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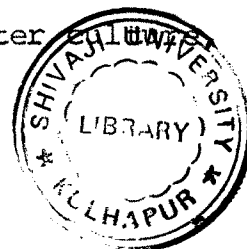
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CHAPTER - III

GRAPE CULTIVATION AND JATH TALUKA

Jath Taluka is in the Sangli District, and is recognised as a drought prone area with very little rainfall and limited irrigation facilities. Unable to produce much and with very little possibilities of increased industrial activity and with success of grape cultivation in other parts of Maharashtra, the farmers in Sangli District, including in Jath Taluka, ('succumbing') to the demonstration effect, have switched over and taken to grape cultivation initially on an experimental basis, and then more or less on a full fledged basis.

Grape culture needs high initial investment and expenses for subsequent years diminish and is much lower than the initial investment expenses on grape culture include capital expenditure. Capital expenditure includes pre-cultivation expenses, levelling of land, digging of trenches, preparation for purchasing of nurseries. Further resources are expended on training, protection from diseases and pests, expenses incurred on boweing (ourchasing of iron bars, angles, sand pillars, pulling of wires etc) and expenses incurred on instruments like power spray, dusters, clippers for cutting as well as for gardling and culture equipments etc. The revenue expenses include purchase of fertilisers, fungicides and the expenses on inter



packaging of grapes from vine, marketing of product, transportation etc.

Revenue expenses are to be made every year for maintaining and protecting for harvesting and marketing. Thus the final monetary outcome for the farmer will depend upon the type of soil, availability of water, (atmosphere) and type of variety of grapes produced.

SCOPE OF GRAPE CULTURE IN JATH :

The name "Thomson Seedless" has become popular all over India, and is used synonymously with good quality grapes. Every year during the season the grapes branded as Thomson Seedless enjoy their own market in places like Bombay, Pune Bangalore, Culcutta etc. "Thomson Seedless" means the grapes of standardised quality, cultivated by the grape grower in many parts of Maharashtra including Jath Taluka.

Jath Taluka has earned an enviable reputation of growing one of the finest quality grapes in the country and is studied by many farmers in the country for guidance to them, many farmers have developed their grape vine yards under the able guidance of the agricultural officer assigned to the region. The vines developed here have been done so keeping in view the general weather and specific soil conditions. The farmers tend to

inculcate a scientific attitude towards grape cultivation and are therefore, rewarded with higher outputs of better products.

The work includes, selection of the variety of grapes to be grown, decision regarding the distance between two vines, pruning leaves to be left covering berries, keeping on culture, girdling application, treatment of gibberellic acid effect of temperature differences as well as marketing strategy decisions. All these functions also required co-ordination.

A number of variety of grapes were experimented with and the "Thomson Seedless" was selected on the basis of yield and popularity. In the earlier phases of growing this variety of grapes, a seemingly extensive cultivation method was used, in that the distance between two vines was twelve feet by eight feet. But this practice was modified and the distance both row wise and column wise was continuously reduced to the final, more accepted and widely used six feet by four feet.

Nurseries have been developed and it has been found that vine cutting that have been planted tend to give higher yields. Sprouting and rooting also have to be taken into account while considering the most efficient yield. There ought to be a balance between sprouting and rooting. Care has also to be taken while pruning the vines. Attention has to be paid to the atmospheric temperatures and market requirements.

Further in order to have higher yields and quality grapes a successful coordination of applying gibberellic acid, gardling, and thinning becomes an absolute must. Adopting right type of bowring system, decision to harvest and market the grapes and also of preparing dried raising (Kismis) are important functions that a grape cultivator in Jath Taluka is made to carryout.

✓ Grape cultivation in the Jath Taluka, a fairly poor, under-developed region, proves its raison d'être in being able to better the conditions of the rural people in particular. Grape cultivation would help in generating various forces leading to reduction in poverty, unemployment and in inequality in the country side. Since grape cultivation is labour intensive, employment opportunities are generated and incomes earned through the sale of the 'finished product' tend to reduce inequality of incomes, both on intra and inter regional basis. Besides leading to the reduction in regional imbalances, large scale grape culture can contribute to the creation of facilities of basic needs required by the community and helps in promoting their well being.

GRAPE CULTURE AND ITS EFFICIENT MARKETING :

The importance of grape cultivation does not lie only on the fact that activity is ✓ labour intensive and therefore, holds the potential for improving the standard of living of the people in

the region. Grape cultivation can give an impetus to the emergence and growth of ^vallied small scale industries which can have an all round cumulative effect on the rural economy of the region. These industries include canning/bottling of grapes, grope syrup jams, preparation of vinegar, grape juice, raisins, different types of wines etc. All these process know hows are available in India and the technology for them is more or less stable. Thus the rural folks would be in a position to handle these various technological processes related to and dependent on grape cultivation. Infact, the market for all these related products, exists both in India and abroad, which could be tapped/very profitably.

Wash the selected berries free from dust, dirt, insecticide and fungicides, residues. Fill them in the cleaned, per heated glass jar or can, cover them with the hot sugar syrup of about 30° Brix 80°C temperature. Heat these filled jars leave with mouth open in a water bath till 80° temperature is attained at the centre of the container, how promptly apply the perheated lid and seal it air tight, Cans are sealed with a can sealer. For glass jars special lids having rubber compound inside should be used.

GRAPE SYRUP :

It can be prepared by concentrating fresh grape juice under vaccum at low temperature or by adding two parts of cane sugar to

one part of grape juice, Edible food colour of desired shade along with grape essence may be added to the syrup to make it more attractive and rich in flavour. If grapes used lack in acid, citric, tartaric acid should be added to bring up the level.

JAM :

Grape being a poor source of both pectin and acid cannot be used alone for jam preparation. It can be an important constituent in a mixed fruit jam. A mixture of fruits like apple, plum peach, grape and strawberry can be used for this purpose. Fruits to be used are thoroughly cleaned, slightly cooked to soften them and then made into fine pulp which is sieved.

VINEGAR :

For vinegar wine is first prepared as per method described under wine making. Wine is diluted with water to bring down its alcohol content to 7.8 per cent and it is then mixed with mother vinegar in ratio of 2%. Mother vinegar is on impaste used freshly prepared vinegar containing vigorously growing acetic acid bacteria.

PREPARATION OF JUICE :

Select fully ripe bunches and remove out the damaged and diseased fruits wash with clean water and crush into grape crusher press the crushed grapes in hydraulic press. In case of

red or purple grapes the crushed grape is heated at 60-80° C. In order to extract the colour from the skin, If desired add pectinal enzyme and leave over night for clarification. Decend the clear juice from the sediment heat the juice filled bottles for 15 to 20 min in boiling water, and cool at room temperature and store in cool place.

PREPERATION OF RAISING : Sines Types of Wines.

1. Still Wines.
2. Sparking Wines.
3. Dry Wines.
4. Fortified Wines.
5. Appetizer Wines.
6. Desert Wines.

IMPORTANT FEATURES :

Although these definitely is a potential for the growth of both the grape cultivation as on agricultural exercise and the allied small scale industries, this potential cannot immediately and automatically be translated into reality as a number of important features have to be borne in mind while taking a decision one way or the other.

Grape cultivation and marketing cannot be indulged in a haphazard manner. A lot of preliminary work and thought in a

scientific way must precede any final decision on grape cultivation and marketing. One of the important and less expensive ways of going about this task would be to have group discussions amongst farmers and officials both on inter and intra bases. Here proper communication can take place through group discussion as well as on individual basis. The advantage in group discussion of achieving good communication and exchange of ideas facilitates easy understanding and discussions in the process highlighting the old adages "Think before you speak and see before you leap".

Due care must also be taken to examine the possible problems attendant on grape cultivation. Some of these problems are related, among others, to the type, variety, and choice of fungicides, fertilisers, pesticides, irrigation waters to be used for the maximum result. Further issues like use of skilled labour, weed control, general supervision etc. have to be considered.

"Interest is the mother of eagerness, and eagerness is the mother of research. Productive work is individual part of research. Research is useful not only in the grape culture but also in the agricultural sector as a whole.

For this purpose a branch at Sangli of Maharashtra Rajya | Draksha Bagaitdar Sungh was opened. Its work is not limited

to supply of Gibberic Acid and fertilizers to grape growers but also to give guidance in culture. This region has the potential to export kismiss and raising to foreign countries even after sustisfying the domestic demand.

One of the important limitation of grape cultivation(or all agricultural activities, for that matter) is the paucity of finances. In order that the farmers get an opportunity to operate vineyards, the Sangli Bank Ltd. Sangli has agreed to provide required finance with refinance facilities from NABARD.

Infact, grape cultivators in the Jath Taluka have received fair amount of financial assistance during the period 1984 to 1987.

TABLE NO.3.1

ASSISTANCE TO FARMERS IN JATH TALUKA

Year	Physical Outlay		Financial Outlay			
	Beneficiary	Area to be covered in acres.	Unit cost	Bank Finance	Margin money	Refinance
1984	a. Small farmer	5	3175000	269875	47625	269875
	b. Other farmers	10	635000	508000	127000	508000
1985	a. Small farmer	8	508000	431800	76200	431800
	b. Other farmer	14	889000	711200	177800	711200
1986	a. Small farmer	12	762000	647700	114300	647700
	b. Other farmer	20	1270000	1016000	254000	1016000
1987	a. Small farmer	18	1143000	971550	171450	971550
	b. Other farmer	28	11778000	1422400	355690	422400

SOURCE : A.V.Dafle Horticulture Scheme Financing for raising of grape garden in Jath, Dist.Sangli. in Maharashtra State.

The picture is not complete without a mention of the invention of better grape variety by Jath grape growers. The farmers have made continuous efforts to make grape cultivation of success particularly through scientific methods.