

Himalayan Spice Garden

Forest Research Range Kalika, Ranikhet

- A spice is any seed, fruit, root, bark or other plant substance in a form primarily used for flavouring or colouring food.
- The Spice garden has been established over an area of around 4 acres in Ranikhet with funding from Japanese International Corporation Agency (JICA) scheme. The implementing agency is Research circle of Uttarakhand Forest Department.
- It presently houses around more than 38 different spices out of which there are 12 spices from Allium family of the Himalaya region. It showcases major Himalayan spices ranging from Kashmiri kesar to the famed Tejpata, Timur.
- The garden also has Badri Tulsi called oregano. Jambu (*Allium stracheyi*) leaves used for seasoning and for daal tadka.
- Lakhori/Pili mirch is a famous chili pepper of Uttarakhand only grows in Almora Uttarakhand, Bhikiyasain and Sult in Uttarakhand are famous for producing Lakhori mirch. This chili is extremely hot and has antidiabetic antibacterial properties and rich in Vitamin C.
- The Himalayan Garden has Kala Jeera, Jakhya (one of the most popular spices of Garhwal region, used for tempering Dal and Vegetables). Gandrayan (Pungent spice used as a flavouring agent in Vegetables and daal).
- It also has an Interpretation centre where information about these spices has been displayed.
- The main objective of establishing this spice garden was to popularize and create awareness about various spices of the Indian Himayan region. These spices are highly nutritious, delicious and have been part of the Himlayan cuisine.



Crocus sativus



Jhumaru mirch



Lakhori mirch (Capsicum annum)

