

Kiang Nangbah Govt. College, Jowai
Department of Commerce



Sl. No	YEAR	PARTICULARS OF THE TRIP	No. of students participated	No. of teachers participated
1	21/12/21	Fieldtrip/study tour to SSI Unit of Smt. Padmashree Trinity Sayoo of Mulieh Village	42	4

An Exposure Trip/Study tour to the SSI unit of Smt. Padmashree Trinity Sayoo of Mulieh Village, West Jaintia Hills District, Meghalaya on 21-12-2021

Participating students, B. Com 5th Semester 2021, first of all felt quite an honour and so much thankful to our Institution for giving them this opportunity of Exposure trip to Mulieh Village on 21/12/2022 to see how does the SSI unit of Kong Trinity Sayoo work in popularising the local product known as Lakadong Turmeric.

That is, the purpose of the visit was to meet and congratulate Kong Trinity Sayoo on her big achievement of being honoured with “Padmashree Award 2021” by the Government of India. She is an inspiration and the pride of Jaintia Hills and Meghalaya as a whole. Obviously, the Exposure Trip to Mulieh Village was not only a site seeing trip but a great Learning experience in deed.

The main lesson learned from her was that *‘If You Work with Passion, you are going to be successful without doubt’*. There Is always hope, if one follows her footstep honestly. So, we can say never lose hope and make efforts to be successful by way of overcoming any fear sitting over our head. To repeat again, there is always obstacle in Life but we should never lose hope.

Coming to Our Main Topic

Now, Lakadong turmeric and ginger are the ‘very Popular Spices of our state, Meghalaya’, the country as a Well as the world as a whole. These spices have had very high demand in the markets for decades now.

What is the process involved before it is brought to the Market?

To have our first-hand knowledge and understand about the process of converting raw turmeric the final product, our team met the Dynamic Lady Farmer on the date mentioned above. To our delight, the process involved in making the ‘Lakadong Turmeric and Ginger’ may be classified into or identified by the **five stages** of production Process before it Is ready for the market, as follows:

1. First, raw Lakadong Turmeric and Ginger are bought from local Farmers/Suppliers.
2. Organically, cut them Into Small Pieces by hired workers by paying them Rs 80 to Rs 90 Per Maund (40kg) – piece payment of work.
3. Dry them under direct Sunlight for 7 To 8 days (dehydration or drying method of preservation).
4. When the product is fully dried up, it is properly cleansed.

5. Dried and cleaned raw turmeric/ginger is grinded nicely into powder with the help of the Grinder Machine. Powder is then properly packed and a label is put on top of the package.

The final product with Lakadong Turmeric label is now ready for Sale.

These are the Five Stages of production Process to get the Finished Goods 'Lakadong Turmeric and Ginger' that was observed by the group.

Why is Lakadong Turmeric and Ginger Popular?

Here are some points that the team found out why Lakadong turmeric and ginger are so popular.

1. Lakadong Ginger and turmeric are very rich in herbal medicines as per the recommendation of the scientific team which have studied extensively regarding medicinal and nutritional values that the products have.

2. Interestingly, both the plants have been used for centuries together to treat a variety of ailments ranging from migraines to chronic inflammatory disease and fatigue.

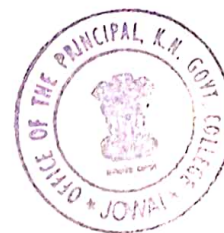
3. Ginger and Lakadong turmeric are two types of plant with high medicinal properties. Both can be used or consumed in various ways and are available as supplements.

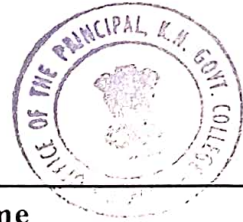
4. They are useful for relieving chronic pain, reducing nausea and improving the function of human body's immune system.

5. Ginger is believed to be effective in decreasing the problem of blood clot and blood sugar level in high dose.

As we know, Meghalaya is blessed with a variety of spices. Here at Mulieh, some valuable spices, besides ginger and turmeric, that are found in use and that we need to mention are the following:

1. Bay – leaf
2. Chilli
3. Black-paper
4. Cardamom, and
5. Cinnamon

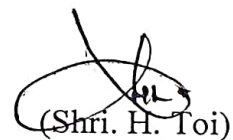


List of Students:

Sl. No	Name	Sl. No	Name
1	DECORATION LYNGOH	22	WANDAMERI DKHAR
2	PHRANGSNGI BAMON	23	KIMIDAROI SUCHIANG
3	BORNNY SYNGDONG	24	NONGSEHLANG LAMIN RYMBAI
4	MAR ARKI PASSAH	25	LODESTER DKHAR
5	DAMEHI KYNDAIT	26	DAPMON BANG
6	FULLMON SYRTI	27	RAIMONMIKI LAKASHIANG
7	DA OO HIPAIA CHULLET	28	IODAMIKI TANGLIANG
8	THUHLAD SHYLLA	29	RISHNGAI KI LYNGDOH
9	WANDAMEN PASWET	30	PYNGSHNGAI BHAMEKI DKHAR
10	PRECIOUS SUCHIANG	31	FILLMA LAME
11	VERYWELL LAMARE	32	FAIRLY SHADAP
12	SAKAWANROI DHAR	33	AIEN SHADAP
13	SHELKY RYMBAI	34	IOOMANMI BANG
14	BARINONGKONG SUMER	35	PYNGSHNGAI SHADAP
15	BIDORA SUCHIANG	36	KYNRONG DKHAR
16	NARI SUNGOH	37	POLYSON SUTNGA
17	AIBANROI RYNGKHLEM	38	KHRAWBOR RYNGKHLEM
18	DAMDALUT LAPASAM	39	DEVESTER SALAHE
19	BOBBYMERY PYRNGAI	40	RAM PHAWA
20	IAKARUHI PAPANG	41	DIKEN GABRIAL MAWRIE
21	KADISA DHAR	42	LAST BORN HUA

List of Teachers:

Sl. No	Name
1	SHRI. H. TOI
2	SHRI. J.K. KHARKONGOR
3	SHRI. R. LYNGKHOI
4	SHRI. S. BAMON



(Shri. H. Toi)

HoD

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