

**THE GEOGRAPHICAL INDICATIONS OF GOODS  
(REGISTRATION AND PROTECTION) ACT, 1999**

Received Rs. 5000 in cash/  
Cheque/DD/MO on 24.1.07  
vide entry no. 0215 in the  
register of valuables  
Cashier  
25/1/07

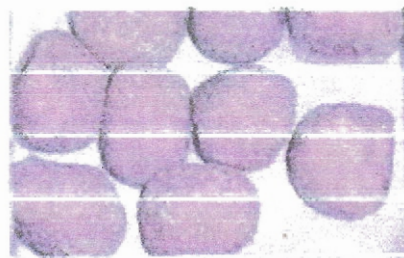
Form GI - 1

**Application for the registration of a Geographical Indication  
in Part A of the Register**

[Section 11 (1), Rule 23 (2)]

Application is made hereby made by THAKUR'S DHARWAD PEDHA MANUFACTURERS' WELFARE TRUST for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars:

- (A) **NAME OF THE APPLICANT** : Thakur's Dharwad Pedha Manufacturers' Welfare Trust
- (B) **ADDRESS** : # 482, Thakur's Building (Near Sri Ram Temple) Line Bazaar, Dharwad – 580 001, Karnataka
- (C) **LIST OF ASSOCIATION OR PERSONS / PRODUCERS / ORGANISATION / AUTHORITY** : To be provided on request.
- (D) **TYPE OF GOODS** : Milk Products falling under Class 29
- (E) **SPECIFICATION** : Dharwad Pedha is a sweet meat made of processed milk, brown in colour, coated with sugar and is unique in its flavour.



**(F) NAME OF THE GEOGRAPHICAL INDICATION (AND PARTICULARS)**

DHARWAD PEDHA

Dharwad Pedha originates from the definite territory of Dharwad, Karnataka State, India. It is a unique type of sweet meat made of processed milk and sugar which has a special quality and production characteristics. The said geographical indication identifies and indicates the producers originating in the city of Dharwad, Karnataka State.

**(G) DESCRIPTION OF THE GOODS**

Dharwad Pedha is a unique type of Indian sweet meat made of processed milk and sugar.

It is a milk sweet meat, brown in colour and coated with sugar. It has a distinct flavour due to the manner and the process in which it is made.

It is made freshly on a daily basis and the entire process may take about 3 (three) hours.

An interesting feature of this milk product is that the manner in which it is made, though its main ingredient is milk, it does not perish easily and the flavour remains the same for a period of 20 (twenty) days.

**(H) GEOGRAPHICAL AREA OF PRODUCTION AND MAP AS SHOWN IN PAGE No. 9**

Geographical Details:

Location	Dharwad District
Geographical Position	North West Karnataka
Population	1,604,253 (2001 Census)
Latitude	15.15 to 15.35 North
Longitude	75.00 to 75.20 East
Total Land	4.263 sq. km.
Height from sea level	2580 feet / 715 metres
Annual rains fall	32 to 38 inches (approx. 722 mm) ( Rainy Season: June - Sep)
Temperature	April - May 39 degrees C (Max) Dec - Jan 12 degrees C (Min)
Density	377 / sq. km.
Literates	71. 87 %
Season	Kharif and Rabi
Languages spoken	Kannada
Communities Settled	Hindu, Muslim, Christians, Jains and others
Agricultural Cultivation	Jowar, Wheat, Chilly, Cotton, Sugar, Onions, Soya, etc.
Gram Panchayats	127
District Boundaries	Northeast & East : Gadag and part of Belgaum; South : Haveri; Southwest & West : Uttara Kannada, and Northwest & North : Belgaum

The geological, geographical and historical evidences available show that the word 'Dharwad' has its roots in 'Dharawada' and in the inscriptions of Chalukya Vikramaditya VI dating back to 1119 A.D., when it is mentioned as 'Dharwadam'.

The inscriptions found in a nearby village, Narendra, proves that Dharwad existed since the 12<sup>th</sup> Century A.D., near Kundaure, which came under the rule of Vikramaditya.

Another theory is, during VijayaNagara rule of Dharwad, there was a ruler by name "Dharav" (1403 A.D.) and Dharwad got its name from him. There are some inscriptions that refer to Dharwad as KampaNa Sthana.

'Dharawada' means a door, a gateway settlement. This indicates its existence in historic and pre-historic times. 'Dara' also means yarn or thread. There were spinning mills and weaving industries in the area and it was also known as a "village of yarn".

During the rule of Nawab of Savanur, Dharwad was called "Narratbad". In 1673, Abdul Karim Khan was appointed Governor of Bijapur district or 'Sarkar' of Bankapur, with 16 sub - divisions. The main sub - divisions were "Narratbad" (Dharwad) and Gadag.

In 1817, it was called "Dharwad" under the Poona Treaty.

Apart from its origin and history, Dharwad has a peculiar geological features. Being a "gadinadu", it was known as the "gateway village" because people used to go to Yellapur and the Dharwad fort was built to protect it from military operations of enemies. For centuries, Dharwad acted as a gateway between "Malenaadu" (western mountains) and "Bayalu seeme" (plains) and it became a resting place for the travellers.

Before the British rule, Dharwad came under several dynasties - the Adilshais of Bijapur, the Vijayanagar kings, the Marathas and the Nawab of Savanur.

It is just east of magnificent "Western Ghats". Dharwad is surrounded of hills and there are numerous lakes and other smaller water bodies.

- On the western side Mountains of Saiyhadri, a river called 'Shalmala' originated in Dharwad but she flows underground;
- Western part of Dharwad is called 'Malenaadu' full of forestry of red soil;
- Eastern part of Dharwad is called 'BelawalNadu' flat land of black soil;
- Central Part of Dharwad is 'Gadinadu' - Mixture of both.

The town is spread between seven hills, viz.,

- Ettina Gudda
- Malamaddi or Ulavibasaveshwer Hill
- Mailaralinga Hill
- Rajatgiri Hill
- Madarmaddi Hill
- Tejaswinagar Hill

Saraswatpur Hill

There were nine lakes, but only two exist today, viz.,

Kelgeri

Sadankeri

The District of Dharwad is strategically located in Northern Karnataka, with industrial city of Hubli. Dharwad was recently divided into two more districts, Gadag and Haveri. This signifies, how well the district has progressed financially and politically, that necessitated creation of more administrative divisions. Geologically, major part of the city has schist layers.

**(I) PROOF OF ORIGIN (HISTORICAL RECORDS)**

Dharwad Pedha traces its historical origin to Thakur family which migrated from Unnao in Uttar Pradesh to Dharwad after the dreaded plague broke out there sometime in late 18<sup>th</sup> Century. With meagre funds, Shri. Ram Ratan Singh Thakur (first generation sweet maker) started making 'pedhas' and selling them and gradually, it started becoming popular.

Shri. Ram Ratan Singh Thakur's grandson, Shri. Babu Singh Thakur, built the reputation of the 'pedha' with a missionary zeal. With no time, the 'pedha' became so popular that local people of Dharwad began identifying it by his name and as 'Line Bazaar Pedha' (the name of the street on which the shop is located).

The technique of preparing these 'pedhas' however remains a closely guarded trade secret, known only to the family members of Shri. Durga Singh Thakur, as handed down the generations, by father to son. The family sweats it everyday in the morning to retain the hard – earned reputation of the Dharwad delicacy. In order to preserve its authentic taste, only the family members are involved in making it.

Due to the strenuous efforts involved in preparing it, only limited quantity (of 100 kgs.) is made on a daily basis. These 'pedhas' are not made in bulk as the family intends to preserve the quality and the taste of it. In order to maintain the quality consistently, the family has to ensure that there is adequate supply of fresh and unadulterated milk which constitute the main ingredient in preparation of this special sweet.

For the last 200 years, the Dharwad 'pedha' has become synonymous with 'Babu Singh Thakur Pedha', 'Thakur Pedha' or 'Line Bazaar Pedha'.

Since then, till this date, the descendants of Shri. Ram Ratan Singh Thakur stand out in their contribution for its popularity and tiring efforts. Presently, Shri. Durga Singh Thakur who is the fifth generation of (Late) Shri. Ram Ratan Singh B. Thakur, is carrying on the rich and unique family tradition of making Dharwad Pedha.

The following supportive documents (listed chronologically) have been submitted alongwith the applications:

**I. Newspaper Articles (English)**

1. 'Line Bazar Lives on....' The Indian Express, February 8, 1975;
2. 'A Dharwar Delicacy', The Hindu, April 30, 1975;
3. Anees Jung, 'Another time, another place', The Times of India, January 20, 1985;
4. 'Shabana Tastes Dharwar Pedha', The Deccan Herald, July 31, 1985;
5. Shree Padre, 'The sweet taste of success', The Current, December 19, 1987;
6. Jaya Patil, 'A centre of education, music and literary activities', The Times of India, Ed. Bangalore, April 11, 1988;
7. Jaya Patil, 'Dharwad Phedas, a sweet delicacy', The Indian Express, Ed. Hyderabad, May 25, 1990;
8. Shankar Bennur, 'Sweet Success', The Deccan Herald July 21, 2000;

**II. Book, Magazines and Gazetteer**

1. Dom Moraes, 'The Open Eyes - a journey through Karnataka' Government of Karnataka, 1976;
2. Dharwad District Gazetteer – English Version of Kannada Volume (1995), p-211;
3. N. Bhanutej, 'Peda Passion', The Week, May 12, 2002.

**III. Newspaper Articles (Kannada)**

1. N. K. Kulkarni, 'Dharwad Pedha' Samyukta Karnataka, June 23, 1968;
2. N. K. Kulkarni, 'SaviShilpi Ram RatanSingh Thakur' Navodaya, February 06, 1977, p-2;
3. Ganesh Kadam, 'Vishista Ruchiya Dharwad Pedha' Sanje Vani December 20, 1995;
4. Jayashil, 'Ade Ruchi', August 21, 1983;
5. Basavraj Hongal, 'Dharwad Badaladaru Pedha Ruchi Badalagila', Vijaya Karnataka, June 19, 2002;
6. 'Dharwad Vaishitya- Pedha'; Karnataka Munnade, October 25, 1985
7. Anjali Sugur, 'Yelade Prasida Dharwad Hesaranta Babusingh Pedha', Vidya Samachar, (Karnatak University) September 30, 1989;

**IV. Book, Magazines (Kannada)**

1. 'Rashtra Kyatiyi Padedda Dharwad Pedha' Taranga, May 01, 1988, p-54;
2. Mohan Bhadrapur, 'Dharwad Pedha' Janapadha, March 1989, pp-20-22;
3. H. S. Bhairnathi, 'Dharwad Pedhage Rajiv Gandhi Prashasthi' Taranga, December 12, 2002, p-61;
4. R.D. Nargundhi, 'Yeshtu Savidaru Beku – Dharwad ada-e Pedha', Krushipete;
5. Manda Kadakol, 'Pedhagala Raja', Sudha, September 29, 1985;
6. 'Line Bazaar Pedha' Dharwad Margadarshi, 1985, pp-30,176-177;

**V. Article (Urdu)**

1. 'Dharwad ki khass cheez jo raal tapkati hai', R. Rafiq Bhandari, Urdu Daily, Salar, April 06, 1997;

**V. Article (Telugu)**

1. V. G. Sidhapur, 'Dharwad Dudh Pedha' Eenadu, September 24, 2000.

**VI. Article (Marathi)**

1. N. V. Deshpandhe, 'Dharwad - Dharwade Pedhe - Babusinghche', Rithu Chakra, January 1, 1980, pp-10-16.

**(J) METHOD OF PREPARATION**

Step 1: Processed buffalo milk is procured from the nearby villages around Dharwad;

Step 2: To this processed milk sugar is added. Thereafter, this mixture is stirred constantly on low flame for about 90 minutes. During heating, the sugar content gets caramelised to give the 'pedha' its brown colour. The heated mixture is then left open for cooling for about 20 minutes;

Step 3: After cooling, approximately 35 gms. of mixture is taken to prepare 'pedhas' by hand in circular shape and this takes about 30 minutes;

Step 4: The 'pedhas' so prepared is rolled over sugar powder and kept for drying for approximately 20 - 30 minutes and thereafter, it is ready to be sold.

Pedhas so prepared are packed in cardboard boxes and sold in various quantities such as 250 gms., 500 gms. and 1 kg.

**(K) UNIQUENESS**

Dharwad Pedha has acquired valuable reputation and it is indicative of quality and uniqueness. Dharwad Pedha is the most unique 'pedha' as its distinctiveness lies in its preparation. This is due to the following reasons:

- (i) made by hand;
- (ii) made by only milk and sugar only without any flavouring agents;
- (iii) has longer shelf life than other milk made sweet meats;
- (iv) originates only from the city of Dharwad.

**(L) INSPECTION BODY**

(i) The Trust proposes to form a Standard and Quality committee under the Trust from amongst the original family members. This committee shall be responsible for ensuring high standards of quality by members of the Trust manufacturing the 'pedha'.

(ii) The Committee would have the power to check the process of manufacture of 'Dharwad Pedha'.

(M) OTHERS

The Thakur family has won the following laurels (Photocopy enclosed):

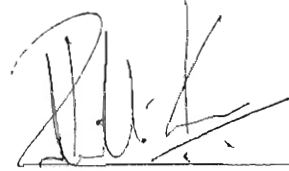
1. Certificate of merit issued to Shri. Late Babu Singh M. Thakur, who was honored with the *Silver medal* by the then Governor of Bombay, H. E. Lord Wellington on November 17, 1913 for his participation in exhibiting 'pedhas' the '*Dharwar Industrial Exhibition*' in 1913;
2. Certificate of Merit issued to Shri Late Babu Singh M. Thakur at the '*Provincial Co - operative Conference and Agriculture and Industrial Exhibition*' at the XIV Session held at Dharwad in 1925 for exhibiting 'pedhas';
3. Shri. Ram Ratansingh Thakur was felicitated and honoured at '*Felicitations to Successful Vocational Men*' held at Rotary Club of Dharwad on October 15, 1986;
4. Shri. Durga Singh Thakur awarded trophy during the Dharwad Utsav, 1999;
5. Shri. Durga Singh R. Thakur & Brothers were awarded with '*Priyadarshini Indira Gandhi Award, 2001*' for outstanding excellence in their chosen field of activity;
6. Shri. Durga Singh R. Thakur was awarded with '*Vocational Award 2001 - 2002* for '*Excellent Trader and Consumer Relation*' by the Rotary Club, Dharwad (Dist. 3170) in 2001;
7. Shri. Durga Singh R. Thakur was awarded with '*Rajiv Gandhi Excellence Award, 2002*' for achieving outstanding excellence in his chosen field of activity.

ADDITIONAL LIST OF ENCLOSURES:

1. Photographs
  1. Photograph of Shri Late Babu Singh M. Thakur;
  2. Photograph of Shri Late Ramratan Singh B. Thakur;
  3. Photograph of the Certificate of merit issued to Shri. Late Babu Singh M. Thakur. who was honored with the *Silver medal* by the then Governor of Bombay, H. E. Lord Wellington on November 17, 1913 for his participation in exhibiting 'pedhas' the '*Dharwar Industrial Exhibition*' in 1913;
  4. Photograph of the Certificate of Merit issued to Shri Late Babu Singh M. Thakur at the '*Provincial Co - operative Conference and Agriculture and Industrial Exhibition*' at the XIV Session held at Dharwad in 1925 for exhibiting 'pedhas';
  5. Photograph of the trophy awarded to Shri. Durga Singh Thakur during the Dharwad Utsav, 1999;
  6. Photograph of the trophy and certificate awarded to Shri. Durga Singh R. Thakur & Brothers with '*Priyadarshini Indira Gandhi*

*Award, 2001* for outstanding excellence in their chosen field of activity;

7. Photograph of the trophy and certificate awarded to Shri. Durga Singh R. Thakur with '*Rajiv Gandhi Excellence Award, 2002*' for achieving outstanding excellence in his chosen field of activity.
  8. Photograph of Thakur Family (Fifth and sixth generation) who are into the manufacture of Pedha, and
  9. Photograph of Dharwad Pedha.
- II. Map of Dharwad District. Karnataka:
- III. Family Tree of Thakur Family.



(Prashant S.B.)  
WinLexis

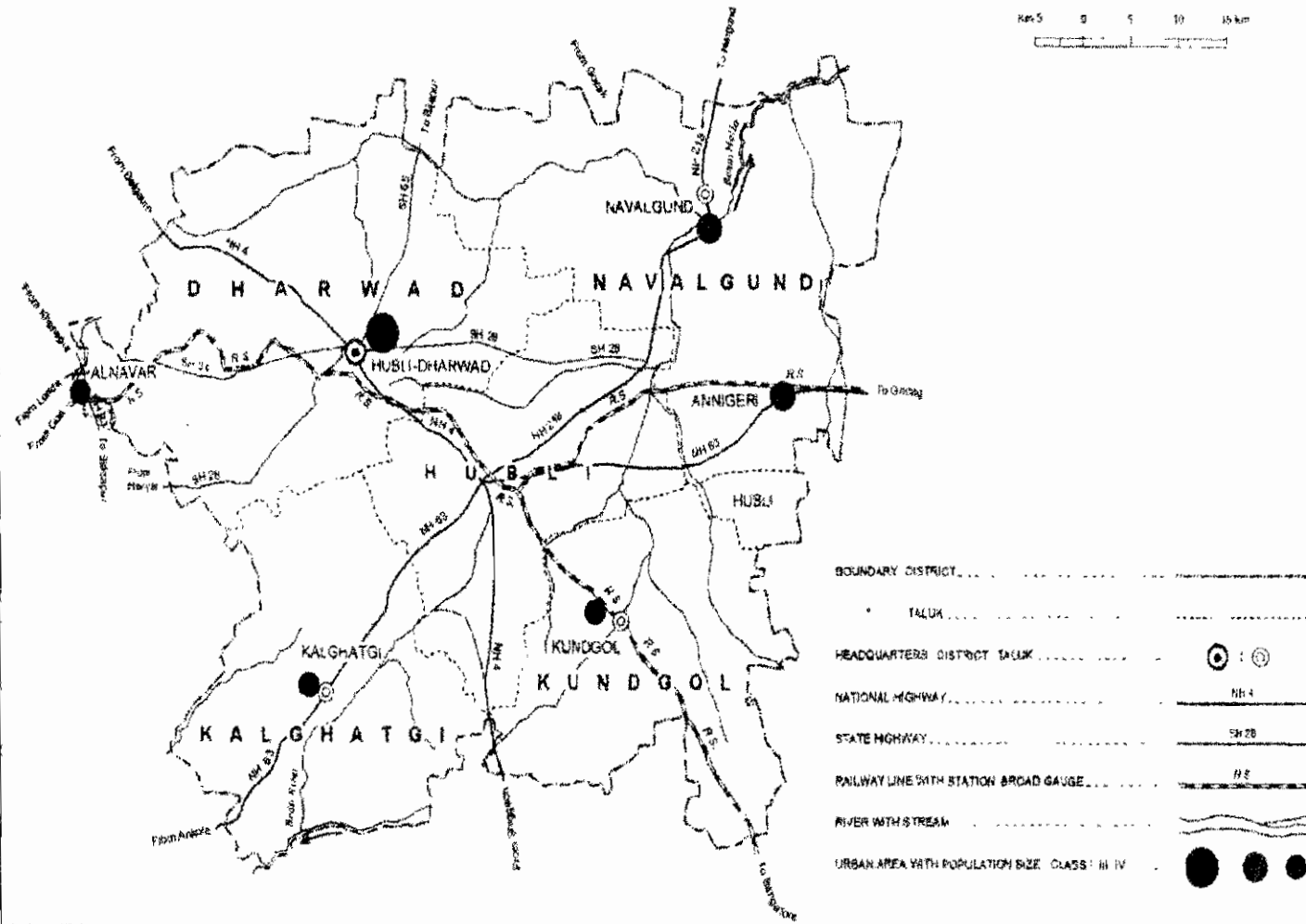
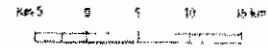
**Legal Consultants-Corporate**  
**# 89, 1st Floor, 'JINIUS HOUSE'**  
**6th Main, 9th Cross, Malleswaram,**  
**Bangalore-560 003**



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TOTAL AREA OF DISTRICT (IN SQ. KM)	4,250.01
TOTAL POPULATION OF DISTRICT	1,604,253
TOTAL NUMBER OF TOWNS IN DISTRICT	06
TOTAL NUMBER OF VILLAGES IN DISTRICT	379

# KARNATAKA DISTRICT DHARWAD



- BOUNDARY DISTRICT .....
- TALUK .....
- HEADQUARTERS DISTRICT TALUK .....
- NATIONAL HIGHWAY .....
- STATE HIGHWAY .....
- RAILWAY LINE WITH STATION BROAD GAUGE .....
- RIVER WITH STREAM .....
- URBAN AREA WITH POPULATION SIZE CLASS I-IV .....

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