APRICOT FARMING IN TURTUK VALLEY (LADAKH)

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Abstract: In Turtuk valley 10 varieties of apricot were found to be cultivable. The farmer of the Turtuk of ladakh being used as a fresh or dried as well. Turtuk is the bowl of sweetness apricot in ladakh. The purpose of current study is the cultivation of apricot farming in Turtuk. Dried apricot of 2 varieties Margulam and halman were analysed for the physo chemical properties. Halman ash content 3.33% Margulam 2.46%, Fat halman 1.65%, Margulam 2.46%, Fiber 89.300%, halman 80%.

Keyword: - study about apricot farming

INTRODUCTION
Turtuk valley is a small valley which is situated at the bank of Shayok River between two trans-Himalayas. During the summer season the glaciers on this mountain top melt and become main source of water which is utilize for human animal consumption and summer cultivation in the valley.

MATERIALS AND METHODS
The apricot trees are absolutely found in a Turtuk valley with more then 10 varieties of the fruit carrying different location are Chulungkha, Thang, Tyakshi and Turtukon the basis of temperature. Apricot along with other delicious fruits primarily produced as a cash crop where majority of families grow apricot and average household had 10-12 trees of which 6 were bearing fruits and producing 250kg per annum. Dry apricot and kernels are main dry fruits for winter. Most of fuel wood is obtain from apricot tree and cracked kernels shell also used as fuel. Approximately 15% of household would annually earn between 30-40 thousand from apricot.

Apricot varieties are Halman, Margulam, Boa-masuf, Shakhanda, Yakkar, Khalba, Badichuli, Buechuli, Khochuli, Khechuli, and some Tachu etc.

Margulam and Boa-masufare one of the sweetness and juiciness varieties of all over Turtuk as well as GilgitBaltistan.

Blooming

The blooming time is about a fortnight of April and may be prolong or shorted by the presence and absence of cold spell. Apricot has white pink color flowers with broad leaves plant produce multiple branches and small flowers at the end of the branches flowers has yellow anthers.

INSECT PESTS AND DISEASE
• **Aphid**
  Aphid is a regular pest of Turtuk. The pest is not known to cause a big damage to apricot. It damages to floral and vegetative bud by sucking sap due to unfolding leaves curl up, remain stunted and later turn pale. Fruits set are poor with pre mature fruit drop.

• **Codling moth**
  Codling moth is a serious pest of apple and apricot in Turtuk valley. The pest is widely distributed in fruits growing areas of Turtuk. It is most persistent, destructive and difficult to control of fruits crops. It’s spread to other part of the country the government has imposed restrictions under SRO 397 dated 8th September 1981 under the Jammu and Kashmir plant and Disease Act 1973, on the movement of fresh apple and apricot from ladakh.

• **Gummosis**
  Gummosis is a disease that we need to prevent live with and manage. Gummosis identifies with gum and sap that ozes from a wound in the bark of the tree.

• **Coryneum blight**
  Coryneum blight is a fungal disease that can cause damage on apricot fruits and leaves. Spots may appear on the fruit anywhere from 10-12 weeks prior to harvest through the post harvet period. Economic loss from Coryneum blight results when apricot fruit are affected.

**INSECT PEST MANAGEMENT**

• **Aphid** Remove dead leaves from the trees by shaking/beating with stick after mid November rake up the fallen leaves and put into cattle shed or burn.
  Prune and destroy dead and injured twigs or branches.
  Remove wood pile or cloths etc where insect eggs may be find shelter for the winter.
  Yellow sticky traps can hang on the tree to catch moth and other insect. Trap should be placed in orchard by mid of March.
  Need oil should be use at petal fall stage.

• **Codling moth** Same as Aphid management

• **Coryneum blight make** sure all the plant get white paint or polythene sheet should be covered with stem.
  Clean up all fallen fruit and remove the tall grass from around the base of tree.
  Irrigation before the ground freezes.
  Applications of Copper spray or Bordeaux mixture at 50 % leaf drop are affective in controlling this disease.
  Prune and destroy infected twigs or branches.

**HARVESTING**

Traditionally apricots are harvested by beating with stick and shaking branches letting fruit fall to the ground. The apricots are picking by hand one by one and carefully put into basket. Then these fruits are freshly consumed or dried.

• **Drying method**

 Some apricot fruit is pitted into two pieces and kernel is removed and separate from the pulp. The kernel of apricot is used to produce oil local name (Chulimar) And that pulp is called as (Chapo).
Majority of apricot fruit is dried in open sun on the roof of houses or on open fields before it is sold in local market.

**Uses** Apricots are not only used as dry fruit but it also used for many purpose are jam, juice and local dish fading baley etc. They are also packed with nutrients source of nutrients are vitamin A, C, K, E, B1, B2, B3, and fibers etc. This can help protect your eyes, heart disease and digestive system.

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