

Chirring Kharka Active Women Group

Chirring Kharka1&2, Solukhumbu

Date: 11th Nov.2010

- 1) Name of Project:** Tea Farming
- 2) Short Information of Village:** Our village name is Chhiring Kharka. There was Pasture land here with source of water. In Sherpa Language that CHHU mean water and KHARKA mean Pasture. So, its name is as a Chirring Kharka. In the left side there is Gumdol and in right side there is Likhu River flowing towards Kinja River. Most of the people from Sherpa, some of them are Tamang, Thami and very few of them are Kami. There is no Productive land for cultivation. So, most of the people are depending upon animal farming. The main crops of the village are maize, barley, wheat and potato. The total population of the village is 338. There are 96 male, 91 female and 117 children. Among 117 there are 76 go to school and 41 don't go to school due to different reason.
- 3) Justification and Objectives of the Project:** Tea farming could increase the economy of women as well as men. Some women of the village tried for Tea farming and that was good and the climate of here is also suitable for Tea farming. We could sell it in the village as well as we could export in the town. If we could do according to our plan then the women could be self dependent. We could spread the name of Chirring Kharka in the world by produce the good quality of Tea. No need to give entire time as to give animal. So, it is very easy to care
- 4) Skilled Manpower:** there are some women in our village who have some knowledge about Tea farming. They are
 - a) Tenge Doma Sherpa
 - b) Kanchi Lama
 - c) Puti Lama
 - d) Dolma Sherpa
- 5) Monitoring and Supervising:** Monitoring and supervising task would given to the following persons:
 - 1) Pasang Furi Lama
 - 2) Da Sarki Sherpa

3) Puti Lama

6) Expectations from HIPRON:

We are hoping for the Export of Tea farming from HIPRON for certain period. Who would give us trainings about Tea Cultivation. We want to know about Process and more details about Tea farming and way of making best quality of Tea. Also we are hoping for some financial support at starting time.

7) Local Contribution: We could pay money for seed of Tea from our own effort and manage land for Tea farming. We would take care of it and give information to HIPRON in effective way.

8) Interested women for Tea farming: There are 26 women are interested and ready for Tea farming. They are as follows;

- 1) Puti Lama
- 2) Kanchi Thami
- 3) Tenji Doma Lama
- 4) Yangmu lama
- 5) Lhamu Lama(A)
- 6) Furdiki Sherpa
- 7) Lhamu Sherpa(B)
- 8) Dev Maya Thami
- 9) Chhokpa Sherpa
- 10) Gangi Maya B.K
- 11) Suka Maya Thami
- 12) Chhokpa Sherpa(B)
- 13) Maya Thami
- 14) Sanu Thami
- 15) Budha Maya Tham
- 16) Aali Maya Thami
- 17) Lhamu Thami
- 18) Akhtar Thami
- 19) Bi Maya Thami
- 20) Dolma Sherpa
- 21) Sarita Sherpa

- 22) Kanchi Sherpa
- 23) Mantarni Thami
- 24) Subidha Thami
- 25) Ngim Doma Sherpa
- 26) Pasi Sherpa

9) Project Area: We have decided that we would do Tea farming in our own land in different area due to all have no land in same area.

10) Expected Budget: At the moment we have no idea about the budget for tea farming but it depends upon the HIPRON's support. After the support of HIPRON we could add for lacking.

COMMENTS by Papa Kurt on 11. November 2010.

This project is very superficial described with too less details, but on the other hand it is a very interesting project as it really could change the conditions of the local women if there would be success. We were served a cup of local tea. It wasn't fantastic by it was actually not bad, almost good.

Probably it is right that the local climate of this south side of the hill will have a proper climate for tea production, so HP wish to include this project in our future work. Especially with WEP it can be included.

There will be a need of an expert, who can take soil samples and do climate measures. And also experts who know how to process the leaves will be needed.

We took 5 samples of tea for Kathmandu, which were evaluated by Mr. Ganga Rai at Sagarmatha Tea Shop in Lazimpat. The result is attached on next page. There was confusions with the names of the growers, as it wasn't readable when we reached Kathmandu. But anyhow the sample of Somaya Tamang was praised by Mr. Ganga.

	Appearance	Dry Aroma	Color of brew	Flavor	Taste	Aroma	Infusion	Point out of 10
Somaya Tamang	Like golden tips Not bad Leaves and tips Dries short time	Little bit smoky	Little dark color Almost like Assami handmade	Like CTC But not bad	Little mild taste Little milder than handmade Little tipping	Little sweetness at first Littlebit of sharpnes – brisky Less bitternes but there is some	Whole leaves and tips 2-3%	7 (But if export evaluation 3-4) She Somaya is good
Dendi Dolma	Green tea Only leaves Dried long time Not uniform dried No fermentation	Raw smell Like just dried	Pale green Fine	Slight smoky Like fish	Not like green tea No bitternes	No flavor of green tea Slight sweetnes	Only leaves and fragments	1-2
Tenji Doma	Is this tea? Tips & leaves Doesn't look like tea	Little bit sour Less flavor of tea More like tobacco	Green-black	Raw grass and leaves	Little strong Less bitterness Like grass	Little sweetnes Flat plain taste	Only leaves	2
Dolma	Dusty (not filtered) Mix of young and normal leaves Dried short time	Molded Muddy No teasmell	Black-green Weak	Comes not like tea	Little like pour-tea	Slight bitterness Plain taste	Old leaves	2-3
Sarki's Mother	Dusty – much dust Between green and black	Little molded Little sour	Green-black	grassy	grassy	Little bitterness Plain taste	Elder leaves	2½-3