



# MILLETS & LOCAL FOODS FESTIVAL 2026

**CELEBRATING MILLETS**

NIRMAN in collaboration with NCNF has organized the Millets & Local Foods Festival 2026 to promote millets as nutritious and climate- resilient food crops.

**DRTC, CYSD, 15th April 2026**

## Report On “Millets & Local Foods Festival 2026”

Conducted by NIRMAN in Partnership with NCNF

CYSD, DRTC, Bhubaneswar

15<sup>th</sup> April 2026



### **Background;**

Millets and traditional food systems have been integral to Odisha’s agricultural heritage, offering climate-resilient, nutritious, and sustainable food options. However, with changing consumption patterns and market systems, the visibility and accessibility of millets and agro-ecological products have declined, particularly in local haats (weekly and daily rural markets). Reviving these systems is essential not only for nutritional security but also for strengthening rural livelihoods, conserving biodiversity, and promoting sustainable agriculture. Creating dedicated spaces in local haats for agro-ecological produce can significantly enhance market access for smallholder farmers, especially women-led collectives.

Nirman, in partnership with NCNF has organized the “Millet & Local Foods Festival 2026” to promote millets as nutritious and climate-resilient food crops, encourage the use and conservation of indigenous seeds, strengthen local food systems and traditional market linkages, advocate for exclusive spaces for agro-ecological

products in local haats, provide a platform for interaction among farmers, SHGs, institutions, and consumers, and launch a campaign on “Food, Lifestyle & Health”.

### **Agenda: Key Activities**

- Inauguration Session with dignitaries and stakeholders
- Felicitations of Farmers, SHG & FPC members
- Panel Discussion on Exclusive Space for Agro-Ecological Products in Weekly and Daily Local Haat
- Food & Bio-Stall Exhibition featuring millet-based foods, processed products, and indigenous seeds
- Panel Discussion on Food, Lifestyle, and Health

### **Inaugural Session**

The program began with a video documentary on the work and achievements of NIRMAN, a not-for-profit organization working in the State of Odisha since 1997. The organization has expanded to the states of Chhattisgarh and Assam.

With a presence in 3 states, and footprint in 14 districts, 45 blocks and 2,547 villages, NIRMAN has directly impacted 100,917 mostly tribal, farming households, primarily small and marginal farmers. Currently 30,400 farmers are engaged in natural farming using agro-ecological practices over an area of 24,996 acres in 4 districts bolstered by 3 Farmer Producer Companies (FPCs) serving 6,000 farmers and 3 community seed banks supporting 10,000 farmers.

The Millets & Local Foods Exhibition Stalls were inaugurated by Dr Jagat Singh, Regional Director, Regional Centre for Organic and Natural Farming (RCONF), Govt of India, Bhubaneswar. Dr Singh highlighted the significance of reviving traditional food systems in the face of changing dietary patterns and climate challenges. He stressed that supporting smallholder farmers through sustainable and chemical-free agricultural practices is crucial for ensuring food security and environmental conservation.



This was followed by the launch of the new logo of NIRMAN.

**Release of New NIRMAN Logo;**



NIRMAN unveiled its new logo on the occasion of its 29th anniversary, reflecting the organization’s renewed vision to reorient and redefine its role in addressing emerging societal needs and challenges. The logo was formally launched during the

Millet & Local Foods Festival 2026 held at Bhubaneswar, in the presence of distinguished guests. The new design symbolizes unity, progress, and sustainable creation. The interwoven structure at the top represents collaboration and collective effort, highlighting the importance of working together for sustainable development. The balanced, cross-like form signifies stability, support, and a strong foundation— reflecting NIRMAN’s commitment to trust, structured growth, and a long-term vision.



**Mr Prasant Mohanty, Executive Director, NIRMAN** welcomed the guests and participants. He said that NIRMAN has been working on millets cultivation since 2011. Millets is now known as Shree Anna, indicative of the focus of the Government of Odisha. But we also need to promote the traditional foods, tubers, kanji, and greens etc that are disappearing from our plates. We need them to promote biodiversity, nutrition, health and to combat climate change impacts on agriculture and food production.

“We need to promote all varieties of millets and embrace traditional foods like tubers, greens, and kanji to increase food diversity and combat malnutrition”

To popularize millets and traditional foods NIRMAN has introduced recipes involving many varieties that have found favor among food lovers. He appealed to the Govt to look beyond Ragi and encourage the acceptance

of such foods. The tribal populations are known for adopting forest based foods. They are aware of the precautionary steps needed to prepare such food. This knowledge should be widely disseminated so that the usage of nutrition rich forest foods like tubers can add diversity to the urban food plate and benefit populations. We need to proceed from food sufficiency to food diversity.

“NIRMAN is launching a campaign on Food, Lifestyle & Health.”

NIRMAN is looking at community markets (haat) to sell produce and create awareness on local foods. The approach is shifting from cultivation to marketing and consumption. To that end NIRMAN is launching a campaign on Food, Lifestyle and Health. This campaign will involve all stakeholders and engage consumers in urban, semi urban and rural populations. He appealed to all participants to cooperate in this initiative which is the need of the hour.

**Dr Jagat Singh, Regional Director, Regional Centre for Organic and Natural Farming (RCONF)** explained how our food habits are being influenced by branding and packaging. This is shifting the focus away from the charm of natural foods. Millets too is falling into that trap.



Branding and packaging leads to changes that affect the traditional flavor & fervor of food. He provided the example of milk that is now available in packets. Millets, he warned, should not become like fast food. Acceptability must never be at the cost of traditional taste and nutritious value of natural foods.

Studies suggest an alarming decline in the nutritional quality of foods over the last 50-70 years, with some crops showing reductions in essential minerals like iron and magnesium and vitamins. High yielding and hybrid seeds, and also GM seeds are further aggravating the situation. We need a diverse food plate for meeting the nutrition needs of the body. Coarse grains like millets are very nutritious. The year 2023 was declared the International Year of Millets. This led to the revival of millets and its place in the food basket.

I appreciate the efforts of NIRMAN in adopting natural and integrated farming. I would suggest that NIRMAN moves towards integrated nutrition management. This will help in ensuring nutrition security. Soil health and appropriate crops are necessary to restore the carbon sequestration capacity of the soil that has reduced from 1.3 to 0.3 and this reduction suggests that for every unit of land, the soil is now storing roughly 77% less carbon than its previous capacity. Our soil is virtually in the ICU. For a healthy planet we need to restore the soil and adopt integrated farming practices.

**“Millets and traditional foods should not become like fast foods. Branding and packaging affect the traditional taste and nutrition value of food.”**

**“Soil health is declining at an alarming pace. Crops are showing reductions in essential minerals and vitamins. The carbon sequestering capacity of soil has reduced; storing 77% less carbon than earlier.”**

**“We should move towards integrated farming and integrated nutrition management. This will ensure soil health and nutrition security.”**

**Mr Ekadashi Nandi, State Convener of NCNF**, focused on food diversity and soil health. He noted that unprocessed and coarse foods are necessary for good health but we have moved towards processed and polished foods.



Millets varieties were a part of life. Suan was very popular; grown in bunds of agricultural fields. Suan, bajra, kangu were neglected and disappeared from the food chain. The one rupee rice invaded all households. Good food has fallen out of fashion.

We have developed a crisis of nutrition. Soil health has depleted, crops are starving and polished rice is consumed.

We have to move towards natural farming, safe & diverse foods, and get rid of junk and processed food to rectify the situation.

**“Good food has fallen out of fashion. Millets varieties have disappeared from the food chain. Soil health has depleted and crops are starved. People are consuming one rupee polished rice. We have created a nutrition crisis of epic levels.”**

**Mr Nirmalendu Jyotishi, Senior Development Consultant at Foundation for Ecological Security**, spoke on the necessity of reviving the rural haats.



A rural haat is much beyond a market. It is a form of community gathering and sharing. It is a very old institution that could be 5000 to 6000 years old as we find reference to it in the Ramayana and Mahabharata. The haat was about news and notification and people looked forward to the weekly gatherings. It strengthened the rural society by providing vital opportunity to buy and sell goods and services. It still survives and thrives and will disappear only if rural India dies.

**“The rural haat is 5000 to 6000 years old and finds mention in the Ramayana and Mahabharata. It is about gathering and sharing. It strengthens the rural society and will disappear only if rural India dies.”**

**“The backbone of the rural haat is honesty and integrity. The claims of the farmer are backed by faith and character. The farmers vouch for the quality and safety of their produce. The haat does not require any certificate. Certificates can lie but the local farmer will find it difficult to misrepresent his produce.”**

There is a deep connection between the rural haat and agriculture. It reflects the agricultural practices and patterns of the region. The goods are varied; produced by farmers, weavers, and artisans, and the services range from saloons to repairs of agricultural tools.

The backbone of the rural haat is honesty and integrity. The claims of the farmer are backed by faith and character. The farmers vouch for the quality and safety of their produce. The haat does not require any certificate. Certificates can lie but the local farmer will find it difficult to misrepresent his produce. People have once again started believing in the farmers. They now understand the value of safe and organic produce. They feel the difference after consuming the products. In the haats customers wait for the organic farmers to turn up. The produce sells very fast.



**Community leader and traditional seeds conserver Kanchan Didi** narrated how NIRMAN has guided the community towards natural farming and helped revive indigenous seeds and millets. Farmers have adopted organic farming methods and are gaining from the diversity in their fields. They are moving towards integrated farming by adopting small livestock, goatary, and pisciculture. SHG's and FPC's, led by women, are benefitting by processing and marketing produce, and are adding to the household income.

Encouraged by the awareness sessions the tribal adopted agriculture, adding to their food diversity beyond forest based foods. Paddy cultivation is now fully organic. The farmers are gaining from fish and crabs in their paddy fields. Earthworms are once again visible in the fields. The farmers prepare their own natural inputs. Soil health, as well as air as well as water quality has improved. People are healthy and health expenses have reduced.

### Felicitation of Farmers, SHG & FPC Members;

The festival reinforced NIRMAN's commitment to natural farming, biodiversity, and landscape restoration. Farmers were felicitated for their vital role in sustaining traditional food systems. The felicitation ceremony honored progressive farmers—especially women leaders—who have successfully adopted natural farming and agroforestry practices. Their contributions in preserving indigenous seeds, promoting millet cultivation, and strengthening local food systems were widely appreciated. This recognition not only celebrated their efforts but also inspired other farmers to adopt sustainable and climate-resilient practices.



### Panel Discussion: Desi Haat

One of the key sessions of the festival focused on the theme, “Importance of Desi Haat in Rural and Urban Areas for Agro-Ecological Promotion.” Desi Haats function as vital economic hubs for small and marginal farmers. They provide farmers with direct access to markets without the involvement of middlemen, ensuring fair prices for their produce. These haats can be centers for organic produce. This will encourage farmers to adopt agro-ecological practices such as organic farming, mixed cropping, and the use of traditional seeds, as they can find assured markets for such products.



The discussion was chaired by Sri Kirti Prasanna Mishra, with Mr Ekadashi Nandi, Mr Susant Choudhury, and Mr Pramod Pradhan being the other panelists. The panelists highlighted the importance of local haats as age-old institutions of culture, trust, and exchange. With a legacy of over 5,000 years, haats support local agriculture, promote traditional crops, and strengthen circular economies. Panelists emphasized that reviving and strengthening these haats is essential, especially as corporatization continues to marginalize small farmers. Haats can play

a key role in advancing agroecology through local produce, seed exchange, and knowledge sharing.

However there are **challenges**. The local farmers are being pushed out of the haats as corporate agencies are occupying the prime space. There is intrusion of fast and processed foods and modern goods that are being brought in by dealers. These products are dominating and influencing the market as well as the habits and mentality of rural populations. The consumers are getting attracted to branded and packaged items that are costly and this is increasing household expenditure.

SHG's are pushing back and creating their own market places in some areas. The local and district administration is

coming out in support which is very encouraging. The diversity of produce is increasing in such markets as goods come in from outside. This is prompting farmers to diversity their crops and other produce. These haats are resilient as it was observed that they functioned despite Covid lockdown pressure. The Bio Resource Centers and indigenous seed conservation units must be encouraged to market their produce in these haats.

The haats can grow under the slogan of "Natural, Regional, and Seasonal". Natural farming can be sustained by local haats. Natural farming reduces the cost of agriculture, thus giving farmers a competitive edge. Local varieties can emerge

"The rural haats are being captured by corporate agencies. Branded and packaged goods are flowing in from outside influencing local populations; changing habits, mindset and pushing up household expenses.'

"However the inflow of goods and services are bringing diversity and the farmers too are diversifying their produce by practicing integrated farming."

"The haats are becoming centers of organic produce and farmers are increasingly adopting natural farming. The haats are presenting an opportunity for Bio Resource Centers and SHG's to market their produce"

"As both produce and waste stay within the region the haats are ensuring a circular economy. Transport costs and GHG emissions are also reduced."

again and revive the old spirit of the haats which were once famous for distinct local produce. Through these haats local resources stay within the region; both produce and waste, thus encouraging a circular economy. As products are produced and sold in the same region transport costs as well as GHG emissions are checked.

### Session on “Food, Lifestyle & Health”

On the occasion NIRMAN launched a "Campaign on Food, Lifestyle & Health". This campaign reflects the aspirations of the people and will embrace all who wish to change their food habits and lifestyle in order to regain health and remain healthy.



The panel discussion on the subject was spearheaded by Dr Ambika Prasad Nayak, BAMS, a renowned ayurvedic doctor of Odisha and the CEO of the ayurveda clinic Astang Ayurveda, at Pokhariput, Bhubaneswar. The other Panelists were Prof Dr Madhusmita Das, Sri Bidyadhar Maharana, Dr MD Imran Ali, and Sri Bichitra Biswal.

Dr Ambika Prasad Nayak highlighted the core principles of ayurveda that has served people and kept them healthy for thousands of years. It emphasizes vitality & energy, right food, right mentality & attitude, and right lifestyle based on seasons

and body constitution. Safe food & judicious nutrition is essential for health but there are many other factors to consider like the digestive fire (agni), mindful eating, and the ability of the body to assimilate the essence of food. He also pointed

“Health is essentially about vitality and energy, right knowledge, right attitude, right food, and the right lifestyle. Ayurveda is about these essentials. It educates people about their body constitution and how it reacts to the environment so that people become custodians of their own health.”

“Soil health and natural farming are essential for the safe, nutritious, and diversified food basket that meet the needs of the body.”

“Junk and processed foods, and modern habits and lifestyle are a threat to health.”

“Food is the only medicine. Farmers who have watched their family members being seriously affected by chemical farming have turned towards natural farming and discovered that natural food and living with nature are the best options for optimal health.”

out beneficial food combinations and the precautions to take while choosing and consuming food.

The speakers spoke about the need of nontoxic rich & fertile soil that enables crop to be nutrient rich. The emphasis ought to be on natural and integrated farming methods that can lead to a healthy environment and supply safe and diverse food to meet the different nutrition needs of the population. They cautioned against junk and processed food that is attracting children and youth. The world is beginning to appreciate the role of traditional food to keep people

healthy. When there was no agriculture it was forest based wild nutrition rich food that sustained populations. It is important to restore the local traditional food system, the Panel suggested.

**Sri Siba Prasad Sahu of Ahimsa Club, Bargarh** narrated how he turned to natural farming after his daughter was poisoned by chemical agriculture. Since then his family considers safe and nutritious food to be the medicine. He described how his mother who is 100+ tackled a serious bone injury after a fall based on diet alone and has resumed her normal life. "Nature is our only medicine, and exposure to nature and natural elements ensures good health and wellbeing" was his message to the audience.

NIRMAN seeks the continued support of the natural farming community and health conscious population to take the campaign forward. It will continue to have discussion and awareness sessions engaging natural farmers, Vaid, holistic healers, doctors, nutritionists, and health coaches to present healthy food & lifestyle options aiming for a healthy and happy planet where health is a natural, spontaneous outcome of the synergy between nature and its elements.

### **Vote of Thanks;**

The program ended with a vote of thanks by **Siddharth Rout, State Campaign Coordinator, NIRMAN.**



### **Conclusion:**

The Millet & Local Foods Festival is a step towards reviving traditional food cultures, empowering local communities, and building sustainable food systems. By bringing together diverse stakeholders, the event aims to create a collective vision for integrating agro-ecological products into mainstream markets while ensuring environmental sustainability and improved livelihoods.

-----

Memorable Moments







# ମିଲେଟ୍ ଏବଂ ସ୍ଥାନୀୟ ଖାଦ୍ୟ ମହୋତ୍ସବ



ଭୁବନେଶ୍ୱର, ୧୬.୬.୧୮ (ସାଧୁକାର ନ୍ୟୁଜ): ନ୍ୟାସନାଲ କୋଆଲିସନ ଫର ନ୍ୟାଚୁରାଲ ଫାର୍ମିଂର ସହଯୋଗରେ ନିର୍ମାଣ ପକ୍ଷରୁ ଭୁବନେଶ୍ୱର ସ୍ଥିତ ଡିଆରଟିଭି ଠାରେ ମିଲେଟ୍ ଏବଂ ସ୍ଥାନୀୟ ଖାଦ୍ୟ ମହୋତ୍ସବ ୨୦୨୬ ଆୟୋଜିତ ହୋଇଯାଇଛି। ଏହି କାର୍ଯ୍ୟକ୍ରମରେ ନାତି ନିର୍ଦ୍ଧାରକ, ବିକାଶ କର୍ମୀ, କୃଷକ ଏବଂ ଗୋଷ୍ଠୀ ପ୍ରତିନିଧିମାନେ ସ୍ଥାୟୀ ଖାଦ୍ୟ ପ୍ରଣାଳୀ ଏବଂ କୃଷି-ପରିଷ୍କାର

ପରିଷ୍କାର ଅଭ୍ୟାସକୁ ପ୍ରୋତ୍ସାହିତ କରିବା ପାଇଁ ଏକତ୍ରିତ ହୋଇଥିଲେ। ଏହି ମହୋତ୍ସବର ମୁଖ୍ୟ ଉଦ୍ଦେଶ୍ୟ ଥିଲା ମାଣ୍ଡିଆ ଜାତୀୟ ଶସ୍ୟ (ମିଲେଟ୍) ଏବଂ ସ୍ଥାନୀୟ ଖାଦ୍ୟକୁ ଏକ ସୁସ୍ଥ ଜୀବନଶୈଳୀର ଅପରିହାର୍ଯ୍ୟ ଅଙ୍ଗ ଭାବରେ ଲୋକପ୍ରିୟ କରିବା। ଏଥିରେ କୃଷି-ପରିଷ୍କାର ଏବଂ ପାରମ୍ପରିକ କୃଷିଜାତ ଦ୍ରବ୍ୟ ପାଇଁ ସ୍ଥାନୀୟ ବଜାର ସୃଷ୍ଟି ତଥା ସୁଦୃଢ଼ କରିବା ଉପରେ ଗୁରୁତ୍ୱରୋପ କରାଯାଇଥିଲା।

ତଃ କରତ ସି' ଏହି ମହୋତ୍ସବକୁ ଉଦଘାଟନ କରିଥିଲେ। ସେ ପାରମ୍ପରିକ ଖାଦ୍ୟ ପ୍ରଣାଳୀର ପୁନରୁଦ୍ଧାର ଏବଂ ସ୍ଥାୟୀ ଅଭ୍ୟାସ ମାଧ୍ୟମରେ କ୍ଷୁଦ୍ର ଚାଷୀମାନଙ୍କୁ ସହାୟତା କରିବାର ଆବଶ୍ୟକତା ଉପରେ ଆଲୋଚନା କରିଥିଲେ।

ଏହି କାର୍ଯ୍ୟକ୍ରମରେ 'କୃଷି-ପରିଷ୍କାର ପ୍ରୋତ୍ସାହନ ପାଇଁ ଗ୍ରାମାଞ୍ଚଳ ଏବଂ ସହରାଞ୍ଚଳରେ ଦେଶୀ ହାଟ'ର ଗୁରୁତ୍ୱ ଉପରେ ଆଧାରିତ ଥିଲା। ଏଥିରେ ସ୍ଥାନୀୟ ଅର୍ଥନୀତିକୁ ସୁଦୃଢ଼ କରିବାରେ ପାରମ୍ପରିକ ବଜାରର ଭୂମିକା ଏବଂ ରାସାୟନିକ ମୂଳକ ଖାଦ୍ୟକୁ ପ୍ରୋତ୍ସାହନ ଦେବା ଉପରେ ଗୁରୁତ୍ୱ ଦିଆଯାଇଥିଲା। ଏଥିସହ ଖାଦ୍ୟ, ସାମ୍ପ୍ୟ ଏବଂ ଜୀବନଶୈଳୀ ବିଷୟରେ ଉପରେ ପର୍ଯ୍ୟବେଦିତ ଥିଲା। ଏଥିରେ ପୃଷ୍ଠିସାର ବୁଦ୍ଧି, ଜୀବନଶୈଳୀ ଜନିତ ରୋଗ ପ୍ରତିରୋଧ ଏବଂ ଦୀର୍ଘକାଳୀନ ଖାଦ୍ୟ ସୁରକ୍ଷା ନିଶ୍ଚିତ କରିବାରେ ମିଲେଟ୍ ଏବଂ ପାରମ୍ପରିକ ଖାଦ୍ୟର ଗୁରୁତ୍ୱ ଉପରେ ଆଲୋଚନା କରାଯାଇଥିଲା। ମହୋତ୍ସବରେ ସ୍ଥାନୀୟ ଖାଦ୍ୟ ଷ୍ଟଲ୍, ପ୍ରକ୍ରିୟାକୃତ ମିଲେଟ୍ ଉତ୍ପାଦ, ଦେଶୀ ବିହନ ଏବଂ ଜୈବିକ-ଜନପୂର୍ଣ୍ଣ ପ୍ରଦର୍ଶନୀ ସ୍ଥାନ ପାଇଥିଲା। ଏହା ତାଣ୍ଡା ଏବଂ ଗୋଷ୍ଠୀ ଅନୁଷ୍ଠାନଗୁଡ଼ିକ ପାଇଁ ସେମାନଙ୍କର ଉତ୍ପାଦ ଏବଂ ନୂତନ ଜ୍ଞାନକୌଶଳ ପ୍ରଦର୍ଶନ କରିବାକୁ ଏକ ପ୍ଲାଟଫର୍ମ ପ୍ରଦାନ କରିଥିଲା। ଏହି ଅବସରରେ ସଫଳ କୃଷି-ପରିଷ୍କାର ଅଭ୍ୟାସ, ମିଲେଟ୍ ଚାଷ ଏବଂ ଜଙ୍ଗଲ ଫରଷଣ କ୍ଷେତ୍ରରେ କାର୍ଯ୍ୟ କରୁଥିବା ଚାଷୀମାନଙ୍କୁ ସମ୍ମାନିତ କରାଯାଇଥିଲା।

## ମିଲେଟ୍ ଖାଦ୍ୟ ମହୋତ୍ସବ

# ଦେଶୀ ହାଟକୁ ଗୁରୁତ୍ୱ

■ ଭୁବନେଶ୍ୱର, ୧୬.୬.୧୮ (ସିଏନଏସ) ନ୍ୟାସନାଲ କୋଆଲିସନ ଫର ନ୍ୟାଚୁରାଲ ଫାର୍ମିଂର ସହଯୋଗରେ ନିର୍ମାଣ ପକ୍ଷରୁ ଡିଆରଟିଭି ଠାରେ ମିଲେଟ୍ ଏବଂ ସ୍ଥାନୀୟ ଖାଦ୍ୟ ମହୋତ୍ସବ ୨୦୨୬ ଆୟୋଜିତ ହୋଇଯାଇଛି। ଏହି କାର୍ଯ୍ୟକ୍ରମରେ ନାତି ନିର୍ଦ୍ଧାରକ, ବିକାଶ କର୍ମୀ, କୃଷକ ଏବଂ ଗୋଷ୍ଠୀ ପ୍ରତିନିଧିମାନେ ସ୍ଥାୟୀ ଖାଦ୍ୟ ପ୍ରଣାଳୀ ଏବଂ କୃଷି-ପରିଷ୍କାର ଅଭ୍ୟାସକୁ ପ୍ରୋତ୍ସାହିତ କରିବା ପାଇଁ ଏକତ୍ରିତ ହୋଇଥିଲେ। ଏହି ମହୋତ୍ସବର ମୁଖ୍ୟ ଉଦ୍ଦେଶ୍ୟ ଥିଲା ମାଣ୍ଡିଆ ଜାତୀୟ ଶସ୍ୟ (ମିଲେଟ୍) ଏବଂ ସ୍ଥାନୀୟ ଖାଦ୍ୟକୁ ଏକ ସୁସ୍ଥ ଜୀବନଶୈଳୀର ଅପରିହାର୍ଯ୍ୟ ଅଙ୍ଗ ଭାବରେ ଲୋକପ୍ରିୟ କରିବା। ଏଥିସହ କୃଷି-ପରିଷ୍କାର ଏବଂ ପାରମ୍ପରିକ କୃଷିଜାତ ଦ୍ରବ୍ୟ ପାଇଁ ସ୍ଥାନୀୟ ବଜାର ସୃଷ୍ଟି ତଥା ସୁଦୃଢ଼ କରିବା ଉପରେ ଗୁରୁତ୍ୱରୋପ କରାଯାଇଥିଲା। ଭାରତ ସରକାରଙ୍କ ଆଞ୍ଚଳିକ ନିର୍ଦ୍ଦେଶକ ତଃ ଜଗତ ସି' ଏହି ମହୋତ୍ସବକୁ ଉଦଘାଟନ କରିଥିଲେ। ସେ ପାରମ୍ପରିକ ଖାଦ୍ୟ



## କୃଷି-ପରିଷ୍କାରକୁ ପ୍ରୋତ୍ସାହନ

ପ୍ରଣାଳୀର ପୁନରୁଦ୍ଧାର ଏବଂ ସ୍ଥାୟୀ ଅଭ୍ୟାସ ମାଧ୍ୟମରେ କ୍ଷୁଦ୍ର ଚାଷୀମାନଙ୍କୁ ସହାୟତା କରିବାର ଆବଶ୍ୟକତା ଉପରେ ଆଲୋଚନା କରିଥିଲେ। କୃଷି-ପରିଷ୍କାର ପ୍ରୋତ୍ସାହନ ପାଇଁ ଗ୍ରାମାଞ୍ଚଳ ଏବଂ ସହରାଞ୍ଚଳରେ ଦେଶୀ ହାଟର ଗୁରୁତ୍ୱ ଉପରେ ଆଧାରିତ ଥିଲା। ଏଥିରେ ସ୍ଥାନୀୟ ଅର୍ଥନୀତିକୁ ସୁଦୃଢ଼ କରିବାରେ ପାରମ୍ପରିକ

ବଜାରର ଭୂମିକା ଏବଂ ରାସାୟନିକ ମୂଳକ ଖାଦ୍ୟକୁ ପ୍ରୋତ୍ସାହନ ଦେବା ଉପରେ ଗୁରୁତ୍ୱ ଦିଆଯାଇଥିଲା। ଏଥିସହ ଖାଦ୍ୟ, ସାମ୍ପ୍ୟ ଏବଂ ଜୀବନଶୈଳୀ ବିଷୟରେ ଉପରେ ପର୍ଯ୍ୟବେଦିତ ଥିଲା। ମହୋତ୍ସବରେ ସ୍ଥାନୀୟ ଖାଦ୍ୟ ଷ୍ଟଲ୍, ପ୍ରକ୍ରିୟାକୃତ ମିଲେଟ୍ ଉତ୍ପାଦ, ଦେଶୀ ବିହନ ଏବଂ ଜୈବିକ-ଜନପୂର୍ଣ୍ଣ ପ୍ରଦର୍ଶନୀ ସ୍ଥାନ ପାଇଥିଲା। ଏହି

ଅବସରରେ ସଫଳ କୃଷି-ପରିଷ୍କାର ଅଭ୍ୟାସ, ମିଲେଟ୍ ଚାଷ ଏବଂ ଜଙ୍ଗଲ ଫରଷଣ କ୍ଷେତ୍ରରେ କାର୍ଯ୍ୟ କରୁଥିବା ଚାଷୀମାନଙ୍କୁ ସମ୍ମାନିତ କରାଯାଇଥିଲା। କାର୍ଯ୍ୟକ୍ରମରେ ତଃ ଅଧିକା ନାୟକ (ଆୟର୍ବେଦିକ ଚିକିତ୍ସକ), ସୁଶୀ ଆରା ମିଶ୍ର, ପ୍ରମୋଦ ପ୍ରଧାନ, କାର୍ତ୍ତିକ ମିଶ୍ର, ଏକାଦେଶୀ ନୟା, ତଃ ଜମ୍ମାନ ଅଧିକାରୀ, ବିଦ୍ୟାଧର ମହାରଣା, ନିର୍ମଳେନ୍ଦୁ ଜ୍ୟୋତିଷ, ପ୍ରଶାନ୍ତ ମହାନ୍ତି, ଜଗନ୍ନାଥ ଚାଟୋର୍ଜୀ ଏବଂ ବିଚିତ୍ର ବିଶ୍ୱାଳ ଅଂଶଗ୍ରହଣ କରିଥିଲେ।