



### ವಿವಿಧ ಕೋರ್ಸ್‌ಗೆ ಅರ್ಜಿ

**ಬೆಂಗಳೂರು:** ಬೆಂಗಳೂರಿನ ಕೃಷಿ ವಿಶ್ವವಿದ್ಯಾನಿಲಯವು ಬೇಕಿಂಗ್ ತಂತ್ರಜ್ಞಾನ ಮತ್ತು ಮೌಲ್ಯವರ್ಧನಾ ಸಂಸ್ಥೆ ವತಿಯಿಂದ ಹದಿನಾಲ್ಕು ವಾರದ ಬೇಕರಿ ಟೆಕ್ನಾಲಜಿ ಕುರಿತು ಸರ್ಟಿಫಿಕೇಟ್ ಕೋರ್ಸ್‌ಗೆ ಅರ್ಜಿಯನ್ನು ಆಹ್ವಾನಿಸಿದೆ. ಎಸ್‌ಎಸ್‌ಎಲ್‌ಸಿ ಪಾಸ್ / ಫೇಲ್ ಆಗಿರುವವರು 10 ರೂ. ಸಂದಾಯ ಮಾಡಿ ಅರ್ಜಿ ಫಾರಂಗಳನ್ನು ಸಂಯೋಜಕರು ಮತ್ತು ಮುಖ್ಯಸ್ಥರು, ಬೇಕಿಂಗ್ ತಂತ್ರಜ್ಞಾನ ಮತ್ತು ಮೌಲ್ಯವರ್ಧನಾ ಸಂಸ್ಥೆ, ಕೃಷಿ ವಿಶ್ವವಿದ್ಯಾನಿಲಯ, ಜಿಕೆವಿಕೆ, ಬೆಂಗಳೂರು-560065 ಇವರಿಂದ ಪಡೆದು, ಭರ್ತಿ ಮಾಡಿದ ಅರ್ಜಿಯನ್ನು ಡಿ.20 ರೊಳಗೆ ಸಂಜೆ 4 ಗಂಟೆಯೊಳಗೆ ತಲುಪಿಸಬೇಕು. ಹೆಚ್ಚಿನ ಮಾಹಿತಿಗಾಗಿ ದೂ.ಸಂ.: 080-23513370 / 8971402077 ಗೆ ಸಂಪರ್ಕಿಸಬಹುದು ಎಂದು ಅಧಿಕೃತ ಪ್ರಕಟಣೆ ತಿಳಿಸಿದೆ.

10-12-2023  
Deccan Herald Pg.10

### ಬೇಕಿಂಗ್ ತಂತ್ರಜ್ಞಾನ ಕೋರ್ಸ್‌ಗೆ ಅರ್ಜಿ ಆಹ್ವಾನ

**ಬೆಂಗಳೂರು:** ಬೆಂಗಳೂರು ಕೃಷಿ ವಿಶ್ವವಿದ್ಯಾನಿಲಯದ ಬೇಕಿಂಗ್ ತಂತ್ರಜ್ಞಾನ ಮತ್ತು ಮೌಲ್ಯವರ್ಧನಾ ಸಂಸ್ಥೆಯು ಹದಿನಾಲ್ಕು ವಾರದ ಬೇಕರಿ ಟೆಕ್ನಾಲಜಿ ಕುರಿತು ಸರ್ಟಿಫಿಕೇಟ್ ಕೋರ್ಸ್‌ಗೆ ಅರ್ಜಿ ಆಹ್ವಾನಿಸಿದೆ. ಎಸ್‌ಸೆಸ್‌ಸೆಲ್ನ ಉತ್ತೀರ್ಣ ಅಥವಾ ಅನುತ್ತೀರ್ಣ ಆಗಿರುವವರು ₹10 ಪಾವತಿಸಿ ಅರ್ಜಿ ಫಾರಂಗಳನ್ನು ಸಂಯೋಜಕರು ಮತ್ತು ಮುಖ್ಯಸ್ಥರು, ಬೇಕಿಂಗ್ ತಂತ್ರಜ್ಞಾನ ಮತ್ತು ಮೌಲ್ಯವರ್ಧನಾ ಸಂಸ್ಥೆ, ಕೃಷಿ ವಿಶ್ವವಿದ್ಯಾನಿಲಯ, ಜಿಕೆವಿಕೆ, ಬೆಂಗಳೂರು-560065 ಇವರಿಂದ ಪಡೆದು, ಭರ್ತಿ ಮಾಡಿದ ಡಿ.20ರ ಅಪರಾಹ್ನ 4 ಗಂಟೆಯೊಳಗೆ ಅರ್ಜಿ ತಲುಪಿಸಬೇಕು. ಮಾಹಿತಿಗೆ ದೂ: 080-23513370, 89714 02077 ಗೆ ಸಂಪರ್ಕಿಸಲು ವಿವಿ ತಿಳಿಸಿದೆ.

10-12-2023  
Kannada Prabha Pg.2

### ಸಾವಯವ, ನೈಸರ್ಗಿಕ ಕೃಷಿಗೆ ಸಹಕಾರ: ಚಲುವರಾಯಸ್ವಾಮಿ



ಬೆಂಗಳೂರಿನಲ್ಲಿ ವಿಶ್ವ ಸಿರಿಧಾನ್ಯ ಮೇಳವನ್ನು ಸಚಿವ ಚಲುವರಾಯಸ್ವಾಮಿ ಉದ್ಘಾಟಿಸಿದರು.

**■ ವಿಶ್ವ ಸುಧ್ದಿಲೋಕ ಬೆಂಗಳೂರು**

“ಸತತವಾದ ರಾಸಾಯನಿಕ ಬಳಕೆಯಿಂದ ಭೂಮಿಯು ಫಲವತ್ತತೆಯನ್ನು ಕಳೆದು ಕೊಂಡಿದೆ. ಇದರಿಂದ ಕಲುಷಿತ ಆಹಾರ ಉತ್ಪನ್ನಗಳು ಉತ್ಪಾದನೆಯಾಗುತ್ತಿದ್ದು, ಪರಿಸರ ಮತ್ತು ಮನುಷ್ಯ ಆರೋಗ್ಯದ ಮೇಲೆ ಕೆಟ್ಟ ಪರಿಣಾಮ ಬೀರುತ್ತಿದೆ,” ಎಂದು ಕೃಷಿ ಸಚಿವ ಎನ್. ಚಲುವರಾಯಸ್ವಾಮಿ ಹೇಳಿದರು.

ಆರ್ಟ್ ಆಫ್ ಲಿವಿಂಗ್ ಅಂತಾರಾಷ್ಟ್ರೀಯ ಸಂಸ್ಥೆಯಲ್ಲಿ ಶನಿವಾರದಿಂದ ಆರಂಭವಾದ ಮೂರು ದಿನಗಳ ವಿಶ್ವ ಸಿರಿಧಾನ್ಯ ಮೇಳವನ್ನು ಉದ್ಘಾಟಿಸಿ “ಆರೋಗ್ಯವಂತ ಬದುಕಿಗೆ ಸಾವಯವ ಆಹಾರ ಧಾನ್ಯಗಳು ಮತ್ತು ಸಿರಿಧಾನ್ಯಗಳು ಪ್ರಮುಖವಾಗಿವೆ. ರೈತರಿಗೆ ಸಿರಿಧಾನ್ಯ ಮೇಳದಿಂದ ಬಹುಪಯೋಗವಿದೆ. ಸಿರಿಧಾನ್ಯ, ಸಾವಯವ ಕೃಷಿಯಿಂದ ರೈತರಿಗೆ ಒಳ್ಳೆಯ ಲಾಭ ಸಿಗುತ್ತದೆ. ಅದನ್ನು ಆಳವಡಿಸಿಕೊಳ್ಳಬೇಕು,” ಎಂದರು.

“ಪ್ರಸ್ತುತ ಪ್ರತಿಯೊಬ್ಬರು ಆರೋಗ್ಯದ ಬಗ್ಗೆ ಹೆಚ್ಚಿನ ಕಾಳಜಿ ವಹಿಸುತ್ತಿದ್ದು ರಾಸಾಯನಿಕ ಮುಕ್ತ, ಉತ್ತಮ ಆರೋಗ್ಯದ ಆಹಾರ ಸೇವನೆ ಕುರಿತು ಜಾಗೃತರಾಗುತ್ತಿದ್ದಾರೆ. ಆದ್ದರಿಂದ ಕೃಷಿಕರು ಸಾವಯವ, ನೈಸರ್ಗಿಕ ಕೃಷಿಯತ್ತ ಮುಖ ಮಾಡಿ ಸಿರಿಧಾನ್ಯ ಬೆಳೆಯಲು ಮುಂದಾಗಬೇಕಾಗಿದೆ,” ಎಂದು ಹೇಳಿದರು.

ನಂತರ ಸಚಿವರು ಸಿರಿಧಾನ್ಯ ಮೇಳದ ಪ್ರತಿ ಮಳಿಗೆಗೆ ಭೇಟಿ ನೀಡಿ, ಮಾಹಿತಿ ಪಡೆದುಕೊಂಡರು. ಕಾರ್ಯಕ್ರಮದಲ್ಲಿ ಬೆಂಗಳೂರು ಕೃಷಿ ವಿಶ್ವವಿದ್ಯಾಲಯದ ಕುಲಪತಿ ಡಾ.ಎಸ್.ವಿ. ಸುರೇಶ್, ಪ್ರಾಧ್ಯಾಪಕ ಡಾ.ಬಿ. ಬೋರಯ್ಯ, ಡಾ. ನಾಗರಾಜ ಟಿ.ಇ., ನೈಸರ್ಗಿಕ ಸಂಸ್ಥೆಯ ವ್ಯವಸ್ಥಾಪಕ ನಿರ್ದೇಶಕ ರಂಗನಾಥ್ ಪ್ರಸಾದ್, ಸಿರಿಧಾನ್ಯ ಮತ್ತು ಕೈಲ ಬೀಜ ಪರಿಣಿತ ಉದಯ ಕುಮಾರ್ ಕೊಳ್ಳಿಮಠ ಉಪಸ್ಥಿತರಿದ್ದರು.

10-12-2023  
Vijaya Kar. Pg.9

GROWERS SHELL-SHOCKED

# Copra farmers on slippery ground as prices fall 50% in 5 months

**Subsidised import of palm oil, lack of govt procurement key causes**

**VARSHA GOWDA**  
BENGALURU, DHNS

Prices of copra have taken a nosedive in the state, falling by about 50% in the past four to five months. This drastic reduction, farmers and experts say, is the result of a lack of government intervention to rein in the increased import of palm oil at subsidised rates and the government's failure to procure copra to stabilise prices.

Karnataka is the third largest producer of coconuts in the country after Kerala and Tamil Nadu.

**Growing districts**

India produces 34% of the world's supply of coconuts. A majority of farmers in Tumakuru, Hassan and Mandya and a significant portion in Chitradurga, Mandya, Udipi and Dakshina Kannada districts are dependent on coconut cultivation for livelihood. The non-stop import of palm oil has impacted coconut growers, say farmers and experts.

This has led to a decline in demand for traditional oilseeds like sunflower, safflower and groundnut, apart from copra.

In fact, a study over a 15-year period between 2005 and 2021 showed that the area under oilseeds had declined by 14.65 lakh hectares in the state.

Siddeshprasad, a coconut farmer in Tu-

maluru, explains the impact of the plunge in prices.

**Big slump**

"The price fell from Rs 14,000 per quintal a couple of months ago to Rs 7,700 now. The cost to produce a quintal of copra, including cultivation and transportation, comes to Rs 9,000. We are operating at a loss," he says.

Siddeshprasad has cultivated coconut trees on 5 acres of land and the sale of copra constitutes his primary income.

A drop in prices of this magnitude has not occurred in the recent past, according to Ramesh, a coconut farmer from Tovinakere.

"If farmers have additional commitments, for instance a vehicle or education loan, how are they supposed to survive?" he says.

"In 2018, the price of copra was around Rs 14,000. This price was stagnant for several years after that, even though labour wages and cultivation costs had surged over the period," he said.

**Causes**

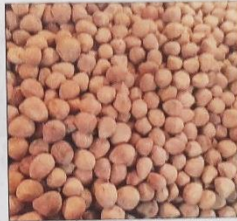
Traders, Siddeshprasad says, have been citing a reduction in demand for copra in cooking.

Additionally, ball copra, the variety commonly grown in Karnataka, is not commonly used to produce coconut oil, according to Prakash Kamnardi, professor and head of the department of agricultural economics at the University of Agricultural Sciences.

In fact, Karnataka accounts for 65% of the total production of ball copra in the country.

In the past, ball copra was thought to be a safer bet. However, when weather conditions vary, moisture could collect inside the shell of ball copra, affecting the yield.

There is a fall in demand for ball copra used in cooking food, according to traders. The fall in demand can be expected following



**A reduction in demand for copra in cooking is another reason for the plummeting prices.**

the festival season, but this is not the only reason behind the reduction in prices of copra in the state.

Kamnardi explains that to improve the conditions of coconut farmers and to provide price stabilisation, an intervention in procurement is necessary.

To start with, even though copra prices have fallen by 50%, procurements by the national-level farmers co-operative marketing organisation (NAFED) have stopped.

**'Govts failing growers'**

Ramesh explains that in such crises, "moving fast to stabilise prices is the key. Both the state and central governments are failing us."

Under the current process of procurement, the state government needs to prove a fall in prices in the markets at the district level. NAFED then approves procurement orders, with union government funding.

"The process is long and as a result, price stabilisation is not happening in time. The state government should have a say in flag-

ging price drops and intervening," he says.

**Edible oil pricing**

Anekatte Vishwanath of the Coconut Growers Association feels that the prices of copra are inextricably linked with edible oil pricing. "The import of palm oil has had a major effect on coconut growers," he says.

In fact, India is the largest importer of palm oil in the world. Due to its wide availability and cheap rates, an official in the agriculture department explains, it has outcompeted coconut oil in even regions where the latter had a stronghold.

Regional import mandates through SAARC have also made palm oil import unavoidable.

India's palm oil imports jumped 29.2% to 90.8 lakh tonne in the first 11 months of the ongoing 2022-23 oil year, compared with the year-earlier period, with RBD Palmolein shipments rising fast, posing a serious threat to domestic refiners, industry body Solvent Extractor's Association of India said recently.

"Bad import policy combined with delayed procurement and price stabilisation has led to this scenario," says Kamnardi.

**Diversification**

To find a solution to high input costs, Vishwanath has been long advocating that farmers sell about 30-40% of their yield in the tender coconut stage.

"Another 30% can be sold as coconuts. Farmers should make sure that they are selling less than 30% of the yield in the form of copra," says Vishwanath.

Value addition is also lacking, according to an official in the agriculture department.

"The government can think of introducing machines to deshell coconuts (already in the market). We should think of ways of reducing farmers' input costs," he says.

**150**  
Treated more than 150 patients for free during Covid-19. More than 50 patients were over 60.

He is well-versed with crops, market prices, best marketplaces and seasons to sell harvests

**RAGHOTAM KOPPAR**@gadag

**EXTENDING** social services to the public and fulfilling his passion, striving in the fields, Dr GB Bidinhal, a 68-year-old surgeon from Gadag stands the odds of his age and continues to work on his farm till date. He hails from Musthikoppa near Mundargi town of Gadag district. Completing his MBBS and MS from KIMS Hubballi, he has the reputation of being one of the finest doctors in Gadag and surrounding areas. Today, he runs his own hospital, 'Reuka' on KC Rani Road, where he treats 25-30 patients a day. He charges nothing from the poor he treats and his warmth has attracted the young and old towards his care. His patients say that he treats them with a smile on his face, boosting their morale to get well soon. "His hands have magic in them, which is why we have been healed of our diseases," said one patient. Besides, he considers his patients as his own and treats them like a brother, being there for them and taking their illnesses as his own. He also works as a social worker who has helped differently-abled children by different equipment for their needs and education. On the other hand, he exercises regularly

**SURGEON BY PROFESSION, FARMER AT HEART**

At 68, this doctor works in his field and also guides other farmers in agriculture

and runs for an hour at the Gadag outdoor stadium. His commitment to staying fit and healthy has helped him come first in the walkathon, 100-metre relay and 10 km marathon at the Andhra Pradesh Olympics. His fame brought laurels to Karnataka and Gadag, motivating many young and old to be active while pursuing their passion. On his return, he received a warm welcome from the people of the district. Gadag Chamber of Commerce and Industries awarded him the Kreedha Shree on November 30.

**Young at heart**  
Alternatively, he is also keen in farming and planting crops. Despite a hectic schedule, he visits his farm after his daytime job as a surgeon. He has sketched a schedule for himself, amidst his packed lifestyle as a surgeon, to work on his field and fulfil his passions. Being born to farmer parents Bharamappa and Bharamava, Bidinhal who has completed his MS, did not forget his farming roots even after he started professing as a surgeon. Owing to his roots and his intense interest in farming, he is well aware of crops and the current market price. From knowing all about crop prices at the APMC market to making suggestions to farmers about best prices and places to sell at, Bidinhal possesses deep knowledge about crops. For instance, he advised farmers who had grown chilli last year, when they suffered losses, to sell the same at Byadgi market for better prices. Kalamani Venkatagiriappa Srinivas, a hotelier from Gadag

Patients wait for Dr GB Bidinhal's clinic on KC Rani Road in Gadag. (S. HANMANTH)

said, "I have known Bidinhal for the last three decades. He is a very down-to-earth individual who has helped poor students in their education and has lent a hand to the needy. Whenever I am sick, I approach him and blindly believe the medicines he suggests. It's not the medicines but the magic in his hands that has cured me so far. I am sure the entire taluk of Gadag and surrounding villages would agree with me."

Further, retired professor Sharanabasava Venkatapur from Gadag stated he has not seen a more dynamic surgeon who is 68 and still works in farms. "He is young at heart when he works on the fields. His enthusiasm has inspired many doctors in Gadag to maintain their health and exercise regularly. We congratulate him for the four-fold medals he achieved."

Speaking to *The New Sunday Express*, Bidinhal stated that he is a farmer at heart but chose to work as a doctor. "Working on the fields gives a sense of self-satisfaction. I have grown chilli peppers, onions and cotton on my farm. Though I am a surgeon, farming is a part of my life and I cannot abandon the profession of my parents. I know places where I can sell my crops for the best prices. I thank my patients for their love and support. I appreciate their praises but I have only performed my duty as a doctor," he added.

**"I suffered so much pain during the pandemic. I treated people to keep up the spirit of humanity. It was my duty during those dark days to treat them without demanding any money"**

- Dr GB Bidinhal

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## SUPER GRAIN

# MILLETS CAN MITIGATE GLOBAL WARMING: DR VALI

PURAN CHOUDHARY  
@ Bengaluru

WITHIN 18 years, global warming can be mitigated if farmers stop growing rice, wheat and sugarcane. If millets are grown instead, over 10.4 billion metric tonne of carbon dioxide can be reduced around the world, said Dr Khadar Vali, nutritionist, popularly known as the Millet Man of India.

Dr Vali explained that millets grow by themselves and don't need much assistance. Karnataka, currently facing drought in several districts, can easily grow millets, which are versatile. "Come rain or shine, millets can be grown in drought areas as they can flourish between 10 degrees and 45 degrees Celsius because of the genomic content of the grain. However unfortunately, our food culture has increasingly become monoculture between rice and wheat," he said.

For the last 30 years, Dr Vali has been propagating the benefits of millets and creating awareness on how the super foodgrains can keep diseases in check. "We need robust research on millets that will make them acceptable in so-

ciety. Millets can protect your mitochondria and safeguard your body against microbial imbalance and hormonal imbalance. If you eat millet every day, you will get rid of diabetes, thyroid, cancers and all other diseases that will be thrown out of your body. Each year, \$827 billion is collected by diabetic pharmacies," he claimed during the conversation.

Currently, millets constitute only 1.5 to 1.8 per cent of the total grains produced in the country. "We need to focus more on rain-fed agriculture and initiate policy changes. Subsidies should be made available to farmers who depend on rain for their farming. Only when we popularise eating millets in society will farmers be able to grow them. A demand needs to be created," he emphasised.

Dr Vali said he has been consuming millets for the last 30 years and every meal can be a millet meal. He emphasised the need to make mid-day meals only out of millets so that they are more nutritious. He explained that experts, doctors and agriculturists need to come together to create a movement on millets.

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