

HARVEST



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Succeeding to Next Generation

Dr. Teruo Miura, Dean

"In the beginning, when God created the universe." This is the first passage of Genesis in Holy Bible. This phrase has challenged us if you really believe presence of God who created the universe with almighty power. "God was moving over the water" and said "Let there be light." "God created light from darkness." Thus, God has created the universe, as well as water, and light with tremendous and magical power on our planet. Furthermore, God has generated "Life" on the earth by integrating light, minerals and water. Since then, all different kinds of the lives have been inter-related to one another and been developed at any time of the period.

Last four years, I encountered terrorism two times when I was happened to stay in New Delhi and Varanasi. It was really a shock to me that terrorism can occur just around us. In case of Delhi Terrorism, indeed, if I would have started one hour early for my hotel, I would be one of the victims. A bomb was exploded in crowded local market area called Pahar Ganj where I stayed at that time. It was happened when I was on the way to the hotel. Later on I came to know that so many terrorisms took place in many cities in India almost every year, killing so many innocent people as well as killing themselves. Is this the way that God wants? How terrible it is! How miserable a life it is! I do believe that God will not agree on this.

God has sent His beloved son to earth for our salvation. The life of the son has a great meaning to us. The Son



MSCNE staff and students

came to our earth with great purpose. He completed his mission on this earth, showing how to love and how to set our goals, and how to achieve. There are so many hints that we find out in the Bible. Without God's will, we were not born on this earth. In other words, our life is the gift of God with definite purpose. We need to fix and set purpose and goal of our life. The span of every life is not infinite but limited. In this Christmas season, I propose that let us be more aware of the importance of our life, feeling that it is a gift of God, reflecting our life purpose. Such work and reflection are necessary in order to pursue our future mission and activities because it is our responsibility to pass over better life to the next generations.

May God give us guidance and blessing to all.

Mushroom Culture Has Been Intensified

Mushrooms are not popular among north Indian. It appears to be a kind of fungi and strange foods for them. But, in some countries like Japan and China, they are regarded as very delicious and healthy foods. In fact, there are so many mushroom dishes which people love to eat almost every day.

Recently I found that bottom mushrooms have been seen in supermarkets and some local markets in downtown Allahabad. It seems that some Indians have started to eat mushroom dishes occasionally even though they are very expensive. We think that Indian people will change their eating habits, having more different kinds of foods and taste. Globalization will more facilitate such trends especially among the youth.

MSCNE has launched mushroom cultivation since 2006 with environmentally sound technology. We try to utilize by-products of agro-industries, such as sawdust, rice bran, straw as much as possible. In the past, we mainly grew oyster mushrooms just for our Mess consumption or staff families. Recently the demand has increased. We tried to find the more spore (seeds of mushroom) from other organizations, asking them to send it to our school. However, often it did not arrive on time. Besides, the spore is apt to deteriorate its



Oyster mushroom growing in plastic bags.



Students implant mushroom tissue in PDA for mycelium culture.

quality due to long days of shipment from production site to our school under hot temperature.

Therefore, we decided to culture mushroom spore by ourselves. In last November, I visited in Chiangmai to learn mushroom mycelium and spore culture for a few days. As soon as I came back from our school, I demonstrated those skills to our staff and students. The students were so excited to learn them, using a hand-made clean bench and autoclave. We did it three times. As a result, most of them got confident enough to do it by themselves.

These days, we have a lot of spores. We are now able to culture them not only for oyster mushroom but also for other kinds such as Shiitake, Abulone, Rat Ear, and local edible one. Hence, we will grow more varieties and provide more amount to our consumers. It is our challenge that in the near future, mushroom-growing can be one of the choices for farmers to get cash income in rural Allahabad. Furthermore, such efforts will generate challenging spirit among rural communities.

(Dr. Teruo Miura)



SCSA students with successful spores and mycelium of Oyster Mushroom and Shiitake Mushroom

Students of Special Course in Sustainable Agriculture (10 months course)

In 2010 school year, we have had new students from various parts of India as well as Myanmar. They are 4 females and 7 males. They wake up early morning at 5:00 a.m. and work in their organic farming field, following morning devotion and gathering, lectures, practical studies, etc., etc. We admit they are really hard working students for their future activities. Unfortunately two of them withdrew from the course. The rest are expected to complete the course on 15th of April.

The introduction of the students is as following:

<ol style="list-style-type: none"> 1. NAME 2. BIRTH PLACE 3. RELIGION 4. SENDING BODY 5. STATUS 6. THEIR INTEREST FIELDS TO STUDY 	 <ol style="list-style-type: none"> 1. Gabriel Gonmei 2. Nagaland, India 3. Christian 4. Rongmei Baptist association 5. Community Organizer 6. horticulture, agronomy, pig rearing, plant and animal protection
 <ol style="list-style-type: none"> 1. Sr. Pratima 2. Jharkhand, India 3. Catholic Christian 4. Institute of Sister of the Mercy of the Holy Cross 5. Social worker as Catholic nun 6. Organic farming, food processing 	 <ol style="list-style-type: none"> 1. Kajaigai Malangmei 2. Nagaland, India 3. Christian 4. Rongmei Baptist association 5. Empowerment coordinator 6. Horticulture, Plant protection & propagation
 <ol style="list-style-type: none"> 1. Sweta Mishra 2. U.P., India 3. Hindu 4. Asha Smile Trust 5. Student 6. Organic Farming, Food processing, SHG formation 	 <ol style="list-style-type: none"> 1. Pouramthuan R.K. 2. Manipur, India 3. Christian 4. Brighter Educational Trust, Assam 5. Serving as: Program coordinator 6. Concept of sustainable agriculture, community development, leadership, animal husbandry, soil science
 <ol style="list-style-type: none"> 1. Maung Khe 2. Shan State, Myanmar 3. Buddhist 4. Metta Development Foundation 5. Area coordinator 6. Community development, Concept of Sustainable agriculture, Marketing, Leadership 	 <ol style="list-style-type: none"> 1. Mangal Barla 2. Jharkhand, India 3. Christian 4. New Life Light Center 5. Serving as: Field coordinator 6. agriculture, community development, leadership, animal husbandry, soil management
 <ol style="list-style-type: none"> 1. Kha Ze 2. Kachin State, Myanmar 3. Christian 4. Metta Development Foundation 5. Area coordinator 6. Sustainable agriculture, Community development concepts, food processing, horticulture, marketing, poultry 	 <ol style="list-style-type: none"> 1. V. Puimi 2. Manipur, India 3. Christian 4. UDCRM. Manipur 5. Community Coordinator 6. Sustainable Agriculture Concept, Poultry, Marketing, Community Development, Leadership.

One of rich complementally food “Dal soup with Molokheiya”

In September, I came back to Allahabad, after six months of absence there since last March to empower our health project. At this period, our target was “continuous breast feeding and supplementary feeding” in order to eradicate malnutrition from villagers. Mainly introducing green vegetables to their dairy food was our targeted activity. Till now, by V.H.V.’s positive works, importance of correct breast feeding was understood well among villagers and they are avoiding giving water, cow milk, herbal tea to babies under our guidance. I can confirm the improvement of villagers’ life styles.

Moreover, after six months from the birth, baby needs to intake rich food with mother’s milk. But it is not easy to maintain rich food in daily life in rural Allahabad. There are many cases which show that growth-graphs are not increasing ideally, as the line goes down after six months from the birth especially one or two years old. It is common that in villages people prepare supplementary food by potato or thin Dal soup (rural typical soup dish) such as are easy to get in village, and also feed with rice. Traditional food set up is lacking protein, and trace-elements. Even V.H.V.s are suggesting villagers “cook thick Dal soup and intake more green vegetables”, but there are few changes. Especially green vegetables are not accepted by them well as it is understood as just GRASS.

In early September, we visited our kitchen garden project which has just commenced. Still seedlings were small, but women were growing them diligently. When we were visiting Maida village, we found a grass which is seemed to be very similar to Molokheiya, not actually in the farm but along the paddy path. I was excited, and rushed to know whether it was really mulkiyya. Then I asked Mrs.Kakuta, organic farmer in Japan. She touched the grass and chewed it, She said “that’s it!! This is Molokheiya!! Molokheiya is called CHENCHI in local language. In Maida village, villagers know it well as edible grass. KARAMUA (Kankon in English) is also originally existing in rural Allahabad and known well as



Molokheiya Dal Cooking seminar

edible grass. Especially poor families regularly take them for dairy meal. As we were excited for discovering two vegetables in the field, rural boys harvested a lot of them within a short time and gave them to us. We were supposed to promote Kankon as healthy food, but we changed strategy into Molokheiya promotion. Kankon also contains a lot of nutrition but Molokheiya is more nutritious. It contains various trace-elements, such as vitamin A, B1, B2, C E, Calcium, Zinc, and Iron etc.

During this term of VHV training, we focused on cooking-classes, creating teaching-material, and improvement of presentation skills in order to promote this Molokheiya, called Vegetable for King in ancient Egypt. We thought that looking at visual information material or listening to presentation in villages will not be enough to encourage rural ladies to be interested in Molokheiya, so we actually served Dal soup with Molokheiya for them to taste at the seminar in late September. Through this seminar, we have motivated villagers to cook vegetables. As our next step in October, we held cooking green vegetable contest in villages, which was judged by Mrs.Kakuta, expert of nutrition.

In late September, we had seminars in six villages with hand-made visualized material which is made by VHV and sample Dal soup with Molokheiya. I could observe VHV improvement such as presentation skill with own visualized material. It was nice to see VHV are working with confidence, not depending on staff guidance. Health staff members made effort to serve warm dal soup to villagers by working from early morning onwards. Many villagers who had never eaten it before, said it is tasted nice. This term, health team members Manmeet, Syama, Him had good team atmosphere and supported VHV very well. I find myself getting life-energy from staff, VHV and our village ladies rather than giving them support.

(Takako Miura)

Do you know Valuable Vegetables Are Around Us!

MOLOKHEIYA (*Corchorus olitorius*) is a king of vegetable
Origin of India



**Safety!
Tasty!
Healthy!
Nutritious!
Yearly
available!
Sustainable!**

Children are happy with "Molokheiya" in Maida Village



Dal with Molokheiya



Molokheiya Roti



Alubaji with Molokheiya



Children like Molokheiya

High Medicinal Value

Rich in Vitamins, Minerals, Carotene, Calcium, Iron, and much more . . .

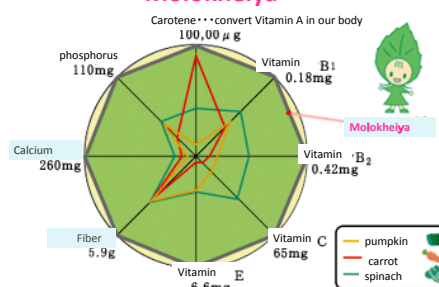
Prevents:

diabetes
hypertension
anemia
cancer
gastritis
aging
osteoporosis

High Nutritional Value

King of Vegetable

Molokheiya



Appeared in
4 newspapers!!
Sep.28-30,2010

**Lets eat more
green vegetables!**

Makino School of Continuing and Non-formal Education
Sam Higginbottom Institute of Agriculture, Technology & Sciences
Allahabad, U.P. 211007

Nurturing SHG activities with villagers

Until several months ago, our SHG project used to very much rely on MSCNE staff members' motivation. But now, the supervisor and animator who are coming from villages are taking good initiative for their own SHG activities. They are originally one of the members of SHG who were guided by MSCNE staff before.

"Development activities by villager themselves" is realized in our SHG activities which is a basic theory "BY THEMSELVES" of Rural development recently. It is easy to say, but difficult to practice. MSCNE staff really practice it.

Can you imagine that for one village girl, how much challenges does she has to overcome to take responsibility to organize one SHG meeting? There are many walls such as traditional value of their culture, generation gap, gender inequality, economical gap, and so on. It is not easy task as we so-called well-educated people think. They have to explore between modernizing and tradition.

And the biggest challenge is to have common understanding of the best way how to support villagers for their self-reliance among all the members who relate SHG activities including staff who are supposed to HELP villagers. Many of the development workers think that we have to help them because villagers are poor: we have to teach villagers, because they are not educated. Such prejudice is a big task to change.

And in the future, if the villagers realize self reliance, will our role not be necessary anymore? We hope the answer will be "No". Now, we can see the positive attitude of the supervisors and animators little by little to be independent from us, and MSCNE staff is working as advisor rather than as commander. But relationship between them are getting stronger and stronger. By dealing in SHG activities, MSCNE staffs get opportunities to see their own weakness and reflect upon it for



New supervisors and animators with Namita, project coordinator

their inner understanding, How can we better work for them?

By such relationship of supporting people and supported people, the connection between SHG members and the MSCNE staff members won't be cut off so easily. It is like relationship between parents and child. In the relationship, if a grandchild were born (new SHGs under present SHGs), MSCNE staff can take place like "grandfather" and animator can succeed previous MSCNE staff role like community parents. Thus SHG activities give opportunity for inner growth to all related people. Therefore it is practiced all over the world in various forms. As organizer, MSCNE staff are expected to be always holding community concern, social justice and equity inside, and matured to be a respected community development advisor.

And someday some of Village SHG leaders understand our vision and share concern to other community members, we will feel that our son/daughter will become adult. At the same time, we ourselves will be changed and be confident. SHG activities are really like parents and children relationship. We have to rebuild such a social relationship in community and improve people's inner social understanding. This year we had small step forward with young supervisor and animators.
(Takaya Machigami)



SHG Supervisor check account of SHG

For the self-reliance of ASHA school



ASHA school in Kanjasa

We want ASHA schools to become self-reliant and to construct another ASHA school in a remoter area. These are our wishes. In order for our wishes to come true, we began new action since this year. Recently in the rural area, there have been more non-registered schools started, and we have felt more enthusiasm in the people of the rural areas toward getting education.

About two years ago, a young man, who graduated from a university, released his own land to us to start a open-aired school. Even though there are no school buildings, the students from ASHA schools transfer to the new one. We asked the villagers reasons. According to them, the students, who go to a registered school and who are recognized as scheduled caste, tribal, or living below poverty line, can get the subsidies amount of RS. 300 from the local government to go there. If they get it, they can cover the cost of the open-aired school.

However that is not the only reason. The young man's enthusiasm for the school education has widely been accepted by the villagers. If we want ASHA schools to be self-reliant, these are what we exactly need; developing the consciousness, capacity, and character to build the enthusiasm that the young man has.

ASHA schools don't belong to Makino School of Continuous Non-Formal Education (MSCNE.) The villagers need to recognize the fact that they, themselves, must protect ASHA schools.

After all these realization, we decided to have the meeting with our responsible staff for education program, the schoolteachers, and we made the following decision.

1. ASHA schoolteachers and the parents committee

- will take care of the school management.
2. Since year of 2010, the students will pay the monthly school fee (the maximum is up to RS. 35)
3. MSCNE will subsidize RS. 400 to 500 per student as the ASHA school management, but it will be decreased gradually.
4. Each of ASHA schools' parent committee and head of teacher will decide the salary of the teachers according to the income generated by the student's tuition and subsidy from MSCNE and
5. Since we gradually decrease our subsidy to the schools, the teachers must have 30 or more students each. Therefore they must go to the remoter areas to persuade the villagers to let their children come to our schools.
6. The MSCNE staff for the education program has to check if the above requirements are done, and they have to advise and train teachers.
7. MSCNE will plan to open the special training for the teachers and environmental program, agricultural course, drawing contests, and synthesis classes for the ASHA school students, and invite both the teacher and students to MSCNE.
8. MSCNE and the teachers will work for local government to register ASHA School.
9. MSCNE will open a local non-profit organization in Bargona to progress the self-reliance and registration of ASHA schools.

These agreements will start July of 2010 when the new school year begins. We did not see the decrease of student numbers, which we were worried at first. Moreover, the teachers enthusiastically call for more students to come to ASHA schools. It seems like that they begin to think what their true roles are. This is our expectation and hope. We are sure that there will be some more issues coming up. But by becoming self-reliant, these schools pay their duties.

Announcement



2011 HTC on 20th Feb

< Harvest Thanks-giving Cerebration of MSCNE >

Harvest Thanksgiving Ceremony will be held on 20th February 2011 at Ma-da village, Jesola Block Allahabad Dist .AOAC (Cooperative) members, MSCNE participants and staff have been jointly organized to give thanks to God for our harvest with project villagers, to encourage self-supporting mind and to promote our vision of sustainable development. All of you, especially SCSA graduates are welcomed to visit in this special day!!!

Visitors

Syunichiro Harada	•••	Visitor from Japan
Taishi Kayano	•••••••	Visitor from Japan
Takako Kakuta	•••••••	Expert of Mother&Child care
Masae Kakuta	•••••••	Nutoritionist Organic farmer
Syunsuke Watanabe	•	Vice-president, JICA-INDIA
Wakako Kugita	•••••••	NGO-desk, JICA-INDIA
Kei Endo	•••••••••••	Intern staff, JICA-INDIA
Geetha Bhardwaj	••••	One world



Family news

Tomoe, Takaya & Hiroko's daughter was born in Aug

Mangeet's daughter was born in Nov.

Recruitment

Request for application form
Contact Ms. Shweta Shukra
E-mail: recruitment@ashaasia.org
Tel/Fax: 0532-2684306

SC on 7th-17th Feb 2011

< Short Course for Rural Leaders (2 weeks course) >

"Rural leader's empowerment through sustainable organic agriculture"

Registration Fee Rs.500 for Lodging, Food and Tuition

*Registration fee will be weaved for SCSA graduates.

Application should be submitted by Jan.15th 2010



SCSA from 1st July 2011

< Special Course in Sustainable Agriculture (10 month course) >

"Training future grassroots leaders through sustainable rural development "

Course on July 2011 - April 2012

Request for application forms must reach MSCNE by 28th Feb 2011.



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