

Traditionally, the drumstick (*Drumstick oleifera*) used to be a pivotal part of everyone's life. The major reason behind it could be traced back to the presence of 7 times vitamin C than an orange, 4 times more calcium than milk, 4 times more vitamin A than carrot, 2 times more protein than milk and 3 times more potassium than banana that deemed to prevent various physiological disorders. Along with this, the drumstick is deemed to be rich in iron and anti-oxidants. In addition to these qualities, the drumstick holds a great potential in industrial items. For instance, where on one hand, the roots provide an alternate to horse radish, the wood is utilized in preparing mats, paper and cordage manufacturing on the other hand. Besides this, the seeds too have their own importance as they are powdered and utilized for bio-water clarifying. The non-rancid 38-40% oil that is extracted from seed kernels is used in the form of lubricant in precision machinery. The best part of drumsticks is that they can also be used in preparing cosmetics items and cooking as well!

Being widely distributed in Egypt, Philippines, Sri Lanka, Thailand, Myanmar, Pakistan, Singapore, West Indies, Namibia, Cuba, Jamaica, Somalia and Nigeria; the drumstick is an important perennial vegetable crop being cultivated in India. The crop is significantly contributed by the southern states of India due to favorable temperature during its flowering and fruit development stages.

VARIETIES : Thar Harsha, PKM 1 and PKM 2.

For further details : ICAR-Central Institute for Arid Horticulture, Bikaner

CULTIVATION:

SOIL & CLIMATE

The cultivation of drumstick requires normal The clay loam soil is regarded to be good & in its commercial cultivation. Whereas, the crop negative traits to high clay soil for its growth as the water would cause crop to loss severely in vegetative & The field needs to ploughed 3 times with cultivator for making the soil to a fine tilth. It makes the crop to survive under rained hot semi-arid environment with soil depth ranged from 0.50 to 0.70 m, whereas mean maximum and minimum temperature varied between 28.4 to 46.50C and 12.7 to 26.70C, respectively along with the total annual minimum and maximum rainfall from 293.24 to 941.25 mm with relative humidity 27.55-92.50%.

VALUE ADDED PRODUCTS:

PICKLE: To prepare pickles cut 750 g drumstick pods and 250 g raw mangoes into 5 cm long pieces and put them for a week under the sun in a jar containing 200 g of salt. Now, turn the mixture twice a day for uniformly mixing the salt. Add 200 g chilli powder, 10 g asafoetida and 5 g fenugreek, respectively and mix thoroughly. Finally add 200 ml warm gingelly oil on the mixture.

CHUTNEY: Steam-cook 1 kg of drumstick pulp in hot water. Take a pan with 200 ml heated oil and add 30 g garlic paste, 300 g tamarind extract, mustard powder and asafoetida and allow it to cook for 10 min until the oil leaves from the pulp. Now, add about 100 g, 60 g, 20 g of chilli powder, turmeric powder and salt, respectively and mix well along with 20 ml of vinegar. Fill up the final product in the bottle and store in a cool environment.

