

SHARDA PATIL, SHE SHOWS THE WAY

Thane district is mainly popular for Chiku production particularly Gholawad area. It is observed huge number of chiku orchards due to the soil and climatic conditions are favorable for chiku cultivation.

Farmer's sale their matured chiku fruits in local as well as Mumbai and Ahmadabad market but some ripened fruits on trees are dropped which are sweet in taste and very nutritive, such fruits are difficult to transport for marketing. Some times losses occurred due to heavy storms, such time chiku get not as much of price i.e. @ Rs.1/- to 2/- in local market. Farmers economically losses occur due to such type of frits drop in chiku orchards. Keeping this view KVK, Kosbad hill district Thane organised post harvest technology for chiku fruit. Through this training programme trained women on preparation of chiku chips. Sharda patil, a participant impressed such type of training programme.

Mrs. Sharda Gajanan Patil, age 48, education 10th standard resides at Gholawad village. She has interested in preparation of various chiku products. Mrs. Sharda Patil contacts KVK regularly because she wants to economic uplift through the preparation of chiku product. KVK also guide her as and when required. In the year 1992 KVK and Chiku Utpadak Sangh, Dahanu has organised 'Chiku seminar' at Dahanu. That time Mrs. Sharada Patil had meet two housewives who are engaged in selling of Mango and Ber products. She took incentive from those housewives. It was the turning point of her and took decision to install a unit of Chiku products. She has prepared 150 different products from chiku. In the year 1994, she wrote and published a book on chiku products namely 'Amrit Madhuri'.

In 1996, Mrs. Sharada Patil formed 'Amrit Madhuri' women mandal with the help of other eight housewives with the objective of preparation of chiku products and selling them. She collected Rs. 2500/- from each woman as an initial capital.



Dehydrated chiku chips having sweet taste and good flavor

The procedure they followed for the preparation of chiku chips is as below.

- 1) Ripen chiku fruits are taken.
- 2) Then the fruits are washed thoroughly
- 3) The skin of the chiku is peeled off.
- 4) Seeds and the center white portion of the fruit is removed off.
- 5) Making thin slices of the fruits.
- 6) Sundrying the chips for five days.



Sun drying of chiku chips on net platform

In the beginning 1996, they prepared 100 Kg chiku chips, for that they brought 1000 Kg chiku fruits @ Rs. 2/-. First two years it was on pilot basis project then it is increasing chiku chips production steadily. The women club prepared various chiku products and sells them such as chiku chips, chiku powder, chiku vadi, chiku choklets, chiku pickles etc.

Initially she arranged stalls in various exhibitions, seminars and products kept their products for effective advertisement as well as sell. Her chiku product sells as Amrit Madhuri trade name in Thane, Mumbai, and tourist places such as Kelva and local hotels and shops etc. Now day's chiku products have increasing demand due to new product, its sweet taste, and good flavor. It became popular in market that's why increasing production and selling simultaneously.

In the year 2001-2002 Amrit Madhuri women Mandal produce 1000 Kg chiku products and sells it. Each women of that mandal got Rs.12000 to 15000 net profit. In this way Amrit Madhuri mandal run efficiently day-to-day. Krishi Vigyan Kendra, Kosbad Hill taking benefit to organizing such type of training programme. KVK calls Mrs. Sharda Patil to guiding trainees and expresses them towards her positive views and experience in preparation of chiku products. Taking incentive from her, many women are doing preparation of chiku products as an enterprise around the vicinity and got self-employment to them.

Mrs. Sharada Patil got many awards for esteemed and impressive work doing on preparation of chiku products, which are given bellow.

1. 'Horticulture Award' from Vasantao Naik Trust (1997)
2. 'Hon. V. B. Rahudkar' award given by Baliraja, the monthly agriculture magazine.
3. 'Innovative Farmer' award given by Thane district.

In this way she proved that ' where there is will there is a way' is a common proverb known to everybody. But there are very few who live up to it. Among these few is Mrs. Sharada Patil, a woman who became a very successful farmwoman, through sheer will power.
