

Title – Kithul Male Waga

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Abstract The way of identify the ripened Caryota urens flower is when top of flower is tight, break it and take flower sting. If the stamens of the flower is broken, it is ripened Caryota urens flower.

Caryota urens industry is the rural crop industry that passing away in currently. The main character of the Caryota urens food production is Caryota urens flower. Because the main liquid is taken from this flower. This industry is spreaded in Mahathalapitiya, Adhawala, Lihinipitiya and etc. Specially this Caryota urens tapping is in the low country and mid country wet zone. Kitul mal tapping has been practiced since ancient times to obtain kitul toddy (Ra). So the way of making this flower is very different to each premises to premises. This research is described the way of identity the tanned Caryota urens flower, tools, hand medicine that use in Kalawana village of Sabaragamuwa province. The main purpose of this research is distributing the knowledge of this Caryota urens industry.

Caryota urens flower is bloomed on the top of Caryota urens tree. There are two Caryota urens flowers and they are Mudun flower and Pili Flower. If describe the way of making Mudun flower in firstly, 3 or 4 Caryota urens branches should be removed. Then a Caryota urens stick is taken and hit it on the Caryota urens flower. After both this flower and stick are wrapped and take a **Oligu stick** and hang it in direction of this flower is turned.

Then Keppettiya leaves are taken and rub through the flower until remove the curl of flower and after removed it, the flower is become to red color. After, limest is rubbed around the flower. This is the hand medicine of Mudun flower. After one or two days it become dry and Caryota urens stick should be removed. Then cut the top of Caryota urens flower at the evening and hang the pot.

Caryota urens leaves are used to make **Mandi**. Caryota urens leaves are put into the pot for it and keep it two or three days. Then filter the liquid that make in the pot and throw the Caryota urens leaves. Now Mandi is made.

After **Theldiya** is mixed with Mandi and make kithul toddy. When Theldiya is flowed to the pot the foams are formed and it produce the temperature and this temperature help to boil the flower and it help to increase the prosperity of Caryota urens flower.

The flower should be cut three time or four time a day. There is a small slice should be cut. Then hanged pot is taken and kithul toddy /theldiya of the pot remove to another pot hang again the new pot.

Mal knife and Kappadu knife are used as tools for in this field. The hand medicines of pili flower are limest, gray, **wiyan Dubulu and salt water**. Then those things should be mixed well. Gray and limest are used for boil the flower, Wiyan dubulu is used for protect the flower from insect and salt water is used to mix those things. Then mal knife is taken and touch it $\frac{1}{4}$ ditch from top of the knife and dashes are digged around the flower. After the medicine is applied around the flower.

This is about the Caryota urens flower and the way of identity the tanned Caryota urens flower, tools, hand medicine were described and it help to new farmers to make Caryota urens new flower.

Key words

- Oligu stick – The stick that help to hold the Caryota urens flower
- Mandi – The liquid that use to make *Kithul Ra (Kithul toddy)*
- Theldiya - The liquid that comes from Caryota urens flower



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