



Indigenous Food Mela

***“Indigenous foods die when no one learns to cook them.”
” Jean Zimmerman,!***

“Look! What these ladies have been cooked.” a boy said. Another said, “It seems something is cooked for animals from this fodder”. The woman said, “These are not for animals, but for ourselves, these foods are the superfood and very nutritious”.

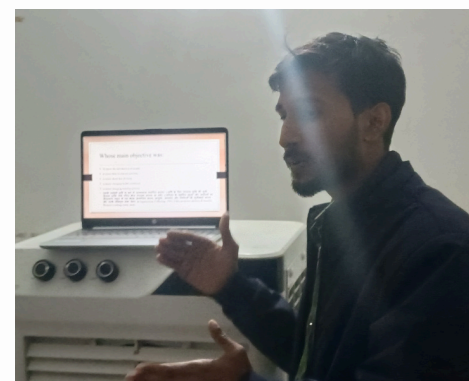
*-Shivani Kumari
Director at wild*

OUR ACTIVITIES

FROM JAN TO MAR 2024

Hosting of DMI intern in wild

First-time Wild host interns from the development management institute. Rajesh and Shivam were engaged in different activities in the wild. They participate in food exhibitions, food meal eco-tourism, and community workshops. Learn community challenges and scope and community mobilization. According to the intern, for the first time got a chance to learn about indigenous food, its cultivation and eating practices. They understand the high migration of youth from the village to the city and how living in a village with limited resources looks like.



Organization of Indigenous food mela in the Lilavaran village

To motivate villagers to include millet in their diet, we organize an indigenous food mela in Lilavaran village with the support of DMI interns. Its outcome was amazing. Women cooked dishes from millet, corn, wildflowers and fruits, in the very traditional way. And many of the dishes are mouth-watering. Women also got a chance to present their dishes and it's nutritious value. The top three out of 13 participants got kitchenware as prizes and the rest 10 also got some utensils as a gift of appreciation. The children also got a chance to see and taste the dishes, which usually their mother does not cook at home. But after this mela, many of them started giving respect and eating this food.



Participated in youth changeleader meet in kisanganj

At Kisanganj the Project Potential organization has organized a 2-day workshop for Bihar's early-stage young changemakers. Here once again we got a chance to brainstorm on our organization work success and failure. Learn from each other work and get a new network. Also got chance to see and understand the project potential eco buildings.



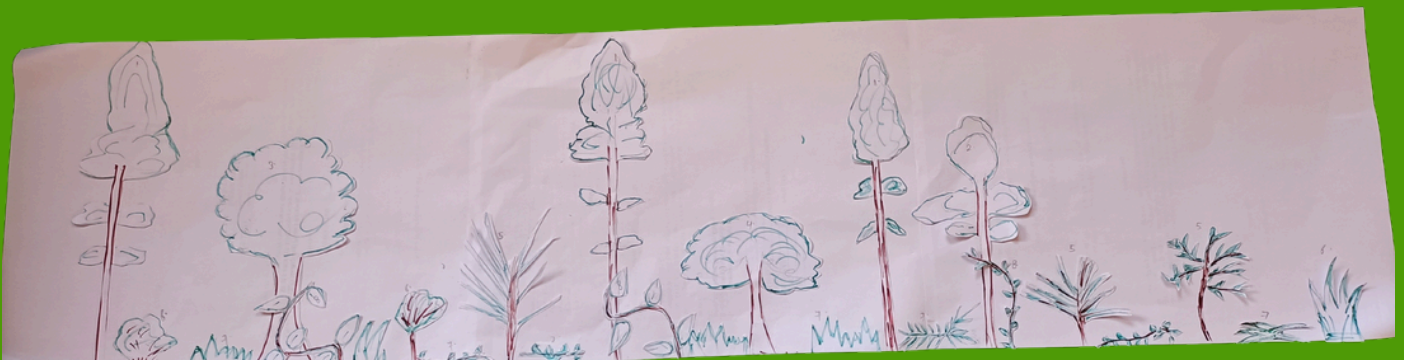
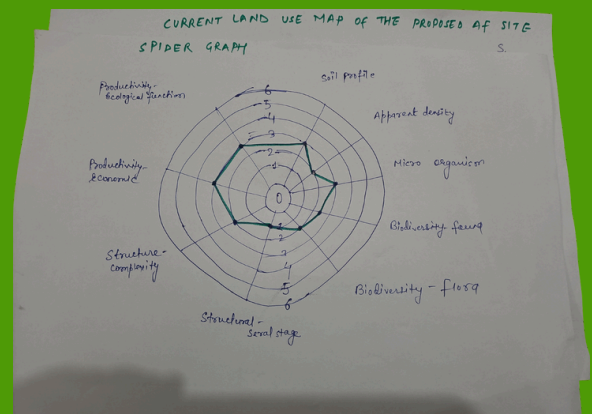
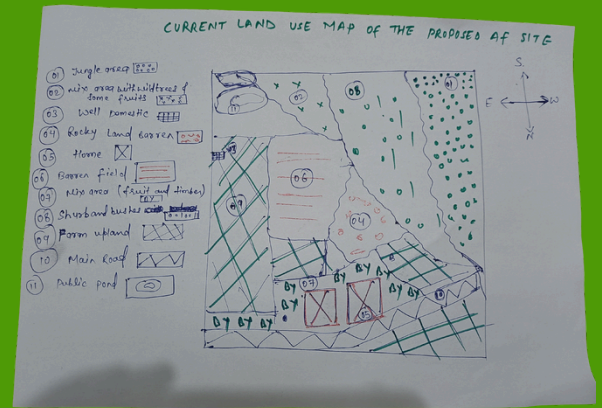
Organized ecotourism

Wild team first time did Eco-Tourism. We hosted 15 people for the whole day. Our beneficiaries cooked traditional food and snacks for them, some took them to the camping forest and lastly did bone fire. The guests were very happy with all the services provided to them. And next year they want us will launch eco-tourism again.

We are planning in the next winter season we will again launch eco-tourism. This will help villagers to earn extra income and tourists as well as villagers will get respect towards indigenous food and way of living.



Wild get a chance to be part of the International Analog Forestry Network. Here we learn the tools and techniques required for implementing Analog forestry in our locality. The session is very useful for the Wild team.



Participated in Changeloom workshop

Will get a chance to be part of the community network as a changeloomer for the next 18 months. Here we met the youth and facilitator who are working for the environment. We are getting mentorship for environment-related projects produced in our community.



Visited Orissa millet mission

The wild team visited the millet processing unit of Trishakti Shg Group in Orissa, which the Orissa Millet Mission promotes. We discuss with them and understand how their groups are working and what challenges they are facing in running the centre. Understand how government has a big role in making this possible.



A small motivation for Wild-prenures

Three of wild prenuers applied for meri poustik raso competition. And they present the indigenous food. Though they are not able to make till final round but two of beneficiaries reach till second round. This was a motivation for them to apply again next year with more preparation.



Indigenous food thali



Mahua Kheer



Jowari snacks with wild leaf sauce

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=2Rb1fB
5. <https://www.youtube.com/watch?v=FS8nY28x30c>
6. <https://www.youtube.com/watch?v=aQIkBK3FiD0>
7. Dainik Jagran News
8. <https://www.youtube.com/watch?v=BYnIxxw7ZXvg>
9. <https://dainik-b.in/dTVY8DrcuEb>



ज्ञान भवन में लगे महिला उद्योग मेले में मिल रहे तरह-तरह के आइटम, बड़ी संख्या में पहुंच रहे विजिटर्स.



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. Establish a permanent value addition and packaging centre.
2. Reviving Forest area
3. Organizing indigenous food mela's
4. Organizing awareness camps in school regarding renewable and rewilding
5. Doing more awareness camps.
6. Inviting youth to connect with our vision and mission
7. Joining more and more farmers to wild vision and mission.

Support our work

1. Looking for help to establish a sustainable value-addition centre in the village.
2. Looking for a knowledge partner in development
3. Support in spreading awareness regarding millets, forest food, and the environment in government schools.
4. Collaborate and volunteer with us to engage in schools and organize mela.
5. Collaborate and volunteer with 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*

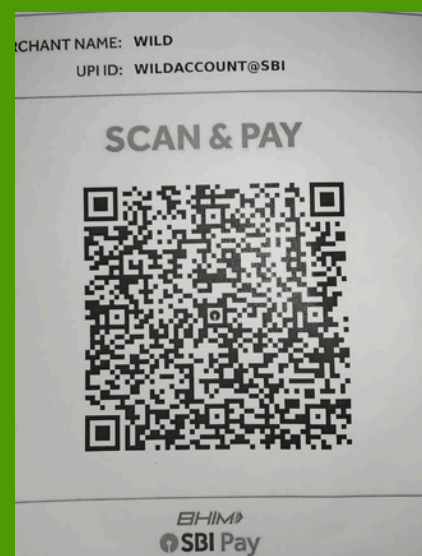
Bank Details

Name:- wild

Account Number:- 40951128169

IFSC Code:- SBIN0000097

Branch Name:- SBI Jamui



VISIT OUR WEBSITE- WWW.WILD-INDIA.ORG

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