



புதுச்சேரியின் உணவுப்பழக்கம்

LOCAL FOOD SYSTEMS WORKSHOP 2021

PUDUCHERRY | FEB 3 - FEB 9

A scientific and citizen annual event to enlighten initiatives around food.
-Third Edition-



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LOCAL FOOD SYSTEMS PUDUCHERRY 2021

THIRD EDITION



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1 OBJECTIVES OF THIS ANNUAL SCIENTIFIC, CITIZEN AND FESTIVE EVENT

The objective is to introduce a discussion on the concept of “local food systems”. How can it apply to Pondicherry, at the local scale, and make sense for a diversity of actors? By planning this annual event in the beginning of the year (after Pongal), we wish to put this question on the political agenda.

We propose to take on the challenge of how we can create a collaborative network that integrates sustainable food production, processing, distribution, and consumption in order to enhance environmental, economic, and social health in the particular context of Pondicherry bio-region. This platform should permit collective thinking, discussing and suggesting specific actions on what the ‘food priorities’ of the region’s community should be.

The concepts we discuss are those of local food systems, food sovereignty, social and environmental justice and agroecology, food systems through a gender lens and the distribution of assets and resources. Agroecology questions the dominant and interdependent global agricultural and food models and their socio-economic and environmental consequences. Agroecology sustains autonomy via appropriate techniques and social interactions (technologies called “social”, exchange of seeds, consumer groups, direct sales, etc.) on the basis of a renewed relationship with “nature” (agricultural diversification, respect for natural cycles, seasonalities of food and ecosystems).

The objectives are :

- i) To promote awareness of the population on food democracy (social and power relationships along the entire food chain: implementing an inclusive food system);
- ii) To collect, with the society, scientific and citizen data on the food practices and heritage of the different communities in Pondicherry and its bio-region;
- iii) To organize scientific debates on food including the whole food chain from production to consumption and waste management through a systemic approach;
- iv) To organize discussion with the public policy stakeholders;
- v) Education on food (and tastes);
- vi) To create a festive moment to share emotion around food.

This scientific and citizen week is a testimony of the involvement of the local society to think of and show the diversity of the food heritage of the culinary communities of the Pondicherry Territory and the close Tamil Nadu region. In this sense, it is an opportunity to think about an educational project open to the city and to build it with a certain number of stakeholders from the city who wish to stage elements of food in everyday life: to show and tell what is important to them in the links between food/plant (cultivated or wild) and animals.

2 PARTNERSHIPS

A co-organized initiative of academic institutions and social movements.

SCIENTIFIC INSTITUTIONS

In India

French Institute of Pondicherry: Venkatasubramanian and Helene Guétat-Bernard (with the collaboration of the Social sciences department: Kannan and Prakash (literature and culture), associated researchers: Frédéric Landy, Brigitte Sébastia, Valluvan Issac, Indhubala PhD student, and the Ecology department: Balachandran, Anupama, Prasad, Lazar PhD student; Photographer: Rameshkumar).

Collaboration with:

University of Pondicherry : 4 departments/centres : French studies – Ritu Tyagi), Social work (Nalini Ranganathan), Women’s studies (Aruna Chinnappan), Food science and technology (Prathap Shetty, S. Haripriya).

Humanities across Borders: Aarthi Kawlra (from Leiden University, Netherlands, and associated researcher, MIDS, Chennai) and Surajit Sarkar from Ambedkar University Delhi (AUD).

IIT Madras : John Bosco Lourdusamy and Mathangi Krishnamurthy, department of Humanities and Social Sciences, Dr Kanagarathnam, postdoctoral student.

In France

Institut européen d’histoire et des cultures de l’alimentatio (IEHCA), Tours (Olivier Rollin)

Agriville Network: Camille Dumas

UNESCO Food chair : Nicolas Bricas

Region Centre val de Loire and its Universities

THE CITIZEN’S MOVEMENT FOR LOCAL FOOD IN PONDICHERRY

Fair Trade Twin Towns (Anjali Schivina) and Social Entrepreneurship Association and Vikalp Sangam (Gijs Spoor),

Aavani Thottam (Banushree C); Cultural Center : Sita (Fleur Soumer)

NGO : Save Farmers, Uzhuduunsundar (vegetable seeds bank), INDP (Augustin Brutus), Dhan Foundation

Restaurants and Food Enthusiasts: La Villa (Sylvain Paquery), Surguru (Amarnath K.), Maiyam-past food (Vijhay Ganesh M),

PondiCAN, Pondicherry Heritage festival

Farmers: Mithra Venkatesh (Krishna Organics), Krishna McKenzie (Solitude Farm Auroville), Puducherry Pradesa Nammazhvar Ierkai Uzhavargal Sangam

Gardeners: Deepika Kundaji and Bernard from Pebble garden, Auroville; Jegan Ezhumalai and Sundar

In collaboration with : the Agriculture Department and the Tourism Department of Pondicherry, NABARD.

Organisers



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3 PROGRAMME SUMMARY

Feb 3: Inauguration & Photo Exhibition Launch (@ IFP)

(Invite based)

Feb 4: Field visit (@ PS Palayam)

Register via email or phone call.

Feb 5: Field visit (@ Oraiur Village)

Register via email or phone call.

Feb 6: Cycle Tour and Keerai Festival (@ Vishwas, OVOID, Tasmai)

Register via email or phone call.

Feb 7: Farmers Market & Training sessions (@ The Arboretum)

Open to all, Free entry.

Feb 8 & 9: Discussions & Debates (@ Alliance Francaise)

(Streamed as Live Webinars as well.)

Open to all, Limited seats.

For more details, contact: 9677999369 | ifs2021@ifpindia.org |   Local Food Systems PY

4 PROGRAMME DETAILS

Day 1 Wednesday, Feb 3rd

INAUGURATION AND LAUNCH OF EVENT, PHOTO EXHIBITION

Venue: IFP
Organised by: IFP

14:00 - 16:00

Welcome Note- H  l  ne GUETAT-BERNARD and Venkatsubramanian G
Talk by Shri R KAMALAKANNAN, Hon'ble Minister for Agriculture Puducherry
Talk by Mme. Lise Talbot Barr  , Consul General of France in Puducherry and Chennai
Talk by NABARD- Uma Gurumuthy DDM
Talk by Raja Venugopal Puducherry Pradesa Nammazhvar Ierkai Uzhavargal Sangam
Closing Note by Gijs Spoor and Anjali Schiavina

16:00 -16:30

Tea Break

16:30 - 17:00

Launch of the Photo Exhibition by Ramesh Kumar in the presence of all the photographers.

Day 2 Thursday, Feb 4th

FIELD VISIT & TRAINING SESSIONS

Venue: PS Palayam
Organised by: IFP

07:45 - 08:20

Estimated travel time from Puducherry to PS Palayam

08:30 - 10:30

Training session on beehives caring with Gnana Selvakumar, beekeeper member of POLLIN project

10:30 - 11:00

Tea Break

11:00 - 11:20

Presentation by Nina Sengupta on Edible Weeds

11:20 - 13:00

Farms visit with Mithra Venkatesh

13:00 - 14:00

Lunch

14:00 - 16:00

Workshop on pollination and biodiversity (POLLIN PROJECT Team from IFP)

Day 3 Friday, Feb 5th

FIELD VISIT, DEBATES & DISCUSSIONS

Venue: Oraiur village, Panruti Taluk, Cuddalore district.
Organised by: IFP jointly with with Oraiur Panchayat President Mrs.Pushpavati Chandran

07:15 - 08:45

Estimated travel time from Puducherry to Oraiur

09:00 - 11:00

Workshop on "preservation of biodiversity and native seeds (rice and millets) in the context of climate change".

Headed by Mr.Venkatsubramanian G, Puducherry Pradesa Nammazvar Iyarkai Uzavargal sangam - Natural farmers unions, Save farmers (Paruvadhavardhnie and Ganesan Moorthy); NGO and Dhan Foundation- Dr Sivasubramaniam and IFP

- 11:00 - 11:30 Tea Break
 11:30 - 13:30 Debate with SHG women groups on the context of COVID 19 and the food constraints
 Lunch
 13:30 - 14:30 Discussions on Livelihood Strategies and proposals to organise constructive actions to shift
 14:30 - 16:30 to natural and organic farming in association with the Local Food Movement.

Day 4	Saturday, Feb 6 th
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CYCLE TOUR, CIRCLE GARDEN VISITS AND FOOD SHARING ACTIVITIES

Venue: Vishwas Garden, OVOID Atelier, TASMAI

Organised by: Urban Citizens Movement

- 07:00 - 09:00 Cycle tour (organized by Pondy Pedalers and Sita Cultural center)
 From Vishwas garden (kuruchikuppam) to Ovoid.
 Assemble at IFP at 7am with circle gardens introduction by Fleur ;
 Cycle to Vishwas Garden; Children from Deepasthal (10-18 yrs old) school will exhibit paintings and speak about their gardening activities on Circle Garden done at Vishwas.
 Introduction by Shubashree (School head)
- Cycle to Ovoid
- 10:00 - 13:00 Food and cooking sharing activities: with the vegetables available from the circle gardens, let's all prepare a delicious lunch to share around our stories about gardening, plants and farming!
 Venue: OVOID Atelier
- 16:00 - 17:30 "Keerai Kolam Kalai by Kirti "
 Venue: TASMAI Centre for Art & Culture, Kuruchikuppam

Day 5	Sunday, Feb 7 th
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TRAINING SESSION

Venue: IFP

Organised by: IFP

- 07:00 - 09:00 Training session on Beehives caring with Selvakumar, POLLIN project IFP, MITI CNRS

FARMER'S MARKET

- 10:00 - 18:30 Venue: The Arboretum

Organised by: The Civil society movement core team

Anjali Schiavina (Fair Trade Twin Towns), Fleur Soumer (SITA Cultural Centre),
 Banushree C Reddy (Aavani Thottam), Gijs Spoor (Social entrepreneurship association)

FARMER'S MARKET: The exhibition of organic food is an occasion for the organic producers to invite the public to visit their stall and discuss with them the value of their produce.

- 10.00 - 11.00 Network organization of organic farmers : discussion with Ganesan Moorthy from Save Farmers and from Dhan Foundation
- 11:00 - 12:00 Terukkuttu- traditional theatre and traditional village harvest songs.
- 12:00 - 13:00 Jagan and Sundar: initiative of young men for vegetable seeds conservation
- 13:00 - 14:00 Deepika Kundaji : "Vegetable Diversity & Seed Saving"
- 14:00 - 15:00 Terukkuttu- traditional theatre and traditional village harvest songs
- 15:00 - 16:00 Dr. N. Loganathan: "Edible plants of the Siddha system with its medicinal values"
- 16:00 - 17:30 Parvathi Nagarajan (plants healer), Ecology, plants, food and health
- 16:30 - 18:00 "Food recycling packaging" by Kirti Chandak from TASMAI
- 17:30 - 18:00 Dance program

WORKSHOPS, DEBATES & DISCUSSIONS (SCREENED AS WEBINARS AS WELL)

Venue: Alliance Francaise

Organised by: IFP

09:00 - 09:20 Presentation of the Local Food Systems Movement with all the participants.

Debate 1: Food, health and natureIntroduction by **Mr.Venkatsubramanian G**

09:20 - 09:40 “Millets: a solution to Agrarian and Nutritional Challenges” by **S. Haripriya**

ABSTRACT:

The world is facing an agrarian and nutritional challenge that is a double burden to mankind. The growing exploitation of agricultural lands with irrigation facilities diverts the focus on dry lands in order to further increase grain production. The production of adequate quality grains in spite of low fertility and utilization of dry lands is a big challenge. The replacement of “major” cereals by millets in food processing deriving ready to Eat and Ready To Cook processed foods will reassure farmers to grow millets and will open new avenues and invigorate the farmers. Owing to their marginal growing conditions and high nutritional value, Millets are always considered as climate change yielding crops and groove highly over other grains like wheat and rice. Millets cultivation can keep dry lands productive and ensure future food and nutritional security. One of the essential grains which could combat the existing nutrient deficiencies of calcium, iron and protein by the inclusion of millet-based foods in international, national and state-level feeding programs. The high concentration of phytochemicals, essential fatty acids, minerals and vitamins in millets can help to eliminate the surfeit of nutritional deficiency diseases.

09:40 - 10:00 “Medicinal plants and domestic use” by **Sri Dharan**

10:00 - 10:30 DISCUSSION

10:30 - 11:00 Tea Break

11:00 - 11:15 Introduction by **K. Anupama**

Ecological pollinators play a fundamental role to preserve life. In tropical areas, such as the Pondicherry region, the increase in irregular rainfall and extreme events (cyclones) has a strong impact on agricultural models and food security. Changes in land use (urbanization and reduction of natural spaces) and pollution by agricultural inputs also contribute to the erosion of biodiversity, especially that of pollinators. However, their services increase agricultural productivity, ensure a diversified human diet and maintain biodiversity. Understanding the links between climate change, the environment and food production is fundamental. The session will present the POLLIN project funded by the CNRS-MITI and its main ambitions. Presentation and discussion of the IFP-CNRS Pollin MITI project

11:15 - 12:00 The session will present the pilot POLLIN project funded by the CNRS-MITI and its main ambitions, with the participation of the IFP team: Anupama K., Prasad, Lazar, I. Ayyanaar, Balachandran, Valluvan Issac, Hélène Guétat-Bernard, Frédéric Landy. With the participation of the farmers and the gardeners of the POLLIN project.

12:00 - 12:30 DISCUSSION

12:30 - 14:00 Lunch

Debate 2: Food as a Common

14:00 - 14:20 Introduction and coordination by **Frédéric Landy**.

How the narration about cooking recipes, pride in talking about childhood memories related to one's diet and one's relationship to plants, old vegetables, fruits, but also meat food allows one to transmit emotions, to pollinate in order to support social life. People's stories have this strength to cross-fertilize and give support to innovate. These anthropological food narratives may engage a community response that supports a link between individual and collective stories.

14:20 - 14:40 "Food, Identity and Agency: A Comparative Approach through Literature of Post-Indenture Indian Women Diaspora and Social Sciences of Contemporary Situation in Pondicherry"
by **Ritu Tyagi** and **Hélène Guétat-Bernard**.

ABSTRACT:

From two different perspectives, literature and social sciences, the objective of the talk is to explore how indigenous plants, food and dishes are not simply means of "social women duties" or nostalgically connecting with a lost and distant past in the case of women in diasporas. It becomes active markers of identity and agency. Exploring kitchens (and recipe books) as the ambivalent spaces is a way to bring forth the voices of these women. In the contemporary context, the question is to discuss what does it mean food security from the point of view of poor urban women. In the context of diaspora, the question is to present an alternate history of the women migrants, the 'ghosts' who contributed as much as their male counterparts in the construction of post-colonial societies even though they were eradicated from dominant historiography and the construction of post-colonial societies.

14:40 - 15:00 "Food is both personal and political: Archiving knowledge practices from below"
by **Aarti Kawlra**, and **Surajit Sarkar**.

ABSTRACT:

In this presentation we will discuss the wider connections between the personal and collective experience of food, and larger social and political structures and ideologies. Building a memory archive of local food practices under the Humanities across Borders program, we hope will allow us to recover the untold stories of food in the life of ordinary people, and how they strive to feed themselves amidst changing regimes and resources in the present and the past. We will share some stories and case studies from farming communities in the North-east and Central India to illustrate our point.

15:00 - 15:30 "The narrative of Madurai, Tamil Nadu's emerging Gastronomic Capital". The phenomena of "Village food factory"

by **Kannan M.**, **Prakash V.** and **Boopathi Raj**.

ABSTRACT:

This presentation looks into the evolution of Madurai, the temple city par excellence in Tamil Nadu, into the gastronomical capital of the Tamil land. We will be tracing the contours of this junction between North and South of Tamil Nadu, and how it came to be known as a city never sleeps and where you can eat anything at any time of the day and it's global fame in the age of social media.

15:30 - 16:00 Discussion and Debate

16:00 - 16:30 Tea Break

Debate 3: Human diet and ecology

Jointly organised by IFP and Vikalp Sangam with the presentation of experiences carried by members of the network.

- 16:30 - 16:40 “Critical observations on the caloric concept of nutrition and the quantification of food”
by **V. Sujatha**.
ABSTRACT:
The measurement of nutritional status has come to be based on narrow statistically defined indicators often regarded as self-evident and as having an independent existence. Food intake is measured by per capita caloric intake or per capita expenditure on food stuff depending on whether the measurement is sought by the nutrition scientist or the economist. The argument of this paper is that mainstream nutrition discourses frame the understanding of nutrition purely on the caloric system of food analysis which reduces food to energy irrespective of the wide qualitative differences of substances that constitute the human diet. The caloric conception of food is blind to environmental and ecological aspects of food substances and metabolic differences of populations and groups. The caloric conception of nutrition is expert-centred and relies heavily on laboratory and clinical parameters of food in terms of few biochemical properties, that excludes both qualitative and ecological concerns about food which is central to ordinary people’s understanding of food and eating in several parts of the world.
- 16:40 - 17:00 “The leafy vegetables, (tamil, kirai): a living heritage of wild edible plants in Tamil culture”
by **Balachandran N., Hélène Guétat-Bernard, Brigitte Sébastia**.
ABSTRACT:
Eating means building links with the ecology of the place where we live, its diversity and the need to adapt to change. Edible wild plants play a significant role in the diet and health of urban communities also, in India and Pondicherry in particular. The debate focuses on the leafy vegetables found at the gates of the city, in its interstices and in the gardens. A survey on kirai conducted by IFP helps to recall their importance in home kitchens.
- 17:00-17:30 “Between health, ecology and politics: The promises of wild plant gathering in France”
by **Tristan Fournier**.
ABSTRACT:
This paper is based on an ethnographic survey conducted in France on introductory courses in the gathering of wild edible and medicinal plants. The objective is to grasp the ideologies at work in this polymorphous promise: working for greater food autonomy, fighting against the loss of vernacular knowledge, raising awareness on environmental issues, and stressing on the nutritional properties of wild plants. We will see that it is precisely this original assemblage that makes the strength of the promise and makes it possible to attract a relatively socially heterogeneous public.
- 17:30 - 18:00 “Global ecology, a crucial issue for food production serving the health of populations: focus on urban agriculture in France and India” by **Camille Dumat**.
ABSTRACT:
On a global scale, human activities have led to sometimes persistent and ecotoxic pollution of ecosystems with consequences on environmental and human health. This communication will shed light on the roles of urban agriculture in managing this pollution: search for solutions, alternatives and regulatory changes to protect the health of populations. Examples in India and France will be presented for comparison.

Debate 4: Food justice and democracy (first part).Coordination **Hélène Guétat-Bernard and Gijs Spoor.**

- 09:00 - 09:30 Introduction and coordination: **Augustin Brutus**
Democracy refers to a democratic process with the participation of the citizens, all the citizens concerned by a project. It is a long, difficult, demanding process. Citizens enriched with such experiences can then easily stand up for justice especially when it has to do with the right for food. The future requires young, strong, active and constructive citizens.
- 09:30 - 09:45 “The School Midday Meals Scheme and political discussion on the future directions of nutritional sufficiency,”
by **Kannan, N. Karunanithi and Karthikeyan.**
ABSTRACT:
This paper will discuss how the mid day meal scheme got implemented in the Union territory of Pondicherry and teachers role and function in it. Paper will look into the everyday practice of supplying the food to the schools from the centralised kitchens from different parts of the city and nutrition related policy decisions of the government.
- 09:45 - 10:00 “Organic vegetable garden in rural primary schools,”
by **L. Pravin Kumar**
To be implemented with the support of INDP, the Education department of Pondicherry U.T, in the Rural Primary School at Abishekabakkam, with the collaboration of the Head Mistress, Ms Uma Maheshwari, the Guide: Ms. Sankaradevi and the technical support of Mr: Jegan (Local seeds bank team).
- 10:00 - 10:20 “Youth, women and laborers of the informal sector involved in food distribution and transformation : the importance of education and organization of the marginalized communities’ workers to reinforce their skills in the democratic process,”
by **I. Fareeda.**
- 10:20 - 10:40 “Effective Participation of all citizens in the political process and governance to build social justice and gender equality,”
by **P. Sivakami.**
- 10:40 - 11:00 Debate & Discussion
- 11:00 - 11:15 Tea Break
- 11:15 - 12:00 **Augustin Brutus**, presentation of “Training, grounded research and food production: a concrete approach of food democracy to promote a holistic way of development through experiments” and of the two new projects (school gardens and training and production project) to be initiated and coordinated by INDP as an output of the seminar.
Reactions by officials and closing.
- 12:00 - 14:00 Lunch

14:00 - 16:00

Debate 4: Rural (women) entrepreneur

Introduction by **Cecile Mouchel**.

Food is often the backbone of alternative economy initiatives, such as popular canteens, currency based on the exchange of food, etc. Local food can also support economic dynamics based on the links between heritage, social identity and the history of ecosystems.

Intervention of 5 women entrepreneurs on food or plants processing :

“Valuing the history of plants, food and ecology and the diversity of measuring wealth, the example of Amirtham project, Kalivery watershed, Ponducherry” by **Parvathi Nagarajan**, plants healer, from Amirtham project;

“Paradigm shift to woman, from entrepreneur to farmerpreneur,” by **Banushree C. Reddy** from Aavani Thottam;

“An emerging women’s role in family farm business,” by **Mithra Venkatesh**, farmer from Krishna’s Organics Farm;

Bagyavathi, farmer and paddy seeds keeper, SHG president of Puducherry Pradesa Nammazvar Iyarkai Vivasayigal Sangam;

Umah Prajapti (Upasana Auroville) Integral Business, Activism through Social Enterprise.

Participation of **R. Nalini**, department of social work and Aruna, department of women studies, University of Pondicherry.

Tea Break

16:00 - 16:30

Debate 4: Food justice and democracy (second part)

Coordination of the debate: **Gijs Spoor**

Debate jointly organised by IFP and Vikalp Sangam with the presentation of experiences carried by members of the network.

The idea is to share experiences on “territorial” (local) food projects in France and on experiences of local food sovereignty in India. The health crisis at Covid 19 has accentuated inequalities in access to food. It also provides an opportunity for consumers/eaters to better know the stakeholders in the food chains and for producers to find more direct links with them. Covid relief has also shown that ancient experiences based on local initiatives to preserve food sovereignty allows to face serious crises.

16:30 - 16:50

“Creative democracy for a local and desirable food system,”

by **Laurent Hazard, Solène Leprince, Anne Dupuy**

ABSTRACT:

Sustainable transitions are complex, involve a multitude of actors and the paths to change are controversial. Regarding agriculture and food transitions, building the system to deliver our future diet should root in desire and sharing. Eating, as an individual and intimate act to incorporate food into oneself and gives pleasure, is paradoxically a unifying act for social life. Tackling such a wicked problem (in the sense of Rittel and Webber, 1974) requires citizen commitment. It is therefore necessary to grasp the conditions for citizen engagement in changing their dietary practices and in redesigning their local agri-food system. The Hmm Lab is a social experiment on these conditions of engagement and the changes they allow. The living-lab was set up to co create a sustainable agri-food system « on the way/chemin-faisant » by actors from social, development and research sectors. It is located in the rural area of Pyrénées Ariégeoises in South of France. It gives people the opportunity to take a step back, experiment, discuss and codesign their local agri-food transition. It aims to make it desirable and achievable by all, as a prototype of food democracy.

- 16:50 - 17:10 “Coordinating local food projects for the promotion of food equity. Examples from a French region and possible applications in the Tamil/Pondicherrian context”
by **Frédéric Landy, Laura Verdelli, Bertrand Sajaloli, Hélène Guétat-Bernard**
ABSTRACT:
The PATAMIL project has been proposed for funding to the French region Centre-Val de Loire. It wants to address a core inequity in food supply both in France and India: one type of supply respects the environment and the producers, consisting of quality foodstuffs from local and short chains, bought by affluent consumers; the other consists of products of poorer quality, often heavily processed, coming from far away, produced in disastrous environmental conditions, aimed at less affluent populations. PATAMIL's objective is to fight against this discrepancy in the name of food democracy and equity by identifying concrete strategies to promote food justice. Based on exchanges of experiences between the French region Centre-Val de Loire and Tamil Nadu-Pondicherry, PATAMIL shall undertake action-research on French and Indian sites to define the conditions for setting up equitable food systems with multifarious stakeholders. In particular it shall accelerate interactions between French and Indian local food projects (PAT : Projets Alimentaires Territoriaux).
- 17:10 - 17:30 “Strengthening local and regional food systems- Some insights and learnings from experience”
by **M.Karthikeyan.**
ABSTRACT:
Dhan Foundation has been engaged in ground-level-scale development interventions related to strengthening local and regional food systems for more than two decades: i) improving the land and water resource base, ii) improving financial capital of the poor, iii) improving millet-based farming and value chains, iv) improving kitchen garden, v) community health interventions with focus on adolescent girls, pregnant women and infants. The interventions are embedded in and implemented in partnership with the nested Community Organisation (Cos) of smallholder farmers and poor women promoted in rural, urban and tribal contexts, in collaboration with multiple stakeholders, including Government agencies. These engagements have highlighted the need for various “public goods” interventions/services, to strengthen the local and regional food systems and to bring about its long-term transformations.
- 17:30 - 17:40 **Tomy** from Fair Trade Alliance Kerala
- 17:40 - 18:00 “Women farmers perspectives on ecological and livelihoods concerns in the context of the three farm Acts,”
by **Soma Kishore Parthasarathy from MAKAAAM.**
- 18:00 - 18:30 Discussion
- 18:30 - 19:00 Closing Session and Sharing perspectives.

WHOLE WEEK **A Special Menu for the Week!**

This week, discover at LA VILLA and Villa Shanti a menu prepared by French Chef Michel Christmann, highlighting our approach and our know-how in culinary innovation. This know-how is based on a desire to develop a relationship of trust with our local suppliers, a re-use of ingredients or a re-visit of traditional dishes to offer gourmets an unforgettable culinary journey

Paquiry Segiyane Sylvain

5 THE PEOPLE OF LOCAL FOOD SYSTEMS -PUDUCHERRY 2021

| Biographies in alphabetical order. |

Ammel Sharon (ammel.sharon@gmail.com)

Ammel Sharon is a PhD Candidate at the Centre for Studies in Social Sciences, Calcutta (CSSSC)

Anjali Schiavina (anjali.fairtradetowns@gmail.com)

Anjali Schiavina wears many feathers on her hat - a mother, a committed social entrepreneur, a development professional, a campaigner.

Anjali started a conscious business called Mandala Apparels in 2002 that manufactured organic, fair trade apparel and accessories using sustainable fibres. During her 18 years in the textile business, she inspired industry-level change for social and environmental impact. Her company is powered by a strong commitment to sustainability and women empowerment. She also has experience of training & skill development of women groups. She was Chairwoman of Indian Women Networking, Puducherry for the year 2015. Anjali Schiavina has been part of the Fairtrade Towns movement in India since its inception and initiated the making of Pondicherry and Auroville into the first Fair Trade Towns of India.

Recently she has been appointed as the National Coordinator for the Fair Trade towns India project. Her strengths are in conceptualizing and implementing projects and campaigns for sustainable development.

Anne Dupuy (anne.dupuy@univ-tlse2.fr)

Anne DUPUY is Associate Professor in Sociology. She teaches in the Higher Institute of Tourism, Hotels and Food and is co-head of the master's degree in Applied Social Sciences for Food in the Toulouse Jean Jaures, UT2, University in France. She's supervisor of SANTAL team's in the CERTOP (UMR CNRS 5044) and co-leader to GIS BECO (<https://beco.univ-tlse2.fr>) and the "Childhood" topic's in the Labex SMS (<https://sms.univ-tlse2.fr/enfance-/>). She is working on food socialization, health, wellbeing and wellness, gender and social inequalities.

Antony Raj (antony.a@ifpindia.org)

Research assistant, Dept of Social Sciences, IFP.

Anupama K (anupama.k@ifpindia.org)

Anupama K is a researcher in Palynology and Paleoecology at the French Institute of Pondicherry, India with more than 25 years of experience. Areas of expertise include biological "proxies" such as Pollen and Phytolith studies, Quaternary Paleoecology, Archeopalynology, Melissopalynology, Aeropalynology and Tropical Forest Ecology. Understanding and quantifying the vegetation changes in the Indian subcontinent with reference to changes in climate (specifically the monsoon) and with reference to human impacts which go back several millennia in this part of the world forms the major thrust area of present research. Delineating methodological challenges in Tropical Palynology and Paleoecology using multiple proxies and a trans-disciplinary approach building collaborations with human sciences, particularly Archaeology in the framework of Anthropocene are big constraints in the tropics, and these are precisely the areas of interest. Currently President of INQUA's Humans and Biosphere Commission (2019-2023).

Augustin Brutus Jaykumar (brutusaugustin@gmail.com)

Founder and Director (from 89 to 93) of Adecom Network in Tamil Nadu and then of INDP (In-tercultural Network for Development and Peace) in Tamil Nadu with their counterparts structures in France. Specialised in training on holistic development mainly in the rural areas of Pondicherry and Tamil Nadu. Design holistic development projects associating citizens, elected bodies and researchers and funders. Design intercultural studies, researches and cultural projects linking active partners in the society both in India and abroad.

Bagyavati

Bagyavati from Karikalambakkam village in Puducherry territory, treasurer of Puducherry Pradesa Nammazvar Iyarkai Vivasayigal Sangam. She is an organic farmer practicing agriculture since the last 20 years. She received in 2018 an award from Government of India as a woman organic farmer and also two other awards from private organisations.

Balachandran N (balachandran.n@ifpindia.org)

Researcher in botany at IFP.

C Banushree Reddy- Aavani Thottam (banushshri@yahoo.com)

Founder of Aavani Thottam, a social enterprise and work in progress projects with farms, forests and societies at large. Aavani Thottam, Aavani Ambalam and Aavani Aranya are the projects on the pipeline. Travelling, reading and working on souls and soils are her passions. Going vocal for local is her motive and she is on a journey of learning to grow local edible weeds and flowers and curating food from the local produce. Having the blessings and opportunities from parents hailing from Urban and rural India, Banushree has grown up to accept both lifestyles and evolve as a human being. Being an instrumentation Engineer has made her work more with nature's instruments than man made ones. Banushree has worked as a freelance behavioural trainer in Bangalore and other metropolitan cities of India and set up an Embroidery unit in Molasur village working with 200 women in and around four nearby villages. Travelling to various countries and farms and learning as a passion culminated in the birth of Aavani collective.

Bertrand Sajaloli (bertrand.sajaloli@orange.fr)

Boopathi Raj (boopathiraj.s@ifpindia.org)

Research assistant, PhD student in Vernacular mathematics program at IFP.

Brigitte Sebastia (brigitte.sebastia@ifpindia.org ; bsebastia@yahoo.fr)

Brigitte Sebastia, a medical anthropologist, worked at the department of Social Sciences of the French Institute of Pondicherry from 2005 to 2017, where she carried out research on siddha medicine practice and use, that led her to take interest in the nutritional condition in Tamil Nadu. She developed the IFP project, "Food and nutrition in Indian contexts, aiming to analyse the evolution of food change (notably cereal change, from millets to rice) and its impact on health, and to reflect on the means to revitalise traditional ingredients by questioning their perception and use by consumers discriminated according to their socio-economic background. Regarding her research on food, she has published several articles on food policy and politics and food culture in India, as well as the edited volume Eating Traditional Food: politics, identity and practices.

Camille Dumat (camille.dumat@toulouse-inp.fr)

University of Toulouse INP-ENSAT, Laboratories: CERTOP, CNRS-UPS-UT2J and DYNAFOR, INP-INRAE is working on Sociotechnical approach: Environment-Health, Soil sciences, Urban agriculture, Risk management, Collective intelligence. She is an expert for the French Ecological and Solidarity Transition Ministry (EcoPhyto II +), ANSES (Risks and Food), ARS and the Scientific Committee for Nature in the City. She is leading the Agriville-Network: <https://reseau-agriville.com/> and member of the French Agronomy Association: <https://agronomie.asso.fr/>

Cecile Mouchel (mouchel.cecille@gmail.com)

Cécile Mouchel is a PhD student in economic sociology from the Université de Paris under the supervision of Isabelle Guérin (CESSMA) and Christophe J. Nordman (DIAL), tackling specific issues such as social networks and mobility in South India. She works on the creation and the use of interpersonal networks through employment. She used to work as a research assistant for the LAKSMI programme at the French Institute of Pondicherry (IFP) from March 2020 to November 2020. She was mainly in charge of the technical aspects of the ongoing NEEMIS 2 survey through SurveyCTO, and worked on the design of the questionnaire. She graduated from a Master Degree in "Evaluation of development policies and programmes" (EPOLPRO) at the

Sorbonne Institute of Development Studies (IEDES) – University Paris 1, with specialties on development economics, labour economics and sociology of labour. She is used to supervise data collection on different fields through innovative softwares (SurveyCTO, Sphinx, LimeSurvey) from the training of enumerators to the cleaning and shaping of quantitative datasets.

Deepa Reddy (paticheri.com)

Deepa REDDY is a cultural anthropologist and was tenured faculty at the University of Houston-Clear Lake until her return to India over a decade ago, when she began teaching her classes online. She has researched and published on topics ranging from women's activism and political Hinduism to caste-race-ethnicity and bioethics. In addition, she has an avid interest in food, cooking, cuisine, local knowledge systems and native ingredients. She actively studies local ingredients and practices, experiments with what she learns in her own home kitchen, and documents her learnings on her blog, paticheri.com In 2019, she convened Shalikuta along with 7 other bloggers, photographers and researchers: an ethnobotanical project to document the nutraceutical properties of Indian heritage rice varieties, alongside their uses in therapy and daily cookery.

Deepika Kundaji (deepikakundaji@gmail.com)

Deepika Kundaji is from Pebble Garden, Auroville. She and Bernard Declercq have regenerated 8 acres of severely eroded land, with no external inputs and no hired labour and turned it into a forest of native species and a food and seed garden. The seed garden is home to more than 90 hardy varieties of plants ideal for Home Gardens. This includes rare varieties of popular vegetables, useful perennials, rare tubers, neglected fruits ... These are non commercial varieties, many are rare and endangered and each variety has something special about it. She has been sharing seeds of these varieties since 2004 with farmers across India at Seed Festivals and Organic Farmers Gatherings. She trains farmers on Vegetable Seed Saving methods. Her book Reviving Vegetable Diversity is available in 7 languages.

Dr. Sri Dharan

Siddha doctor and nodal officer of AYUSH Pondicherry

Dr. S. Haripriya (shprieya@gmail.com)

Dr. S. Haripriya, is an Associate Professor in the Department of Food Science and Technology, Pondicherry University with over 18 years of teaching and research experience in the field and food and nutritional science with specialization on indigenous foods and its nutraceutical potentials. She is a content rite for MHRD MOOCS initiatives E pathasala and has piloted several national and international research projects.

Fleur Soumer (fleursoumer@yahoo.fr)

Fleur Soumer is the creator of Sita cultural centre (South indian traditional arts society), a local association born in 2012 which aims at promoting Arts and Culture in general and South Indian traditions in particular. The centre offers different activities and courses like workshops for a wide range of audience such as Pondicherry residents as well as travellers. One of our main theme pillars are our cooking classes, especially our Indian cooking classes which help to discover traditional home made recipes and help people understand about local food and traditional cooking methods while being able to twist those recipes in a modern or western way if needed.

Frédéric Landy (frederic.landy@ifpindia.org)

Frédéric Landy is a former Director, French Institute of Pondicherry. He is professor of ge-ography at the university of Paris-Nanterre (LAVUE). On the history of the Public Distribution System and the Indian food policy, he pub-lished Feeding India. The spatial parameters of food grain policy, Manohar-CSH, New Delhi, 2009. He is now working on the links between ethnicity, heritage making of landscapes, and payment of ecosystem services. At IFP, he is a member of the WaterPondi project that analyses the integration of two lakes in the regional water system of Pondicherry, and the POLLIN pro-ject on bee pollination and farmers' practices. He is also working with the ATCHA project that focuses on the causes and impacts of groundwater depletion in rural Karnataka and compares villagers' and scientists' perceptions.

Ganesan Moorthy, Save Farmers

Gijs SPOOR - Social Entrepreneurship Association (ika.spoor@gmail.com ; gijs@auroville.org.in)

Gijs Spoor (Social entrepreneurship association) is a serial social entrepreneur with a keen interest in systems change and a background in organic agriculture and fairtrade. Specialities are: Sustainable Textiles Supply Chain Development, Rural Development, Hybrid profit/non-profit Organisation Development, Strategy, Systems Thinking, Fairtrade, Organic Agriculture and Alternative Economy. Gijs' inspiration comes from having lived on an organic farm in Rajasthan, India, and having learned how to farm, sell, design projects and mobilise communities for social change. My mentor farmer is Inder Dan Detha, Borunda village, Jodhpur. Current interests are self-reliant communities, localisation of currencies and food systems, and alternatives to air travel, seeking ways to journey between India and Europe.

Gnana Selvakumar

Gnana Selvakumar, started his career as a bus conductor. Overworked and stressed out with his work schedule, he turned to bee-keeping as a means to make a positive change to the society he lived in. Living and working around bees for the past 15 years he has enabled many to take on bee keeping as a successful occupation. He also conducts training for corporates as well as women self help groups.

Hélène Guetat-Bernard (helene.guetat@ifpindia.org)

Hélène GUETAT-BERNARD is professor of sociology at Toulouse University (ENSFEA), presently Head of the Social Sciences Department at the French Institute of Pondicherry, India (UMIFRE 21, CNRS-MEAE). She holds a PhD in socio-economy from EHESS-Paris, and was professor of geography for 15 years. She is working on gender and rural development, agroecology, local food system, care and ecofeminism in different contexts (India, West Africa, Brazil, France). She has edited books on gender and development. She participated in the creation of an international network on gender and agroecology.

I.Fareeda (ammishmp@gmail.com)

Ms. I.Fareeda chairperson of "Campaign Social Welfare Association", will speak about her contacts with youth, women and laborers of the informal sector involved in food distribution and transformation. From her experiences she will explain the necessity to educate and organize the marginalized communities' workers to reinforce their skills in the democratic process.

Indhu Ayyanaar (indhuayyanaar@gmail.com)

Indhu Ayyanaar has a bachelorate in Agriculture and Masters in Ecology & Environmental Sciences. She is presently working as a Field Ecologist /Research Assistant in POLLIN project at IFP a research focuses on Honey Bees For Pollination and Farmers Livelihood Assessment. Her area of Interest are: Agriculture & Rural Development, Horticulture & Landscaping, Ecology & Climate change. She has previously worked on "Butterfly Diversities in Western Ghats" and on "Farmers Adaptation Strategies to Climate Change and Their Implications in Cuddalore District".

Indhubala K (indhubalakesavan93@gmail.com)

Indhubala K is pursuing her doctoral degree at the Centre for the Study of Social Systems, Jawaharlal Nehru University, New Delhi. Last summer she worked as a doctoral trainee with SEED (Socio-Economic Environment and Development) unit of the University of Liege, Belgium.

Jagan Ezhumalai (jaganezhumalai@gmail.com) and Sundar

Sunder and Jagen from Pondicherry were inspired by Nammazhvar's nature farming talks during their college days and decided to do organic farming after completing their college studies. At that time only hybrid seeds were available in the market. The journey in search of native seeds began. within a year they have collected 30 seeds of various native vegetables. Currently, after three years, they have added more than 200 vegetable seeds to their collection. They created WhatsApp and Facebook pages to share their collection with one another. Currently, there are about 400 members of them. They have pledged to bring a book on traditional seeds on Nammazhvar Memorial Day (30/12/2020) before the next Memorial Day.

<https://www.facebook.com/uzhuduunsundar/>

Jean Lazar (lazar.j@ifpindia.org)

Jean Lazar has an experience of more than 4 years in the fields of Palynology, Field Botany and Honey bee studies. Involved in the research activities at the French Institute of Pondicherry and Project Ecolake, Puducherry. Familiar with the field and laboratory protocols pertaining to Melissopalynology, paleoecology and Landcover studies. Special focus is on the foraging habits of native Indian honey bee, Apis cerana. Part of the research team that has worked in Eastern and Western Ghats and Cambodia.

K. Rameshkumar (rameshkumar@ifpindia.org)

K. RAMESHKUMAR is responsible for the Photo Archive of French Institute of Pondicherry (IFP) since 2017. He started his career as a Photographer in 1997. He has been involved in projects relating to the art and history of South India, STARS research project which covers an in-depth multi-disciplinary investigation into the practices, productions, consumption and networks of commercial photo studios functioned between 1880 and 1980. It proposes to contribute to the world social history of photography. He is presently running an Endangered Archives Programme, British Library on "Survey and Creation of the Digital Documentary Resources in Nilgiri and in Coimbatore (1850-1970)". He is also in charge of the conservation of the photos archives of IFP which is one of the richest collections on South Indian temple art and iconography, this collection started in 1956, and it contains 1,36,000 black and white negatives and photos.

Kannan, M. (kannan.m@ifpindia.org)

Researcher, contemporary tamil culture, social sciences, IFP.

Karthikeyan

Government primary school, Narambai, Pondicherry.

N. Karunanithi

Government primary school, Narambai, Pondicherry.

M. Karthikeyan (karthikeyanrfd@gmail.com)

Mr. M. Karthikeyan, a postgraduate in Agricultural Economics, is a senior development professional with 24 years of experience in leading grassroots initiatives on rainfed farming development, revalorizing biodiverse nutritious millet-based food systems, building organisations of poor farmers & women, and community banking. He is associated with DHAN Foundation, a pan-Indian development NGO in India, where he co-founded and led Small Millet Foundation, Rainfed Farming Development Program and eight community organisations of poor women and farmers. He served as Principal Investigator for two IDRC funded international consortium research projects on small millets. Since 2011, he has been engaged in mainstreaming small millets in regular diets by promoting location- specific production practices, decentralized processing, local and regional value chain development and household consumption. He is supporting the Non-Pesticidal Management (NPM) Network, which strives to promote 'pesticide-free' sustainable agriculture at the grassroots.

Kanagarathinam D V (kaviart86@gmail.com)

D.V. Kanagarathinam is Post-Doctoral Fellow in the Department of Humanities and Social Sciences, IIT Madras, Chennai. Currently, he is working on Siddha medicine entitled "History of Siddha Medicine in Colonial Times". He has completed his doctoral research on 'History of Indigenous Medicines' in the department of History, Pondicherry Central University, Pondicherry. He has been working on "Social History of Medicine in Colonial South India" since July 2011.

Kirti (TASMAI) (kirtikalakar@gmail.com)

Managing trustee of the Shilpataru Foundation – a platform for young and established artists started in 2006. She is the founder director of TASMAI, a Centre for Art & Culture which was conceived in 2013. Here she aims at promoting Contemporary Art as well as supporting artisans from the grassroot by showcasing and sharing hand skills from diverse creative people.

Visit www.tasmaipondy.com and checkout YouTube link <http://youtu.be/QUvdzZ6xuL4> and Facebook: Tasmai Pondy.

Kirti has always through art reached out to wider causes which are seminal to society such as solid waste management and its impact on the environment. She is currently engaged with a project called 'Kalaikuppam' seeking to transform her neighbourhood through Public art works, addressing the issues of urban waste. Thus she organizes art workshops to make people aware of how to upcycle waste, she curates public art projects to inspire people to maintain cleanliness in the neighbourhood, and supports art interventions to make the public more responsible for the solid waste each one ejects. Visit www.kalaikuppam.org

Laura Verdelli (laura.verdelli@univ-tours.fr)

Architect/Planner, Lecturer at the university of Tours - France.

Laurent Hazard (INRAE, AGIR) (laurent.hazard@inrae.fr)

Laurent Hazard is the Director of the UMR AGIR at INRAE in Toulouse (France). He is a senior researcher in agroecology. He did a PhD in quantitative genetics and was subsequently trained in Design. He developed participatory research projects on seeds and peasant varieties with farmers. For the last 10 years he was engaged in research projects on agro-ecological transition based on living-labs that gather a diversity of actors including farmers, consumers, cooperatives, distributors.

Lipi Das

Lipi Das has been fascinated by bees since childhood and is passionate about the natural world and its conservation restoration. She sees bees as central to both Nature and Humans and has been, alongwith Mr Prakash Patel , responsible for one of the most remarkable stories of Eco-restoration at Mereville, Project Eco-Lake Pondicherry. Both Lipi and Prakash are associated with SAICE (Sri Aurobindo international Centre of Education) and provide an incredible environment and experience for their school children to learn biology and ecology, hands-on. Lipi is also passionate about improving the urban atmosphere and experiments (with) urban gardening to provide solutions even in tiny spaces.

L. Pravin Kumar (annapradokshana@gmail.com)

L. PRAVIN KUMAR is undergoing an Ecology Horticulture Course. The Annapradokshana trust, started by L. Pravin Kumar is using the Miyawaki method, which is one of the fast environment resilient techniques for the plantation of trees. In this connection 1500 trees were planted on the side of Puducherry- Tindivanam highway, in Government High School or Campus and Park. During the pandemic period, the trust has mobilized private funds and in collaboration with "Arul Nirai Trust" and in association with the district administration of Puducherry has launched " Amiztham" a low cost but high class "Food on wheels" to provide food two times a day. A total of 1,75,000 food packets were distributed by the volunteers of the trust to the poor ; homeless people and pavement dwellers, families below poverty line, small entrepreneurs who lost their jobs, transgender communities, migrant workers stuck in Puducherry. L. Pravin Kumar has been offered 7 awards from 2018 by various educational organizations and bagged from the " Trust for Youth and Child Leadership" the award of "Young social change maker for the year 2020". The trust was honored by the Government of Puducherry (Directorate of school education) for its best implementation of Akira Miyawaki forest. The trust is been supported by several Puducherry Government departments (education, pollution control), Oulgaret Municipality, by Pondicherry University (environment department) and by various individuals.

Mithra Venkatesh (mithravenkatesh@gmail.com)

Worked for CTS for 7 Yrs as HR Manager & ITC for 5 Yrs as Secretary to Head Of Finance; Practiced Organic Farming for last 6 years, Cultivated all Horticultural Crops, Vegetables, Flowers, Oil Seeds & Sugarcane in Organic Farming. Working along with 300 Organic Farmers in Pondicherry, Cuddalore, Villupuram, Thiruvannamalai, Perambalur & Erode Districts. Present Work : Pondicherry's First Eco friendly Organic Store Krishnaas Organic Ecofriendly Store: No.65, Canteen Street, Next to Elle Boutique, 300+ Value Added Organic Rice, Millets, Pulses, Sweeteners, Vegetables, Greens, Fruits, Snacks, Smoothies & Organic Food. Goals & Dream : To Support 1 Lakh Organic Farmers across Tamilnadu & Globe.

Nandini Rajesh (reengaram@gmail.com)

Nandini Rajesh studied ecology and has been smitten by Nature since then. She is an organic urban farmer and is engaged in making coconut shell crafts, enabling rural artisans to make a living. Always wanting to make a positive change, she has turned to Natural beekeeping as a means to contribute more to Nature. She hopes to create habitats that are bee-centric and also impress upon farmers to take to organic farming and natural bee-keeping to aid pollination.

Nina Sengupta (nina@auroville.org.in)

Nina Sengupta is an ecologist with a doctorate in wildlife science. She lives in Auroville, India and works around the globe as an independent consultant integrating biodiversity conservation and development options – including access to water and renewable energy. She has worked in South / South-east Asia, Africa, Finland and the USA. She is passionate about food forest, food gardening and making life science active and participatory for all. She has published a coloring book for adults, the first in India, on Edible Weeds.

R. Nalini (nalini.ranganathan@gmail.com)

R. Nalini is Head, Department of Social Work, Pondicherry University. She holds a PhD in Social Work from the University of Delhi, Delhi. She works closely on women's issues and her areas of interest are women and work, women with disabilities and social work research.

P. Sivakami

Ph.D in History/Economics, selected as a candidate in the Civil Services Examination in 1979 and was appointed to the Indian Administrative Service in 1980. She remained in the I.A. Service for 28 years and held the positions of Sub-Collector: Revenue Division, Under Secretary to Govt of Tamilnadu for the Development of Women and Children in the Rural Areas, Project Officer of DANIDA (Danish International Development Authority) Health Care Project, Collector: Tuticorin and Vellore Districts, Director and Joint Secretary in Tourism Department and Managing Director of Tamil Nadu Tourism Development Corporation, Additional Secretary: Labor Department in charge of Child Labor Abolition Project, Regional Director – East Asia, Tokyo: Tourism Department, Government of India, Secretary to Government: Adi-Dravidar and Tribal Welfare Department, in charge of abolition of bonded labor project, Special Commissioner: Employment and Training. Sivakami founded the "Dalit Land Right Movement" in 2004 and the "Women's Front" in 2005. She has founded the "South India Dalit Writers' and Artist's Forum" in 2002 and the "Indian Women Intellect" which conducted sample surveys and published the reports on C-section operations in the rural area and on girl children's dropouts from schools. She has also published many literary works and directed and produced an award winning short film.

Parvathi Nagarajan (parvathyauro@gmail.com)

Profile: Herbalist, sustainable health practitioner and entrepreneurs developer. Founder-member of Kazuveli sustainable women's livelihood federation. Experience Founder of Sri Siddha Forest Herbs - 2016- Present Set up a shop to showcase the work and herbal health products made by women's enterprises and forest communities. Traditional healer and health practitioner for wellness and beauty care products. Holds consultations for those looking to explore sustainable living practices, herbal food, remedies and cosmetics. Community Health & Women Enterprise Coordinator Pitchandikulam Forest, Auroville - 605 101 Tamil Nadu, INDIA.

S. Paruvadhavaradhinie

MA French, Linguist. She is the Director Save Farmers initiative. Save Farmers NGO is running by youth to help farmers and make natural farming a success. She is working with Ganesan MOORTY.

Prakash .V (prakash.v@ifpindia.org)

Prakash .V is a researcher in contemporary tamil culture at IFP.

Prasad (prasad.s@ifpindia.org)

Prasad is a pollen analyst at the IFP for more than 25 years, with experience in field methodologies, laboratory protocols and microscopic analyses pertaining to Quaternary Palynology. Specific expertise is on identifying and describing pollen recovered from the sediments of tropical India, Sri Lanka and Cambodia. An editorial board member of Journal of Economic and Taxonomic Botany and an invited reviewer in many peer-reviewed publications.

Paquiry Segiyane Sylvain (paquiry@gmail.com)

Managing director of Villa Shanti and LA VILLA, two hotels-restaurants under adaptive reuse approach. Adaptive reuse is the process of taking an old building or site and reusing it for a purpose other than it was designed. The approach is also applied to food and handicraft and a strong link has been developed with local suppliers to favor a short circuit supply.

Tomy from FTAK (Fair Trade Alliance Kerala)**Raja Venugopal, P S Palayam, Puducherry**

He is president of Puducherry Pradesa Nammavazvar Iyarkai Vivasayigal Sangam. He initiated organic agriculture in 9 commune villages of Puducherry State. There are around 4000 small and medium-land owned farmers benefited by his Sangam.

His movement concentrates on Natural agriculture, reducing the farm inputs and protection of soil quality. By his initiative, 65 traditional varieties of paddy are under cultivation in Pondicherry.

He is also president of Nel Jayaraman Iyarkai Palapayir Sagupadiyalargal Sanga which works on reviving the traditional paddy varieties.

Ritu Tyagi (ritutyagi123@gmail.com)

Ritu Tyagi is Assistant Professor at Pondicherry University, Department of French. She completed her Doctorate from Louisiana State University in the USA. She has published numerous articles on Francophone Literature, Postcolonial and Feminist Writing ('Feminine Desire in Ananda Devi's Works', Dalhousie French Studies 94, Spring 2011; 'Toward Timelessness: Pluritemporality in Ananda Devi's L'arbre fouet' in Ecritures mauriciennes au féminin: penser l'altérité, Veronique Bragard & Srilata Ravi (dirs.), L'Harmattan, 2011; 'Les identifications polymorphes et l'altérité dans les oeuvres d'Ananda Devi et Nathacha Appanah Mouriquand', Interculturel Francophonies 28; Écrivaines de l'Île Maurice et de La Réunion: "tisser des fils épars", Alliance Française Lecce, 2016). Her book Ananda Devi: Narration, Polyphony and Feminism was published with Rodopi in 2013 and was well received by critics.

Solène Leprince (INRAE, AGIR), (solene.leprince@inrae.fr)

Solène Leprince is a doctoral student, her research-action thesis is about the conception of democratic governance applied to the agri-alimentary transition. The research is supervised by Laurent Hazard (Agir, INRAE) and Anne Dupuy (Certop, CNRS) and is taking place within the framework of the Hmm lab project.

Soma Kishore (somakp@gmail.com)

Soma Kishore Parthasarathy expertise lies in gender and development, livelihoods, poverty alleviation and environmental justice issues. As a founding member of MAKAM, she leads the work on Forest Rights and commons governance from a gender perspective. She is member of the steering committee of the Community Forest Rights learning alliance (CFR), founder core group member of the Vikalp Sangham (forum for a confluence of alternatives) and a steering group member of the Forum for Policy Dialogue on Water Conflict in India. She has also more than 3 and half decades of experience in the Government of India (GOI) : i) Dept of Women and child development,- gender training for policy makers and program leaders, facilitated gender inclusive policy and programme development-National Perspective Plan for Women, STEP Program for women's employment, policy on Panchayati raj and women, National Credit fund for Women. ii) Sector consultant with the Planning Commission, GOI for 10th and 11th Five Year Plans. iii) National Advisory Committee member for Mahila Samakhya (GOI) and resource person to several states. Among many other implications, she has worked for AWID on gender perspective and policy notes on Commons and on micro credit. Her efforts have been to bring an integrated feminist view of gender equality and environmental concerns in Commons and Ecological discourses from a grounded gender perspective.

V. Sujatha (vsujatha011@gmail.com)

V, Sujatha is Professor at the Centre for the Study of Social Systems, School of Social Sciences, Jawaharlal Nehru University, New Delhi. She specializes in the fields of sociology of knowledge and sociology of health and medicine. Her research focuses on the dynamic interface between traditional medical knowledge, social structure and state policy. Her book titled, *Health by the people* (2003) highlighted the significance of medical lore for promoting health status and subsequent books, *Medical pluralism in Contemporary India* (Co-edited by Leena Abraham; 2012) and *Sociology of health and medicine. New Perspectives* (2014) brought medical pluralism into the theoretical ambit of sociology of medicine. The special journal issue of 'Society and culture in South Asia' (2020) guest edited by her on the theme of, 'Globalisation of South Asian Medicine: Knowledge, power, structure and sustainability' deals with the commodification of the herbs and food grains from the global South for elite consumers in the global North, and the more recent edited volume, *Global capital and social difference* (2020) proposes alternatives to Eurocentric theories of globalisation.

Surajit Sarkar (surajit.cck@aud.ac.in)

Surajit Sarkar is Coordinator of the Centre for Community Knowledge and Associate Professor at Ambedkar University Delhi. He is currently Executive Member of the International Association of Agricultural Museums (AIMA 2014- present), has been President of the Oral History Association of India (OHAI 2017-19), and was on the Public Advisory Board of the Society for Cultural Anthropology (USA 2008-2013).

In 2004, he co-founded the video+arts initiative, Catapult Arts Caravan – a performance group of artists and community workers in Central and Northeast India. Combining public discussion, expressive art forms and digital technologies, the outdoor interactive performances became sites of reflection and discussion on local concerns (www.jatantrust.org/caravan). Prior to an academic career, he worked as a photocopier salesman, a bank officer and primary school teacher, films and TV director. As a video artist, he has worked in theatre and dance productions, museums and galleries in India and abroad.

Sangeetha Dhandapani (dhandapanisangeetha@gmail.com)

English and Communication graduate from Ethiraj College, Chennai. Sangeetha is a media enthusiast looking at multiple contexts of learning and expression.

Thaniya Kanaka Mahalakshmi S (thaniyasreddy@gmail.com)

Design student, Performing Artist pursuing Bachelor's of Design- Creative Education at Srishti Institute of Art, Design and Technology, Bangalore. Thaniya has worked with multiple social organisations and NGOs, in Pune, Delhi, Bangalore and Pondicherry with the creative practise of interdisciplinary art. A Bharathanatyam dancer who took to design, education and writing, currently in the final semester of UG degree.

Tristan Fournier (tristan.fournier@gmail.com)

Tristan Fournier, is a research fellow at the French National Centre for Scientific Research, Paris. His work focuses mainly on the social, moral and political issues of food changes, and questions the status of biomedical knowledge as well as the relationships between food, health and the body. After having led or participated in different interdisciplinary research programs on sanitary crisis (Avian Influenza H5N1), chronic pathologies and disorders (hypercholesterolemia, obesity), aging (Alzheimer's disease) and food heritagization, he currently works on (re)emerging food promises such as nutritional (epi)genomics, fasting, and wild plants gathering.

Umah Prajapati (umah@auroville.org.in)

Uma Prajapati is a Fashion Designer, an Activist and an Entrepreneur who lives in Auroville (www.auroville.org) since 1996, apart from being the founder of Upasana a clothing company at Auroville, Uma currently heads few social projects, guides young entrepreneurs, does strategy planning for NGOs and teaches conscious fashion nationally and internationally.

Social Projects: Kapas – organic cotton project with families of Madurai ;

Small Steps – compact bags as an alternative to plastic bags

Varanasi Weavers – a project with the weaving communities of Varanasi

Tsunamika – a tsunami related project providing livelihood to fisherwomen

Paruthi – India's local organic brand to support India's organic farming community

Valluvan Issac (anthrovalluvan@gmail.com)

Valluvan Issac is an Anthropologist (social-cultural), his Ph.D. thesis (under submission) about Indian Caste System, Structural Functionalism, Identifying the inter-caste and intra-caste interactions and interrelationship in the economic, socio-cultural and political system of village society, he had an experience of more than 9 years in the same field, the villagers and farmers livelihood development, and ethnographic research of south Indian tribes and communities. He is working as field assistant on POLLIN project, MITI, CNRS.

Venkatasubramanian Govindan (venkat@ifpindia.org)

Researcher at the Department of Social Sciences, French Institute. His main area of interest include the rural urban linkages, livelihood, migration and agrarian changes. He conducted intensive study on farmer initiatives on agro ecology, climate change, collective action on protection of natural resources and gender participation.

Vijhay Ganesh M (vijhay@maiyaam.in)

Vijhay, is the founder of Maiyam - Past Food, where he experiments time honored methods and techniques of cooking while being attentive to the fact that the times and resources are different. At Maiyam he observes the nature and characteristics of food and how our bodies respond to it - he studies the wholesome ingredients before preparing a meal. In this manner he discovers and expresses authentic flavors and cuisine which bring us the healthy sense of well-being. He was the Managing Director of an industry that produced crude palm oil, he observed the system behind the processed food industry and realized that supporting the alternative food system has more meaning towards a satisfactory lifestyle.

6 PHOTO EXHIBITION BRIEFS

This exhibition of photographs is organized by the French Institute of Pondicherry in connection with a citizen movement in construction. The idea is to coordinate with stakeholders of the food chain from production, processing, and circulation to consumption of food. All the pictures are related to research projects or activities concerning the Local Food System movement.

1) FARMERS and SUSTAINABLE AGRICULTURE

IFP has been conducting research for many years on farmers and farming in South India (Tamil Nadu - Water Ponds project in Karnataka - ATCHA project), their Indigenous knowledge on water management, the effects of irrigated crops agriculture on ecosystems and the constraints of climate change that affect crop choices. The communities of women and men who work on the land to feed themselves are in constant contact with nature in a way that they shape landscapes. Preserving the diversity of cultivated plants and breeds of domestic animals, protecting soil fertility and limiting the use of water, enhancing the value of working the land, selling quality food to consumers in urban and rural areas are some of the major challenges faced by sustainable agriculture. The society therefore needs to recognize the importance of the farmers and value them.

2) FISH and FISHERS COMMUNITY

The two research projects RUSE (Urban and Socio-ecological Resilience of Pondicherry Bioregion, IFP/AFD), and FisherCoast (Coastal transformations and fisher wellbeing – synthesized perspectives from India and Europe), aim to study how government policies with regard to coastal development have transformed the physical, ecological, and social character of coastal areas in India, with a focus on the Coromandel Coast. This objective is driven by our understanding that fishing communities have been the main inhabitants of the coast, depend on it for their livelihoods and are likely to be the most affected by transformations.

Understanding the prevalent local practices, tools, and techniques employed by the men and women from these communities, along with the wide variety of fish and its availability as a major source of food and nutrition, we intend to examine the diversity of knowledge embedded in the local fishing practices.

3) BEES and POLLINATION

In the Pondicherry bioregion the POLLIN project (funded by CNRS, MITI) is analysing jointly (i) the pollination services offered to crops (vegetables, fruit trees) by two native honey bee species that show adaptive capacities to climate change, and (ii) the knowledge and practices of beekeepers and farmers/gardeners on the relationships between pollinating insects and preservation of agrobiodiversity. The project combines ecological, socio-economic and anthropological research in order to understand, measure and disseminate the contribution of pollination to crop yields and biodiversity, a step towards an agroecological system resistant to climate change. The science-society platform that co-organises this exhibition promotes interactions between ecologists/social scientists and farmers/gardeners in order to understand the latter's expectations, develop a model for observing pollinators in their agro-ecosystem and propose avenues for public policies.

4) LEAFY VEGETABLES and WILD EDIBLE PLANTS

Kirai, wild or cultivated leafy vegetables, are eaten by all categories of consumers in the town of Pondicherry and in the village around. Overlooked by public policies, they help to ensure a nutritional intake of fibres, nutrients and vitamins notably lacking in a country of great alimentary inequality. Understood through the analogy plants-body/being-environment, these vegetables are today being rediscovered by the middle classes preoccupied with questions of the quality of food and environment. The programme is conducted

from a social sciences perspective along with botanical understanding, including the knowledge of plant healers.

5) CONSERVATION of AGRO BIODIVERSITY (Seeds-millet-rice-vegetables)

Preserving the biodiversity of cultivated plants and domestic breeds of animals, getting adapted to climate change, preserving landscapes and soil fertility, limiting water use and conserving food legacies and taste diversity are some of the major challenges for farmers. Keeping seeds (cereals, vegetables) in the hands of farmers is an essential element of food sovereignty.

Seeds should be considered as common goods that must be collectively preserved and exchanged, as gardeners and peasants do in Pondicherry Food Platform. The preservation of rice and millet varieties is also a demand from urban consumers with whom the Pondicherry Food Platform works, whether they are households or economic players such as restaurants.

Millet and rice are also markers of civilization, binding food habits, communities, entire lifeways and are laden with cultural and religious symbolism. Rice is both a grain and a cosmology unto itself. Deepa Reddy's research on rice is in collaboration with other parts of Shalikuta, an ethnobotanical project aimed at documenting not only the nutraceutical profiles of our hundreds of heritage rice landraces, but also the lived social world of rice itself. It also makes data about the medical or nutritional properties of rice useful, actionable and inspiring for the everyday home cooking.

6) MARKETING the organic products : a question of trust and fair trade

The LFS movement is also reflecting on the question of the marketing of products. The Fair trade movement is part of this initiative. The idea is above all to promote direct and trust worthy links between producers (organic farmers) and consumers (families but also restaurants) around the organization of an organic market and a form of participatory guarantee certification. The LFS movement wishes to promote quality food for all, while recognizing the significant contribution of peasants who must be fairly paid for their role in food production.

7) GARDEN and URBAN AGRICULTURE – Community Garden, Kitchen Garden

Gardens are major spaces for the preservation of cultivated biodiversity. These spaces are an interface between fields and kitchens. Kitchen gardens have always been important women spaces for self-consumption in families. More and more urban inhabitants now want to have access to gardens (whether roof gardens, collective or community gardens) to enjoy the pleasure of seeing vegetables and flowers grow. They are spaces of peace and tranquility but also that of food production and are increasingly valued in the context of a booming urban agriculture.

For the past six months the LFS movement has been accompanying the creation of private gardens, at the beginning under the supervision of Krishna McKenzie from Solitude Farm, Auroville, but wishes as soon as possible to accompany the creation of gardens in schools in particular.

8) KITCHEN and Agency

A group of feminist researchers from IFP (H. Guétat-Bernard), Pondicherry University (Ritu Tyagi) and Humanities Across Borders (Aarthi Kalwar) consider both food and recipes as active markers of (community) identity and heritage that present a strong dimension of women agency. Exploring kitchens (and recipe books) as the ambivalent spaces is a way to bring forth the voices of women. Recipes are markers of knowledge, transmitted in the domestic spaces of kitchens, especially among women, in relation to body care. Thinking about food as a common denominator involves valuing various kinds of knowledge and understanding the role of women involved in cooking in the organisation of resistance to the commoditization of food and nourishment. The kitchen, generally viewed as the central space that reproduces inequality against women, against women, is also the place where women gain agency as cooks. This agency is expressed in politicising debates on the collectively desired direction of the alimentary system from the point of view of the home.

Each of the images from Deepa Reddy, as a photographer and anthropologist, in this photographic set reflect her research interest and personal commitment to studying, cooking and showcasing the less known ingredients and traditional cooking practices of Tamil Nadu, as well as the various socio-cultural practices that are typically clustered around these.

LIST OF PHOTOGRAPHERS

Deepa Reddy	deepareddy@gmail.com
Pondicherry Arun	arung7775@gmail.com
N. Anantalakshmi	narayanasankar@yahoo.com
Uzhudun - Sundar	uzhudunsundar@gmail.com
Uzhudun - Jagan	jaganezhumalai@gmail.com
P.Saravanan, Small Millet Foundation, Madurai	rfdpkrishnagiri@dhan.org
Baskar	hollywoodbaski@gmail.com
Prasad	endlesstravellingmonk@gmail.com
Anjali Schiavina	anjali.fairtradetowns@gmail.com
Daniel Marinadin	dan_marinadin@yahoo.com
Jean Lazar	lazar.j@ifpindia.org
Anupama K	anupama.k@ifpindia.org
Hélène Guetat-Bernard	helene.guetat@ifpindia.org
Nicolas Bautes	nicolas.bautes@ifpindia.org
Devangi	devangi@ifpindia.org
Rameshkumar	rameshkumar@ifpindia.org
Balachadiran	balachandran.n@ifpindia.org

7 ORGANISATION COMMITTEE

The preparation and monitoring of the 2021 Edition of the Local Food System Annual Event has been handled collectively by a group of established scholars, farmers, research associates, assistants, administrators and the citizens of Pondicherry who form the core team of the Local Food Systems movement.

IFP initiated this annual event in the year 2019 and has taken a leap forward in 2021 in organising the third edition by materializing Research into Action, taking part prominently in the mobilization of the Citizen's Movement and creating a strong foundation to support and conduct research at grassroots level and grounded reality.

Local Food Systems 2021, Puducherry, Edition 3 has taken off thanks to the active participation of:

IFP:

Hélène Guétat-Bernard (Project Visionary, Lead Organizer, coordination and Researcher)
Venkatasubramanian (Research ingénieur, Co-organisator of the field visit to Orairur, links with the farmer); **Anupama K.** (Researcher, ecology department, co-organisation of the field visit to PS. Palayam, and all the activities related to Pollen project); **Rameshkumar** (Photo Exhibition Lead); Antony Raj (Research assistant, logistic); **Tanushree Baliyarsingh** (Administration, logistic); **Krishna Chandran** (Communication); **Thaniya Kanaka Mahalakshmi** (Logistics, Design and Lead project coordinator); **Sangeetha Dhandapani** (Social Media)

Local Food Systems Movement (Pondicherry):

Core Team: **Fleur Soumer** (Sita Cultural Centre); **Anjali Schiavina** (Fair Trade Twin Towns); **Banushree C** (Aavani Thottam); **Gijs Spoor** (Social entrepreneurship association);

Active members of the movement: **Raghu** Pondy Peddlers Cycling Group); **Supriti** (OVOID Atelier)

8 NOTES

LOCAL FOOD SYSTEM OF PONDICHERRY

A NETWORK FOR RESEARCH, OUTREACH,
AND RESEARCH TO ACTION ROOTED AT THE GROUND LEVEL IN
COLLABORATION ACROSS BORDERS.



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