

Attappady (Millet Village, Kerala) is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based cuisine and its status as a 'Millet Village'. The village is a hub for millet production and consumption, and it is a model for sustainable agriculture and food security. The village is a hub for millet production and consumption, and it is a model for sustainable agriculture and food security.

Materials and Methods

Study Area

Attappady is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based cuisine and its status as a 'Millet Village'. The village is a hub for millet production and consumption, and it is a model for sustainable agriculture and food security. The village is a hub for millet production and consumption, and it is a model for sustainable agriculture and food security.

Study sample

Table 4

Table 4

Table 5

Figure 1

Table 4:

SI NO	Crop	Area under Cultivations Hectares (Ha)			Season
		Panchayaths			
		Agali	Pudur	Sholayur	
	Sorghum				

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Results and Discussion

Attappady is a small village in Kerala, India, known for its traditional millet cultivation. The village has a rich history of growing various types of millets, which are now being promoted as a healthy food option. The village is located in the Western Ghats region, which is known for its biodiversity and natural resources. The climate is generally hot and humid, which is suitable for growing millets. The soil is mostly black soil, which is rich in nutrients. The village has a population of around 1000 people, and most of them are engaged in agriculture. The traditional millet cultivation in Attappady is a family-based activity, where the men are responsible for sowing and weeding, and the women are responsible for harvesting and processing. The millets are used for various purposes, such as making porridge, bread, and other traditional dishes. The village has a strong sense of community, and the people are very proud of their traditional millet cultivation. The village is now being promoted as a healthy food destination, and many people are visiting the village to buy and eat the traditional millet products. The village is also being used as a model for sustainable agriculture, and the traditional millet cultivation is being promoted as a way to improve the livelihoods of the people in the village.

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Conclusion

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References

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