

## **Finger Millet (*Marua*)** (*Eleusine coracana*)

**Varieties:**

INR1008, TANU-9 promising varieties collected from BHU, Banaras and local varieties.

**Plan type:** Erect, medium tall and significantly yielding higher the local variety

**Duration:** 80 – 90 days.

**Grain yield:** 18-20q/ha (transplanted)

**Other Characters:** Average length of fingers/panicle 6-7 cm

**AAU-GSG-Maruadhan 1 (Gossaigngaon Maruadhan):** First high yielding (33 q/ha) finger millet variety of Assam. It is a stress tolerant variety that grows well in rainfed upland areas, where *Sali* paddy does not perform well. It is also a nutri-cereal, rich in protein (10.67%), crude fibre (11.75%), iron (8.91 mg/100 g) and calcium (300 mg/100 g).

**Soil Type:** Sandy loam

**Time of sowing:**

One month old seedlings are to be transplanted in the 1<sup>st</sup> week of September.

**Seedbed:**

For seed sowing a raised (10 – 25 cm) seedbed of size 10 × 1.25 m with 30cm gap between the beds should be prepared; 20-30 kg cow dung/bed should be applied and mixed thoroughly with the soil. 150 g of seeds should be sown per bed.

**Seed rate:** 12 kg transplanting one hectare

**Spacing:** 25cm × 15 cm

**Manures and Fertilizers:** Apply FYM/Compost @ 5 t/ha or 6q/bigha.

Nutrient	Requirement (kg/ha)	Form	Fertilizer requirement	
			kg/ha	kg/bigha
N	40	Urea	88	12.00
P <sub>2</sub> O <sub>5</sub>	20	SSP	125	16.50
K <sub>2</sub> O	20	MOP	32	4.25

Half of N and full doses of FYM, P<sub>2</sub>O<sub>5</sub> and K<sub>2</sub>O should be applied as basal and the remaining half of N to be top dressed 30 days after transplanting.

**Interculture:**

First weeding at 20 25 days after transplanting and subsequent weeding a sand when necessary.

**Plant Protection:**

There is no major pest and disease in the *marua* crop. However, tricyclazole/ediphenphos @ 0.1% significantly controls blast disease which occurs sometimes.

**Harvesting:**

Harvesting should be done when 75-80% of the panicles turn yellowish.

**Use:**

It is used as substitute of rice by the farmers. It is also used for making porridge, *sattu*, *akhoi* and preparation of flour and beverage.