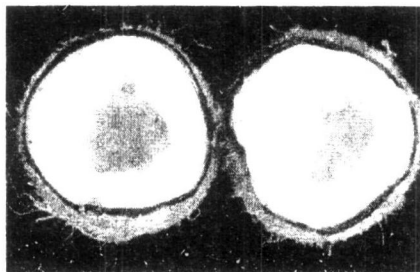


DIKIRI POL FOR YOUR LAND

Dikiri pol is one of the special varieties of coconut found in Sri Lanka. The nuts are generally heavy. When tapped on the nut, dikiri gives a low dull thud. The kernel of the dikiri nut is thicker than that of a normal nut. It is soft and is a jelly like mass, filling almost the entire cavity of the nut. The kernel is suitable for production of various sweets. The nut water is thick and is an oily substance. Due to its special characteristics and scarcity, dikiri nuts are expensive.

Dikiri is mainly found in the Southern Province of the island especially in the Denipitiya and Weligama areas. The production is limited to 1-2 dikiri nuts per bunch per palm. Furthermore, under natural condition dikiri nuts do not germinate. Hence, propagation of dikiri is difficult.



Therefore, Coconut Research Institute has launched a programme for a mass-production of dikiri plants using the embryo culture technology. The plants will be ready for distribution in 1-2 years. However, a few dikiri seedlings have already been sold at a cost of Rs. 125.00 per seedling. Further information can be obtained from Director, Coconut Research Institute, Lunuwila.