



LIVELIHOOD ENHANCEMENT OF TRIBAL FISHERFOLK OF SHRIVARDHAN, MAHARASHTRA - A CASE STUDY

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INTRODUCTION

Name of the Village	Danda Koliwada
Block	Shrivardhan
District	Raigad
Population:	Approximately 24000 to 28000 10-15%are fishers <ul style="list-style-type: none">• 50-55% population depends on seasonal agriculture (Major- Rice , Ragi; Other: Mango, coconut, betel nut, areca nut, cashew, other forest vegetables)• 30-35% are labours
SC/ST farm families	300-400
Tribal farm families	200-300

Adiwasi koli vividh karyakari sahakari sanstha maryadit, Shrivardhan, Raigad:

- ▶ The society was registered in 17.03.1999 under the Maharashtra state cooperative society act, 1960 with 162 active members. Mr. Pandurang chaule is the chairman of the society.
- ▶ The objective of the society is to buy boats for fishing and sell the fish the market
- ▶ The society has also entered into agreement with Sagarputra kokan macchimar sahakari sangh ltd. To sell all export quality fish at pre-decided price.
- ▶ Total boats: 64; Outboard engine boats: 43; Non-mechanized boats: 12

Major Problems in fisheries and agriculture sector at Shrivardhan

Fisheries

- ▶ Lack of cold storage at local level
- ▶ No ice factory in village. Bringing from outside at higher cost
- ▶ Limited local market facility
- ▶ Cannot go to urban market due to long distance
- ▶ lack of transportation
- ▶ Lack of awareness on Hygienic handling, preparation of value added fishery products

Agriculture

- Limitations on excess storage due to Lack of storage facility
- To protect harvested crop from rain by keeping it in secured place. Sometimes they have to pay rent in absence of such place.

ICAR-CIFT Intervention at Danda Koliwada, Shrivardhan under tribal sub plan (TSP)

- Hygienic handling of Fish
- Preparation of value added fishery products (Fish pickle, fish cutlet, fish ball, fish finger) from marine and fresh water fishes
- Preparation of hygienic salted dried fish using of solar drier



Demonstration of hygienic handling, filleting and battered and breaded products



Preparation of value added fishery products



Demonstration of the solar fish dryer for preparation of dried fishery products



Distribution of the fish processing equipments and other incentives





Tribal fisherfolk involved in fishery product preparation

Outcomes and benefits

- Gained the knowledge on hygienic handling of fishes, recent development in post-harvest technology and preparation of value-added fishery products.
- They are effectively utilizing solar dryer for making various value-added products and it helps in improving their livelihood status.
- Few Women SHG members has taken up Value added product preparation and marketing through a stall. Fish pickle got considerable demand.
- Women SHG members participated in some food festivals such as Konkan festival, Agri Koli Festival for preparation and selling of VAP products prepared from fish and earned good amount of income.

Constraints Related to COVID-19 and Cyclone at Shrivardhan

Related to COVID-19:

- ✓ Closing of stall of women SHG
- ✓ Inability of fishers to sell their fish catch due to closure of the market

Related to Cyclone -Nisarg , 2020

- ✓ Huge loss of fishing crafts and gears
- ✓ Damage to Hybrid solar fish dryer

Scope for fisheries sector improvement at Shrivardhan



- Ukai dam has lot of potential for promoting inland cage farming and recreational fishing. This could be explored properly with the cooperation of local tribal fishers in collaboration with fisheries institute.
- Subsidy through fisheries department for setting mini processing and value addition unit will enhance fisherfolk livelihood

THANK YOU ALL