

CHAPTER-3

CHAPTER - 3

History of Turmeric and Review of Literature

3.1) Introduction

3.2) Uses of turmeric

3.3) Type of turmeric

3.4) Turmeric production

3.5) Export of turmeric

3.6) Tradition of turmeric business

3.7) Review of literature

3.8) Reference

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History of Turmeric and Review of Literature

3.1) Introduction

Turmeric is one of the important commodities. Today turmeric plays a very major role in human life. From ancient time India was known the land of spices. From Vedic period time India is famous for turmeric. Turmeric was known by different names in various languages for example in Hindi it is called Haldi, in Sanskrit called Harita, in Gujarati they called Haldar, in Marathi they called Halad, in Tamil language they called Manjal and in Punjabi it is called Haldhare.

The history of turmeric is very old. In Latin language it is known by the name of Kurkuma. The word Kurkuma came from the Sanskrit language. In Sanskrit language word kumkum got transformed in Latin language and the pronunciation of word kumkum changed in to the name of kurkuma. The Parisians are known the turmeric by the name Allhard and the Arabians knew the turmeric by the name of Alkurkum.

In 10th century in 'Anne-e- Akbari' the book of laws lord Akbar mentioned different types and prices of turmeric. It indicates that turmeric was also a commercial crop in Akbar's period.

From the beginning south East Asia is a major producer of turmeric. From this part turmeric got importance. But in Mr. Watt's view India is a motherland of turmeric. In Africa in 8th century turmeric was found and in Western Africa it was found in 13th century.

The main production of turmeric in the world is based in South Asian countries like India, Eastern Asia and Indonesia.

3.2) Uses of turmeric

The use of turmeric in a daily life is common. In religious functions to daily food turmeric is used. In ancient time turmeric was used for prayer of god, marriage ceremony. In medical science like Ayurved and beauty cosmetics turmeric is used. In industrial sector turmeric is used to colors cloth, wool and silk.

Turmeric is known as medicine especially in Ayurved medicine the diseases like cold, cough and dental pain turmeric powder is used. In Ayurved turmeric is known for best results as a medicine.

3.3) Types of turmeric

In turmeric business there are 16 main types of turmeric on the basis of length, width and colour. Different types of turmeric are produced. Turmeric is known by the names like Rajapuri, Duggiral, Nandyal, Hroad, Madrasfingers, Allepiya, Kaddapa, Nizamabad, and Selam, etc.

3.4) Turmeric production

In ancient period India is know land of spices. In Turmeric production and turmeric exports India is on number one position. In India 90% of turmeric production came form the state of Andhra Pradesh, Maharashtra, Orisa, Kerala, Tamilnadu and Bihar. In Andhra Pradesh turmeric is the main crop.

In Maharashtra, Parbhani, Sangli, Satara, Nanded, Chandrapur, are the major districts where turmeric is produced on large scale. The district likes Solapur, Kolhapur, Osmanabad, Vardha, Nagpur and Amravati are supporting districts where turmeric is also produced.

Sangli district is major producer of Rajapuri turmeric. In Sangli district Tasgaon, Atpadi, Jat, is the main turmeric producing talukas.

3.5) Export of turmeric

Turmeric is exported from India. In the world 64 countries import the turmeric from India. In 64 countries there are 12 major countries who imports turmeric from India. In India turmeric is exported in month of March, April and May. The turmeric seed and powder is sold for that. In India 10% of turmeric is exported to other countries. Though India is the main exporter of turmeric 90% turmeric is use an in Indian market. India turmeric is exported in to America, Japan, Shrilanka, Iran, Russia and Eastern European countries. In this market Pakistan, China, Taiwan and Brahmdesh are the main competitors.

In Arab countries people use turmeric on a large scale in their daily food. Hence they demand more turmeric from India. India is the only country to export turmeric to Iran.

3.6) Tradition of turmeric business

The land of Lord Ganesh Sangli city is the main business center in Maharashtra. Patwardhan Raje Saheb has given support and inspiration to develop turmeric business center in Sangli city. Sangli city is the main trading center for turmeric in India and abroad. In 1880 Patwardhan took steps to

develop business in Sangli city at Ganapati Peth. As a result of that the people from Gujarati, Marwadi community were attracted towards that. In 1907 the service of railway was started and the transport got good turn. In 1910 the Chamber of commerce was established and businessman got many business facilities so business was developed in Sangli city. In 1916 on the occasion of Dasara The Sangli Bank Limited was established. In 1929 the Ayarvin Bridge over the Krishna River was opened for transportation so Ashta, Islampur, and Shirala cities connected to Sangli city.

In 1951 sugar factories were established, so the production of turmeric decreased. But due to demand the prices of turmeric increased. As the effect of demand the turmeric was transported from Andhra Pradesh, Tamilnadu to Sangli market.

With the above literature we come to the conclusion that turmeric business tradition was very old and the growth of turmeric business was step by step. The following reasons helped to that.

- 1) Transportation facilities in Sangli city.
- 2) Natural storage system in Sangli city
- 3) Experience of good exchange trading.
- 4) Banking facilities.
- 5) Sangli turmeric exchange market.

3.7) Review of literature

Before Madhadi Labour Law

Anil Avachat Marathi writer came in to contact with the leader of turmeric workers. The workers organization was established and developed. Anil Avachat inspired by the work of Mr. Magdum the leader of worker. In his

book name “Dhage ubhe Aadave” he specially wrote the story named ‘Jard pivale Jag’ on the worker working in turmeric factories.

In this story we see picture of the turmeric factory 25 years back. In his book he has mentioned that when he visited the turmeric factory, he saw only the turmeric smoke came out from that place just like kitchen smoke. He saw that yellow dust spread all over in turmeric factory. There was turmeric powder all over factory around the place and near by areas and on workers body also.

In the smoke of turmeric powder nobody can see each other. Only voice can be heard. In the center of hall the raw turmeric is kept a turmeric looks like a ginger.

In factory Anil Avachat asked some question to the women but he did not get answer properly. He asks one woman how much money she gets in one day by doing that work. She said Rs. 4. How many hours she works, but he got very odd answer. She said when sun raises she comes to work and when sunsets, she finishes the work and go to home. In this answer he tries to getting working hours. He was jumbled and somebody said tentively 10 hours. She did not know information about the working hours.

In the process of making turmeric powder the turmeric seeds are chosen, cleaned and crushed in little pieces and then turmeric is put in to the crusher, then turmeric gets converted in to the powder. In this process of the turmeric powder dust spreads in that area. It looks like yellow clouds in that place.



Women workers cleaning turmeric



In that place women are standing in front of each other but nobody can see each other clearly due to heavy smoke of turmeric powder. Their faces were not seen clearly. Due to heavy sound of machine, nobody can speak with each other because other person sound was not heard. In this situation the worker working for 12 hours in the turmeric factory. At that time 150 workers's working in turmeric factory but no facilities are given to them e.g. drinking water, toilet, bathroom etc.

Working in turmeric factories is very dangerous and it is a physically harassment. Working in turmeric factories is very risky for the health. Due to hotness of turmeric, workers suffer form cracks in their legs.

Anil Avachat wrote the book 25 years back on turmeric worker. In this book we can see the picture of workers. But today this situation has changed by getting new machinery and workers legislations.

The observations are as follows

- 1) Work in turmeric factories is very risky for health.
- 2) Due to work in this factory it leads the labor towards lungs diseases.
- 3) Every time work in turmeric dust breathless and blindness will come.

Reference:

1) Anil Avachat - 'Dhage ubhe Aadave' (in Marathi.)

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2) **WWW.Sanglionline.com**

3) **Www.Turmeric.co.in**