

✓ **Traditional Low Cost Storage of Chow-Chow for Doubling Income by Meyor Tribe in Anjaw, Arunachal Pradesh**

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ABSTRACT

Since ancient time, different methods of storage for locally produced goods have been practiced using traditional methods in India. Although, difference in techniques of storage are result of difference in knowledge of cultures, their attentiveness to geographic and climatic conditions. Shezing the local storage for chow chow in Anjaw district of Arunachal Pradesh is borne to meet the need and requirements during cold winter periods as well as lean period. Chow chow is highly perishable vegetables with a very short shelf life. Through shezing the vegetables are stored in square shaped underground pit near to the household. This storage method is cost effective way of preservation and storage at the same time help in increasing farmer income with absolute no expenditure in power supply, easy construction, maintenance environment friendly and fresh availability of vegetables for 5-6 months in cold winter and lean periods. This cumbersome practice of storage is still practiced and prefer by the farmers of Anjaw district for earning extra income during off season.
