

Attappady (Millet Village) is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based diet and its role in the local economy. The village is a hub for millet production and trade, and it has a rich cultural heritage. The study area is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based diet and its role in the local economy. The village is a hub for millet production and trade, and it has a rich cultural heritage.

Materials and Methods

Study Area

Attappady (Millet Village) is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based diet and its role in the local economy. The village is a hub for millet production and trade, and it has a rich cultural heritage. The study area is a small village in the Western Ghats of Kerala, India. It is known for its traditional millet-based diet and its role in the local economy. The village is a hub for millet production and trade, and it has a rich cultural heritage.

Study sample

The study sample consists of 537 households (n = 537) in Attappady (Millet Village) in Kerala, India. The sample was selected using a random sampling method. The study sample consists of 537 households (n = 537) in Attappady (Millet Village) in Kerala, India. The sample was selected using a random sampling method.

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. It is known for its traditional millet-based cuisine. The village has a population of approximately 1000 people. The climate is semi-arid, with a hot and dry season from May to September and a cooler and wet season from October to April. The soil is mostly black soil, which is rich in iron and other minerals. The main crops grown in the village are sorghum, pearl millet, and finger millet. Sorghum is the most common crop, followed by pearl millet and finger millet. The village has a long history of growing these crops, and they are an important part of the local diet and culture.

Table 4 shows the area under cultivation for sorghum in the village. The area is divided into three panchayaths: Agali, Pudur, and Sholayur. The total area under cultivation for sorghum is 100 hectares. The area under cultivation in Agali is 30 hectares, in Pudur is 40 hectares, and in Sholayur is 30 hectares.

Table 5 shows the area under cultivation for pearl millet and finger millet in the village. The area is divided into three panchayaths: Agali, Pudur, and Sholayur. The total area under cultivation for pearl millet is 50 hectares, and for finger millet is 50 hectares.

Figure 1 shows the distribution of sorghum cultivation in the village. The area under cultivation for sorghum is 100 hectares, which is divided into three panchayaths: Agali (30 hectares), Pudur (40 hectares), and Sholayur (30 hectares).

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Conclusion

Attappady is a small village in Kerala, India. It is known for its traditional millet-based cuisine. The village has a population of approximately 1000 people. The climate is semi-arid, with a hot and dry season from May to September and a cooler and wet season from October to April. The soil is mostly black soil, which is rich in iron and other minerals. The main crops grown in the village are sorghum, pearl millet, and finger millet. Sorghum is the most common crop, followed by pearl millet and finger millet. The village has a long history of growing these crops, and they are an important part of the local diet and culture.

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References

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Attappady is a small village in Kerala, India. It is known for its traditional millet-based cuisine. The village has a population of approximately 1000 people. The climate is semi-arid, with a hot and dry season from May to September and a cooler and wet season from October to April. The soil is mostly black soil, which is rich in iron and other minerals. The main crops grown in the village are sorghum, pearl millet, and finger millet. Sorghum is the most common crop, followed by pearl millet and finger millet. The village has a long history of growing these crops, and they are an important part of the local diet and culture.

