A garden of plenty

ITANAGAR, Mar 13: In an instance of leading by example, Arunachal Pradesh Governor Gen (Retd) J.J. Singh today stood beside the kitchen garden of Raj Bhavan here and spoke about self-sustainability through one’s hobby.

"I want to show the people that it is possible to take up kitchen garden as a hobby to counter the soaring vegetable prices and practice organic farming,” he said.

The 2088 sq m kitchen garden has been developed to grow various varieties of seasonal vegetables. Under the guidance of first lady Namgyal Wang, many varieties of vegetables were tried in the Raj Bhavan’s farm, and it has been found that the mild cold temperature of Itanagar is highly conducive to their growth. The lettuce varieties include iceberg, green leafy, and popular, butter end, crenn salad, arugula, parsley, etc.

Other winter vegetables include zucchini, yellow, broccoli, Brussels sprouts, purple cabbage, capsicum bell, and pumpkin. Many varieties like Rocky, Parfum, and Zamora were grown. Carrot, beetroots, leek, onion, spinach, cauliflower, cabbage (Blue Diamond), Kohl Rabi (Piyta), brinjal, pea, French bean, asparagus, radish, coriander, mint, chilies, etc., were also produced.

On the other hand, Khor vegetables of the cucumber family—long, ridge, sponged, round, snake, bitter and asai, guards cucumbers, and pumpkin—were cultivated. "Maze growth, too, was commended."

The profuse production and adaptability of hybrid vegetables in the garden show that exotic varieties also grow suitably in Itanagar’s agro-climate zone, Angu added. Some foreign varieties brought from the UK by the first couple were tried and successfully grown.

It may be mentioned here that this regular practice that surplus produce from the Governor's kitchen garden is distributed to colleges, hospitals, and orphanages.