



Quarterly Newsletter 1: 2022

Welcome to our very first newsletter! It has been a little over three months since our founder Biman finished on-campus training at kanthari and came back to his village (in southern West Bengal) where [bon](#), our organization has started. In this newsletter, we will share our journey since Biman left kanthari campus. [kanthari](#) provides a 12-month scholarship-based training, equipping social change makers/entrepreneurs with the tools required to start their own organizations creating a positive impact in their communities.

Exposure visits: On the way back to West Bengal we visited a beautiful backyard [forest](#) in Kochi created by Mr. Manoj B., a conservationist. Later we went to [Farmers Share](#), a community in northern Kerala that is trying to develop a self-reliant village through different value-added products. During this trip, we were accompanied by Ms. Akhina Mohan (a fellow kanthari), founder of [alarmo](#).



With Manoj B in his forest



At Farmers Share making of Hibiscus Tea

KNOCK meeting: Before reaching West Bengal, we had the opportunity to attend a workshop organized by KNOCK (kanthari alumni network) on compliance that an Indian non-profit must fulfill. During and after the workshop we got very inspired by interacting with the KNOCK members who are running their social projects in different parts of India.



Attending KNOCK meeting



Three trustees after registering bon

Registration of bon: We are very pleased to inform you that bon got registered on 23rd February at Medinipur as a Public Charitable Trust with three board members.

Kitchen garden trail: Since mid-January, we started working with five families to create kitchen gardens. For time management issues, two families dropped out at the beginning. Our goal of this trial phase was to figure out the challenges of growing food around the year in the local conditions. Soil fertility, pest attacks, and extreme heat during dry summer are a few of the issues we are facing. To address some of them we started making traditional liquid fertilizers like Jeevamrut, mustard oil cake fertilizer, and bio enzyme. The result of the application of these fertilizers is encouraging.



One experimental garden



Preparation of Jeevamrut



Bio enzyme preparation

Interaction with the vegetable vendors: To know the source of the local food and food diversity we often visited open markets and interacted with the vegetable sellers. Finding some wild greens and some not-so-common vegetables were very encouraging. However, digging deeper we quickly realized most vegetables are hybrid and many are not even seasonal. Sometimes the seller has no clue where these vegetables are being produced. These once again made us realize why bon is needed.



A visit to weekly open vegetable market

Upcoming project: From all the knowledge we have gathered so far, we are creating three model kitchen gardens. The purpose of these model gardens is to excite other community members to start their own kitchen gardens. We are doing a course on the topic “Growing food in small spaces fast” offered by Clea Chandmal to equip ourselves with more skills for this.



One of our future model gardens withstanding 39 degree Celsius dry summer heat

Dear fellow earthlings,

Our world is in a deep ecological crisis right now. bon is trying to address this issue by working with communities and other similar initiatives to create gardens that produce diverse food in any available space. There is a long road ahead before we can settle. We would like to have you with us on this journey. Please [reach out](#) to us with any suggestions or queries you have.

You can help us to spread the word about bon by sharing this newsletter or our [website](#) in your network. Stay healthy, stay safe!

Biman