



When Our Wild-preneurs sold first Ragi Creame Cake, they were so happy and became confident for their journey!

The food you eat can be either the safest & most powerful form of medicine or the slowest form of poison. -Ann Wigmore

"Ye kya hai? Chocolate cake? Let me taste, it was tasty, is it chocolate cake?". Then one wild preneur respond this is not chocolate cake, this is ragi cake. And everyone was astonished and asked what is ragi? And this way our wild preneurs conversation started with people. So many question for every product because each product was new and unique for visitors. Our preneurs started getting confident to communicate with stranger. Started learning how to sale? How to face appreciation as well as bad words about product. A overall journey of motivation and demotivation has been started.

-Shivani Kumari

OUR ACTIVITIES

FROM JULY TO SEP 2022

Wildpreneurs started getting training

We organized training with 4 girls on the training of ragi cake, ragi dhokla, ragi cookies, amla candy, cassia tora coffee, mahua ladoo, ragi momos, ragi ladoo and ambadi drink making.



Reviving Kudrum/ambadi production



After long years, when villagers saw a red carpet of Ambadi on farm, they were so impressed. They asked for seed for next year to produce it. We are working on experimenting the seed oil and red pallets usages for our wildpreneurs business model. Ambadi is very special to grow on waste land. This can regenerate the land.

Training of installation of solar dryer

We organized Solar dryer installation workshop, where our wild-preneurs learned how to install the dryer, how does it work and how they can create their own solar dryer. They also dried Ambadi pallets, Moringa leaves, Amla candy.



Organized two online workshops



We organized online workshop with baking experts to understand the mechanism of baking. They taught live how to bake ragi cake, the measurements, texture, temperature control and important aspects in every baking. First trainer specially trained about baking cake and second trained about baking cookies.

Shifted in new office

We shifted in new office with 6 new beneficiaries. Here we are planning to launch a cafe where our wildpreneurs will be able to sell their products.



Using Solar dryer for drying vegetables and leaves



We organized Solar dryer installation workshop with second group and they started drying tomatoes, , where our wildpreneurs learned how to install the dryer, how does it work and how they can create their own solar dryer. They also dried Ambadi pallets, Moringa leaves, Amla candy.

Training of baking and cooking



Amla is wildy grown in the local forest. So, we decided to give training to women on how to make chyawanprash. They also learned to bake cake and pizza and cook momos and Laddu from finger millet.

All trainees enjoyed their learnings and they are on the way to becoming experts in all recipes.

Wild-preneurs learning entrepreneurial skills

Wild preneurs learning entrepreneurial skills in sustainable business and traditional food. They learned the decoration of the store, painting, eco ceiling lighting, product photography and wall lighting. Before opening the shop they organized cake counter to make people aware about ragi cake.



Exposure journey of Wild-Preneurs



wild-preneurs has been taken deoghar market for exposure and they have tested the dishes of cake, momo, dosha made from maida and rice, so that can understand the texture and how we can made these product from millet.

Distributing nutritious food

We have distributed millet based product like namkeen, momos, ragi malt, Dhokla laddu, cake and many other things.



Thriving Agroforestry farm

We are creating Agroforestry farm on a barren land in the collaboration with anantmool children to regenerate land and to aware community to prepare for the climate change and impact on their farming.

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. Launch of Food Van with indigenous and wild food
2. Completing model agroforestry farm
3. Finalization of products which our wild-preneur will make and sale
4. Training of wild preneurs in Baking and other cooking methods
5. Publishing the documents of wild fruits and medicines
6. Marketing of the product to introduce people

Support our work

1. Support in providing training to marginalized people
2. Sponsor a plant of Agroforestry model farm
3. Collaborate and volunteer us to regenerate barren land

wild in media

1. Kanthari blog- "Born to be wild"
2. Dainik Jagran News- "Kayi प्रकार के rog men labhkari Cassia Tora"
3. Dainik Jagran News- "Paramparik Khan-Pan ko kar rhi jagruk"



*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
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Branch Name:- SBI Jamui



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