



Seeds of past, present and future, our heritage, our indigenous seeds.

"The nation that destroys it's soil destroys itself ." – Franklin D. Roosevelt

"Cake, Kala Momos, ye kya hai? (Cake and black Momos, what is that?)" children ran towards our Millet van and older people smiled, as predicting they have long relation with millet. This is how people reacted when we reached every village. We also aware and inspired the people to grow millets from TV shows, informative millet van, live cooking and testing sessions and training programs.

Initially people were prejudice against this food of poor. Some people were saying who will eat this food? But when they knew the benefits, and tested Ragi Malt, Ragi Laddu and Ragi Samosa, they were mesmerized. We distributed Ragi seed, Kodo seed, Jowar seed, Bajra seed, Roselle (ambadi) seed to 826+ farmers in 59 villages of Jhajha and Chakai block.

Chakai and Jhajha block comes under semi arid zone where growing rice is completely dependent on rain. Last year, farmers were not able to grow rice but this year Ragi and Kodo production can help farmers to overcome from climate crises and malnutrition.

This journey was not possible without your support, so thank you so much for supporting on different levels and becoming part of this journey.

*-Shivani Kumari
Director at wild*

OUR ACTIVITIES

FROM APR TO JUN 2023

Awareness, Testing, Seed and Recipe Book Distribution

We started our journey with tv set, battery, seeds, millet based products and poster at van. We visited several villages, shown video about millet, where PM modi talking about millet, doctors, nutritionist and many other news channel is promoting it and different dishes made out of millets.

People though aware but for First 5 days villager reaction was not too high. Very few people has taken the seeds. Other have many doubts like, Who will grow millet?, children will not eat it? It required hard work to grow? and rain is also very uncertain?

We invited them for free training, but no body came for it. We realized villagers mindset, they want every thing at their doorstep, they are already fixed with other mindset and changing it is very hard. So, along with other stuffs we have taken small gas, cylinder, raw material on our van itself, to give training at village itself, where everybody can learn, how to include millet in diet.

We gave live demo of cooking products from millet at community level, like Finger millet Malt, Chilla Chapatti, Halwa, Laddu and everyone used to taste it. Especially kids liked it too much. We aware them through charts and data, about the nutrition values of millet over rice. We distributed them recipe book. And here we seen that villagers started taking seeds. Old, young and even youth taken seeds to grow.





Awareness program, training and seed distribution with the help of different stakeholders

With the help of local Ngo's we organized large training program at their campuses, and we reached large audience. We invited nutritionist, director of KVK Jamui, and local administration to join the program and motivate the villagers.

There we gives live demo of Ragi Samosa, ragi malt, Ragi mixture, Mahua laddu, and jackfruit chips.

Everybody cook it there and serve everyone. The invited guest along with villager like it too much.

Videos and songs of millet made the environment back to healthy and traditional food. A very - very positive thoughts came across everybody regarding millet. Every body taken seeds of millet along with recipe books.

We organized 3 big event like this.





Farmers we Reached

- **We distributed seeds to 576 farmers directly and more than 250 farmers with the help of stakeholders.**
- **We distributed seeds of Finger millet, Shorgum, kodo, pearl millet, and Ambadi.**
- **We covered 59 villages of two blocks Jajha and Chakai.**

Journey of getting seed from a Local farmer

During our search for indigenous seeds of millet in remote villages, we met people, who are still following old and traditional methods of cooking millet-based products. We also found the tools they are still using to take out rice from kodo millet.

It's very nice and thrilling experience to see all these.

But meanwhile it's also matter of concern, that because of very tedious and hard work procees of processing millet, peopel are stopping growing and consuming it. There is need of energy efficeint, low labor operation, and less time-consuming tools in small communities to promote millet consumption.



Awareness through putting stalls in village market and exhibitions

We used to put our stall in the weekly village market to spread awareness of millet-based food and its benefits. Along with we were inspiring them to grow the millet this year.

Khojis also visited our village market, tested our products, and like it very much.

We also attain one youth exhibition in Jamui.

Also, we send our products to different exhibitions at Gidhor and Patna.



Delay in cultivation

A strong heat wave this year made everyone hopeless. All ponds are dried up, and a hand pump was giving little water.

"We have not enough water to drink, how we will plant the grain?" farmers said.

And some of the farmers who planted the millet nursery, due to extreme heat wave it died.

In the village of Goplamaran, villagers have faced a huge water crisis, for 10 days they have not taken a bath, were forced to drink dirty water and many got ill. But the local administrator paid attention to it after 10 days and do a deep borewell there. Almost the same situation at many places in the rainfed zone of Jamui.

The situation was very worse, people and animals are dying due to extremely hot weather.

Thankfully on July 1st, the hope of water came and the monsoon started. Now villagers started to plow their land.

<https://www.downtoearth.org.in/new/Bihar-is-the-hot-news-link-of-extreme-weather-this-year-amid-high-temperatures-poor-pre-monsoon-89944>



Khojis from khoj India

It was a very thrilling experience with Khojis, who was a batch of young and enthusiastic participants Khoj India 2023 batch.

The Khojis participated in our village market, tested our products, gives feedback to improve the test.

They enjoyed meals served by Wild-Preneurs.

They help us to do product photography, which highly helps us to make our menu book.



Product orders from different Stakeholders and Locals.

Our Wild-Preneures started getting small and large orders from different stakeholders, like government agencies, universities, and from local people themselves. Which helps them to recognize their hard work and help to earn extra income.

Got recognize for intervention in Ragi Momo by Idobro and Glenmark Foundation in Mumbai

It was a very proud moment for the Wild team, when our dish, Finger Millet Momo with Ambadi drink got selected as 1st runner-up. Along with we got a support prize of 25K for running our venture. There were 20 participants got selected for the grand finale out of 1000 applications, from all over India.

All 25 participants' dishes were very healthy and tasty. The program helps to spread awareness regarding our traditional food, which was nice about this program.



Product Portfolio

Different products of the wild are made from indigenous and forest food.



wild in media

1. [Kanthari blog- "Born to be wild"](#)
2. [Dainik Jagran News- "poshan ke liye mote anaaj ko banaya thali ka hisa"](#)
3. <https://www.youtube.com/watch?v=DjnqIYy0d5w>
4. https://www.facebook.com/100089756164221/videos/675939744280121/?extid=WA-UNK-UNK-UNK-AN_GK0T-GK1C&mibextid=2Rb1fBAN
5. <https://www.youtube.com/watch?v=FS8nY28x30c>



Team Details



Manju

After working with different interventions like Self Help Groups and women network Manju joined Wild to create Wild-Preneurs and empower women.



Shivani

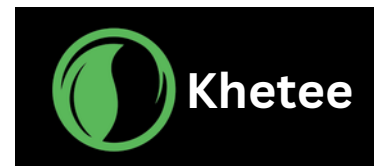
After completing B. Tech from NIT Jamshedpur, Shivani did exposure visits of across India and decided to work in traditional and wild food to protect environment and make people healthy. She became kanthari fellow in 2021 and then joined the hand of wild.



Nikita

After working long time with Girls educator Nikita did MA in Gender Study from TISS Mumbai. Then she worked on Menstrual health of women and girl. Now she is doing Diploma in Leadership and Management from ISDM. She is keenly interested in women empowerment

Supporter Organizations





Next planning

1. Supervising the millet farm.
2. Making a demonstration farm.
3. Organizing a food mela after harvesting.
4. Awareness regarding millet, forest food, and the environment in government schools.
5. Promoting Nutrition garden in schools.
6. Establishing a center where millets can be stored and processed, purchasing machines for same.

Support our work

1. Support in spreading awareness in regarding millets, forest food, and the environment in government schools.
2. Support through seeds and plants for a nutrition garden.
3. Collaborate and volunteer us to engage in schools and organize mela.
4. Collaborate and volunteer us to create awareness around millet.

*Dear supporters and friends,
It was a great learning for us to work in a remote and Naxal affected village and we were able to come up with strong planning to enhance the livelihood, and environment and improve the health of the community.
I would like to kindly request you to visit us and support our work.
-wild team*

Bank Details

Name:- wild

Account Number:- 40951128169

IFSC Code:- SBIN0000097

Branch Name:- SBI Jamui



VISIT OUR WEBSITE- WWW.WILD-INDIA.ORG

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