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The role of traditional knowledge in climate change adaptation among the Nicobarese of Central Nicobar Islands, India

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Supplementary Materials

Supplementary Table S1 — Type of respondents for purposive sampling in the study

Respondent type	Number of respondents
Tribal leaders – village captains, tuhet heads	14
Tribal elders > 60 years	10
Farmers group > 35 years	24
Officials from government department & ICAR	2
Total respondents	50

Supplementary Table S2 — Diversity in pandanus and banana as recognized by the tribal and their use		
Name & Diversity index	Varieties / local types	Description and purpose
<i>Laeom</i> (Pandanus) <i>Pandanaceae leram</i> (0.81)	<i>Vuongö</i>	It is very big in size and light yellow in colour. The edible flesh is abundant and extracted after moderate boiling.
	<i>Katamka</i>	This variety appears in light orange colour but it contains less flesh when compared to other varieties.
	<i>Hitvich</i>	It also appears light yellow which can be distinguished from other varieties based on its taste.
	<i>Mufah-Kachav</i>	It is in dried cane colour and contains full flesh.
Hipu (Banana) <i>Musa</i> spp. (0.92)	<i>Raak-Reak</i>	It is very big in size and has red colour flesh after extraction.
	<i>Kinlaha</i> or <i>Sampu</i>	It is small in size and used for preparation of <i>seraat</i> . Raw is boiled and eaten along with grated <i>kutch</i> coconut. During illness, it is roasted on fire and given to the patient.
	<i>Sitöyum (champa khela):</i>	It is consumed only after ripening
	<i>Si-ök</i> or <i>Samakiöt</i>	It is consumed only after ripening.
	<i>Sipamoh</i> or <i>To-uva-anykuö</i>	Unripened fruit is used for vegetable purpose only. Further it is also consumed after roasting
	<i>Sitalanchông</i> or <i>Talfuk</i>	Unripened (Kutch) fruit is boiled and consumed as vegetable.
	<i>Simatai</i>	It is similar to <i>Kinlaha</i> in taste but in big size. Ripen fruit is used and sometimes Unripened (kutch) fruit is consumed after boiling.
	<i>Sihitva</i>	Ripen fruit is used and sometimes it is consumed after boiling.
	<i>Simichuli</i> or <i>Tampi</i>	It is in red colour. Only ripened fruit is eaten.
	<i>Sikalang</i> or <i>Si-achih</i>	It can be eaten either <i>kutch</i> or <i>pucca</i> after boiling
	<i>Siuköl</i> or <i>Mikökö:</i>	It is purely used for vegetable purpose
<i>Saithankhela</i>	It is also known as <i>jungly</i> banana and it grown in midst of the forest.	



a. Dense coconut plantation as pure stand



b. Dwarf coconut along with other tubers and vegetables in the home garden



c. Tuhets garden in newly cleared forest

Supplementary Fig. S1 — Traditional cultivation practices of coconut by Nicobari tribe