting of AICRPS on Spices at Bengaluru, Karnataka on 29 Oct. to 01 Nov. 2023

ICAR- All India Coordinated Research Project on Spices organized Annual Group Meeting of ICAR-AICRPS during 29 October 2023 – 01 November 2023 at College of Horticulture, University of Horticultural Sciences, Bengaluru, Karnataka and ISS sponsored a dinner on 30 October 2023. The ICAR-AICRP on Spices is the largest spices research system in India, with a network of 40 centres, focusing on spice crops like black pepper, large cardamom, small cardamom, ginger, turmeric, cinnamon, nutmeg, clove, coriander, cumin, fennel, fenugreek, nigella, ajwain, saffron and kalazeera.



The AICRP on Spices has contributed substantially, ever since its inception, in developing high yielding varieties with desirable agronomic traits, technologies for increasing the production and productivity, and management strategies for combating pests and pathogens, substantially reducing crop losses in these crops. The research achievements of various AICRPS centres were presented during Annual Group Meeting. The group meeting was attended by over 100 delegates most of whom were the life members of ISS.

Executive Council meeting at ICAR-IISR, Kozhikode on 20-12-2023

The Executive Council meeting of the Indian Society for Spices (ISS) was held on 20.12.2023, 10.00 AM at ICAR-Indian Institute of Spices Research, Kozhikode. The meeting was presided by Dr. K Kandianan, President, ISS. Dr. Sharon Aravind, the Secretary presented the previous EC meeting proceedings held on 20 th July 2023 and it was approved by the EC. As per the proceedings, the farmer's seminar at Appangala was conducted successfully on 14 September 2023. As part of the membership drive, 37 new Life members were added to the society during 2023.



The agenda of the meeting were.

1. Discussion about SYMSAC XI: The President, ISS along with The Director, IISR and Heads of the Divisions have visited Jain Irrigation Systems Limited (JISL), Jalgaon, Maharashtra and explored the possibilities of hosting SYMSAC XI at JISL. JISL agreed to host the Symposium during the first week of December 2024.
2. Continuation of SYMSAC Website: The SYMSAC website may be integrated with the ISS website to reduce the cost of AMC.
3. Identification of new Honorary Patron: EC members were requested to suggest names for new Honorary patron.
4. Raising the amount of subscription for different categories of memberships (Ordinary, Life, Sustaining, Institutional and Patrons): It was decided to continue the annual membership fee as Rs. 1000 and the Life membership fee as Rs. 5000. □ Institutional, Sustaining, and Patrons membership fees may be increased as Rs 15000, Rs. 50000 and Rs. 100000 respectively after approval of GB
5. Status of the upcoming issue of JOSAC: Dr. K S Krishnamurthy, Editor in Chief of JOSAC updated on the upcoming issue and it will be ready by January 2024.
6. Status of ISS Newsletter: Dr. Maneesha S R, Editor of ISS e-Newsletter that the upcoming issue is under progress and urged EC members to send content to the editorial committee.



7. Membership Drive: Membership drive may be continued.

8. Treasurer's report: Dr. Maneesha SR, presented the current financial status of the society

9. Sponsorship of dinner at AGM, AICRPS in Collaboration with Tata Coffee:

•The EC approved the sponsorship.

The meeting was concluded with a formal vote of thanks proposed by Dr. Gobu R, Joint Secretary, ISS.

New Varieties

Cardamom Variety - IISR Manushree

Moisture stress tolerant cardamom genotype IISR manushree is developed through clonal selection. It has average yield of 550 kg dry capsules/ha under irrigated conditions and 360 kg dry capsules/ha under moisture stress conditions. In this variety 50 % of the capsules are > 8 mm. Essential oil content varies from 8.74 % under irrigated conditions to 8.84 % under moisture stress conditions. It is a stable yielding genotype with not much variation in the composition of α -terpinyl acetate and 1,8 cineole under irrigated and moisture stress conditions. Suitable for cultivation in cardamom growing tracts of Karnataka and Kerala



Industry Corner

Iniya Organic Estate, Kolli Hills, Tamil Nadu

Iniya organic estate is located in nature's humble abode of Kolli hills, in Namakkal district of Tamil Nadu at an altitude of 3750 feet from mean sea level. They produce 100 % organic Coffee, Black Pepper, White Pepper, Cloves, Cardamom, Nutmeg, Mace and Hill Bananas using certified Organic methods. Iniya Organic Estate is managed by "The Doctor Duo" – Dr. Elango (Pediatrician) & Dr. Susitra Elango (Obstetrician and Gynecologist). They also received the National Award for Organic Cardamom Cultivation. It is an ISO 9001:2015 certified organic estate. Their products can be purchased online through their website (<https://www.iniyaorganicestate.com/shop/>) or from amazon e-commerce platform. They are also exporting their products to other countries.

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Snippets from History

A Clove Story

Cloves are the aromatic flower buds of the clove tree (*Syzygium aromaticum*), native to the Maluku Islands in Indonesia, also known as the Spice Islands. They have been used in cooking, medicine, and even as a preservative for centuries. Cloves have been used since ancient times, particularly in India and China, for their culinary and medicinal properties. They were highly prized and traded by Arab merchants as early as the 4th century BCE. During the Age of Exploration, Europeans sought out the source of valuable spices like cloves, leading to the discovery of new trade routes. Cloves were among the most sought-after spices due to their exotic flavor and medicinal properties. The Portuguese were the first Europeans to reach the Spice Islands in the 16th century, followed by the Dutch, Spanish, and English. The Dutch East India Company established a monopoly on the clove trade in the Spice Islands during the 17th century, controlling production and distribution to maximize profits. This led to conflict with the local rulers and other European powers. Cloves have been used not only to flavor food but also for their medicinal properties. They contain eugenol, a compound with analgesic and antiseptic properties, making them useful in traditional medicine for treating toothaches, and digestive issues, and even as a topical antiseptic. Today, cloves are cultivated in various tropical regions beyond their native habitat, including Madagascar, Tanzania, Sri Lanka, and India. They are used in a wide range of culinary dishes, from savory to sweet, and are also found in perfumes, cosmetics, and traditional medicines. Cloves have cultural significance in many societies. In some Asian cultures, they are associated with good luck and are used in various rituals and ceremonies. In Western cultures, cloves are often associated with the winter holiday season and are used in seasonal dishes and decorations. Throughout history, cloves have been valued not only for their flavor but also for their medicinal properties and cultural significance, making them one of the most important and versatile spices in the world.

The story of how cloves reached India is intertwined with the rich tapestry of ancient trade routes, exploration, and cultural exchange that characterized the maritime history of the Indian Ocean. Cloves are native to the Maluku Islands of Indonesia, but they found their way to India through a complex network of trade and exploration. Here's a narrative of their dispersal: Long ago, in the verdant Spice Islands of Indonesia, where the air was heavy with the scent of cloves, merchants from distant lands came seeking the treasures hidden within these remote islands. Among them were traders from India, drawn by tales of the exotic spices that grew abundantly in this distant corner of the world. The journey to the Spice Islands was perilous, fraught with danger from treacherous seas, unpredictable weather, and rival merchants vying for control of lucrative trade routes. Yet, the promise of riches and the allure of exotic spices drove these intrepid traders ever onward. The Indian merchants, skilled navigators and seasoned seafarers, embarked on their voyages across the vast expanse of the Indian Ocean. Guided by the stars and the wisdom passed down through generations, they charted their course towards the fabled Spice Islands. As they reached the shores of the Maluku Islands, the Indian traders marveled at the sight of towering clove trees laden with fragrant buds. They bartered with the local inhabitants, exchanging goods and commodities for precious cloves, which they knew would fetch a handsome price back home in India. Loaded with their precious cargo, the Indian ships set sail once more, retracing their steps across the vast expanse of the Indian Ocean. Along the way, they encountered storms, pirates, and other perils of the sea, but their determination never wavered. Finally, after many months at sea, the Indian merchants returned to the shores of their homeland, bearing with them the coveted cloves from the distant Spice Islands. They traded these exotic spices in bustling marketplaces, where they were eagerly sought after by royalty, nobility, and commoners alike. And so, the story of cloves reaching India became woven into the fabric of its history, enriching its culinary traditions, medicinal practices, and cultural heritage. From the Spice Islands to the shores of India, the journey of cloves was a testament to the enduring spirit of exploration, trade, and human ingenuity.



Contributor: Maneesha SR



ISS Office Bearers

- President -Dr. K. Kandiannan, Principal scientist, ICAR-IISR, Kozhikode
- Vice President -Dr. Ankegowda S. J., Principal Scientist & Head, ICAR-IISR RS, Appangala
- Vice President - Dr. Homey Cheriyan, Director, DASD, Kozhikode
- Secretary - Dr. Sharon Aravind, Scientist, ICAR-IISR, Kozhikode
- Joint Secretary - Dr. Gobu R., Scientist, ICAR-IISR Exp Farm, Perumannamuzhi
- Treasurer - Dr. Maneesha S. R., Scientist, ICAR-IISR, Kozhikode

Executive Councilors

- Dr. Abirami K., Principal Scientist, Div. of Horticulture & Forestry ICAR-CARI, Port Blair
- Dr. Anees K., Senior Scientist, ICAR- IISR, Kozhikode
- Dr. Augustine Jerard B., Project Coordinator (AICRP on Palms), ICAR-CPCRI, Kasargode
- Dr. Dharendra Singh, Professor & Head, Dept. of Plant Breeding & Genetics Jhotwara, Jaipur
- Dr. Irene Vethamoni P., Dean (Hort.) HC& RI, TNAU, Coimbatore
- Dr. Jayasree E., Principal Scientist, ICAR-IISR, Kozhikode
- Dr. Laxminarayan Hegde, Professor & Head, Horticultural Research & Extension Centre, Sirsi
- Mr. Manjunath B. D. Manasa Vana, Cumbur Village, Kodagu, Karnataka
- Dr. Radhakrishnan V. V, Professor & Head, Dept. of Botany, University of Calicut, Kozhikode
- Dr. Tamil Selvan M., Additional Commissioner (Hort. Retd.), Kozhikode, Kerala

Zonal Councillors

- Dr. Aishwath O. P., Principal Scientist, ICAR-National research Centre on Seed Spices, Ajmer (North Zone)
- Dr. Muthusamy Murugan, Professor & Head, Cardamom Research Station, Pampadumpara (South Zone)
- Dr. Giridhar Kalidasu, Associate Professor, HRS, Dr. YSRHU, Guntur, Andhra Pradesh (Central Zone)
- Dr. C.S. Maiti, Professor, SASARD, Nagaland Agriculture University, Medziphema, Nagaland (East Zone)
- Dr. Jitendrakumar Kadam, Associate Professor, PG Institute of PHM, Raigad, Maharashtra (West Zone)
- Dr. Ramkumar Menon, Chairman World Spice Organization, Kochi, Kerala (Industry Sector)

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- Mr. Jayarajan K., Chief Technical Officer, ICAR-IISR, Kozhikode

ISS Membership details



ISS Membership form

Account Details

Account Name: Indian Society for Spices
Account No: 1855208908
IFSC: CBIN0282689, Bank: Central Bank of India
Branch: Chelavoor, Kozhikode (2689)

Classes of Membership	Membership Fee		
	India	SAARC Countries	Other Overseas Countries
Annual Member	₹ 1000	US \$ 50	US \$ 75
Life Member	₹ 5000	US \$ 500	US \$ 500
Institutional Member	₹ 10000	US \$ 2500	US \$ 2500
Sustaining Member	₹ 25000	US \$ 5000	US \$ 5000
Distinguished Patron	₹ 50000	US \$ 20000	US \$ 20000

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Indian Society for Spices

Research & Development in Spices, Aromatic & Related Crops