A Note on the Cultivation of Yams in Krishna and Guntur Districts

By

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Yam, (Dioscorea alata. Linn; Pendalam—Tel.) is a popular vegetable grown for its root tubers. The tubers can be preserved for about 6—8 months without much deterioration and are very popular in Northern Circars, especially East Godavari, West Godavari, Krishna and Guntur districts, where a variety of delicious dishes are prepared out of this vegetable.

The plant is a twiner, with slender, acutely angled stems. The leaves are deeply cordate, orbicular, 5 to 7 nerved, simple, membranous and winged petioled. The tubers vary from 6" to 24" in length and 2" to 6" in diameter, the average size being about 4" in thickness and 12" in length. The tubers are brown and the inner core is white, shining and brittle. Being an exhausting crop its cultivation is restricted to a few favoured places and to small areas in individual holdings. Rich and well drained loamy soils are necessary for this crop to grow well and it requires 8—10 irrigations during its growth period of 8 to 9 months.

The land is ploughed 6 to 8 times to pulverize the soil well and promote proper development of the tubers. Before the last ploughing about 20 tons of cattle manure is applied. Healthy tubers are cut into pieces each containing one or two buds. The cut pieces are dibbled behind the country plough 11 ft. apart in rows and 21 ft. apart between rows. The pieces are covered by the next furrow. July is the proper time of planting. The seed rate is 1500 lbs. of tubers per acre. Before the creepers cover the ground, the interspaces between the lines are ploughed with the country plough twice and one hand weeding is given. The crop is irrigated as and when required. After two months the crop begins to cover the ground. In some places the creepers are allowed to twine round bamboos fixed in the field for the purpose, but this practice is now being given up in view of the high cost of bamboos. The maturity of the crops is gauged by the yellowing and wilting of the leaves, and by the presence of small cracks at the bases of the plants indicating the development of the tubers. Trial digging of the tubers here and there are usually made prior to the main harvest. The oreepers are first cut and removed; then the tubers are carefully dug out with crow-bars. Generally the harvest is made piecemeal to cater for the daily or weekly markets. Harvesting commences from the middle of January (Pongal) and continues up to March-April. Normally, each plant will produce 3 to 5 tubers of marketable quality in a bunch. The average yield is about 20,000 lbs. per acre (40 candies). The crop occupies the same field once in 3 to 5 years. It is rotated with maize, tobacco, fodders, sugarcane, and vegetables. It is always raised as pure crop. The profit per acre ranges from Rs. 800/- to 1,000/-.

Nutritive Value (Akroya)

Moisture	84-40%
Protein	1.20%
Fat	0.20%
Mineral matter	0.30%
Fibre	•••
Carbohydrate	14.00%
Calcium	0.01%
Phophorous	0.02%
Iron	0.50%

Akroyd: Health Bulletin No. 23. Nutritive Values of Indian Foods.

A preliminary note on the growth of Jute in Malabar

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P. C. SAHADEVAN Agricultural Research Station, Pattambi Received on 4—12—'49.

This note presents a few important observations on the growth of jute at the Agricultural Research Station, Pattambi in Malabar.

In India, Bengal is a big centre of jute production. It is cultivated over the fertile area composed of the vast flood plains of the rivers Ganges and Brahmaputra. The soils here are alluvial, rich in potash and lime and are well drained friable loams.

Jute requires humid heat for its growth. An average maximum temperature of of over 90° F. and a minimum temperature of over 70° F. with a relative humidity of 80 to 90% during its growing period from February to May. Occasional rains ranging from one to two inches at intervals of about a week are conducive to its best growth. Apart from