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The Agrarian System During the Adil Shahi Sultans to The Progress of The Bijapur Region

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Abstract:

The Adil Shahi dynasty's agricultural system was highly diverse and productive, vital to the kingdom's economy. The primary crops included staples such as rice, wheat, millet, and pulses, ensuring a stable food supply. The kingdom made substantial investments in irrigation infrastructure to support agriculture. This included the construction of tanks (artificial lakes) and canals, which ensured a reliable water supply even in the arid regions of the Deccan plateau.
Wells were also commonly used, and river-based irrigation systems were developed where feasible. These irrigation methods were crucial for maintaining agricultural productivity and stability. Agriculture under the Adil Shahi dynasty was not just about crop production; it was a well-organized system involving detailed land measurement, tax assessment, and efficient revenue collection. Officials like Deshmukhs and Deshpande played key roles in managing these processes, ensuring that the agrarian system was both productive and sustainable. The agricultural surplus supported internal trade and commerce with other regions, including the Mughal Empire and European trading companies, further enhancing Bijapur's economic prosperity.

Special Key Words: *Muhammedans, Nachani, Devkapus, Amir-i-Jumla. Deshmukh, Farmans, Paraghanas,*

Introduction

The economy of Bijapur Kingdom was like it is today, largely agrarian. The Census of 1881 indicates that even at that time roughly 76% of the population was sustained by agriculture and the landholders were predominantly Lingayats, Kurubars, Reddis, Musalmans, Mahars, Mangs, Brahmans, Marathas, Lamans, Vadars. The rainfall was, as it is today, exceedingly erratic and fluctuated widely both in volume and in distribution, The rains were generated partially by the south-western and partly by the north-eastern monsoon. While rains can also infrequently fall in March, April, and May, the southwest monsoon usually arrives around the first part of June. July rains are unpredictable.
In August the fall is heavier and there is a further rise in September and October when the northeast monsoon rolls in. On the whole Bijapur dominions were fruitful and contemporaneous travellers? have testified to this fact.
The total amount of land held under the Adil Shahs' reign is not mentioned in detail. Nonetheless, there were about three sizes of holdings, based on the 1002-83 records. The major holdings were from 500 to 300 acres, the moderate ones from 300 to 50 acres, and the tiny holdings from 50 to 25

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acres. A pair of bullocks was able to plough in a day one acre of dry-crop land, half an acre of garden land three-quarters of an acre of rice land. These were also adequate till 16 to 30 acres of dry-crop land, 10 acres of garden land and 12 to 16 acres of rice land.

Irrigation:

The main sources of irrigation used across the kingdom were wells, ponds, and reservoirs. Because of the fluctuating rains, they were quite relevant. The Bijapur sultans were known to be avid builders and built on an enormous scale. The chapter on architecture has a comprehensive summary of these initiatives. It should be mentioned here that they also made many ponds, wells, and reservoirs. The most important of these reservoirs were two constructed by Muhammad Adil Shah in 1633 at Mamdapur, Bijapur, and one built by Ibrahim Adil Shah Il in 1620 at Kamatgi, roughly 12 miles east of Bijapur.

In the coastal strip, rice was the main crop. It is primarily a crop of the hot environment with abundant rain. The coastal holdings of Bijapur from Dabhol to Bhatkal, which was a hot region with lots of rainfall, produced a significant quantity of rice. The hot and rainy coastal region of Bijapur, from Dabhol to Bhatkal, was known for its production of rice, which was the primary crop in the area and a staple food for the locals. There were several varieties of rice grown in the region, with Jiresal being the finest. The other staple crop was 'Nachani', a type of small millet that was less nutritious than rice. It was grown on hillsides that were unsuitable for rice and was used mainly by poor people to make flour and bread. Nachani was a famous millet in those days.

Pepper

Large-scale pepper manufacturing in the Konkan and Canara districts during the sixteenth and seventeenth centuries. Although the districts bordering Vengurla and Karwar in the Konkan also produced a significant amount of pepper in those days, the Canara area around Bhatkal and Karwar served as the main hub for pepper production.

Cardamom

Cardamom was grown in the Konkan region around Vengurla in addition to the Canara region, which encompasses Karwar and Bhatkal. From Chaul and Dabhol to Bhatkal, the coastal zone was known for its production of cardamoms, betel palm, and pepper that resembled betel nuts. Many other regions of the nation also had betel leaf cultivation, which, together with betelnuts, was the necessary component of Pan. The kingdom's coastal regions were used for the production of cashew and coconut nuts. In the dunes, the coconut tree flourished. It was among India's most valuable trees. The nut's helmet was and is used in a variety of culinary products. After the herb was dried, it was known as copra to preserve it for a longer period. Its oil has been and still is used for cooking, hair application, and illumination. This tree was also derived from the well-known national wine Tadi. Drinking cups and spoons with wooden handles were made from the hard walnut tree shell. The hard nutshell was used to make ship beds, ropes made from coconuts, and other structures. The Portuguese brought cashew nuts to Europe from Brazil. Goa's rapid expansion was made possible by the extremely favourable soil around the region.

However, the province had already been taken over by the Portuguese by that point, and it was no longer a part of the Bijapur empire. Numerous fish and shellfish species can be found along the Konkan coast. Konkan The fish lived longer because it was cured and salted. The Konkan coast's non-vegetarian residents consumed it. According to some accounts, the introduction of wheat production into the Deccan occurred as a result of the migration of Muslims, who were primarily dependent on it for their daily sustenance.

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Cotton

Cotton was also grown in the Bijapur kingdom. Cotton Kapus or hatti Gossypium herbaceum was cultivated as a late crop predominantly on the black soil of the eastern half of the plateau. Three varieties of cotton were grown throughout the kingdom. Gossypiumarboreum or Devkapus is god's cotton used in weaving sacred threads; Gossypium indicum or jari-hurl, that is. country's cotton cultivated in pure black soil; and Gossypium barbadense or vilarati hatti, that is.

New Orleans cotton is cultivated on dark soil. There was a continuous and regular output of cotton in the Bijapur kingdom. It supplied raw materials to the several cotton businesses operating around the kingdom. But cotton never thrived in the same field the next year, it was alternated by millet or gram. The sowing season for cotton occurs in August.

The cultivation of sugar cane was also prevalent in various parts of the kingdom. Sugar was manufactured from it for human consumption, and its juice was also utilised, for making cashew nuts a popular beverage. Like cashew nuts, tobacco was also introduced into India. Like Cashew nuts, Tobacco was also brought into India by the Portuguese. The Portuguese introduced it. However, it remained restricted to southern India until the beginning of the seventeenth century. Asad Beg ambassador of Emperor Akbar had observed tobacco for the first time in Bijapur.

During the rule of Ali Adil Shah II (1656-1677), the growth of tobacco gained significant economic significance. Adil Shah II had set aside the revenue generated from it exclusively for his use.

The Jaghirdars were not eligible to receive any portion of it. Tobacco had gained significant popularity and consumption had received social approval, especially among the Muhammedans. Dr Fryer reported that the Muhammedans were very dependent on tobacco and would frequently smoke it. the elaborate pipe is known as the hubble-bubble.

Fruits:

The kingdom was rich in fruits but poor in flowers. The mango held the distinction of being the most renowned and much-favoured fruit in India, as it was in other regions. The mango has earned high commendation from international tourists such as Linchesten, Fryer, Gracia da Orta, and Careris. Mango trees were largely found throughout the regions of Goa, the highlands of the Deccan, and the Canara kingdoms. The raw mangoes were preserved and pickled using numerous methods, and these preserved mangoes served as their meal all year round.

The banana or Indian banana was the most popular fruit, second only to the mango. Another very tasty fruit was the Jambu. There were also oranges, lemons and other citrus things. Various species of melons and grapes developed on the highlands of the Deccan.

Vegetables

The kingdom had a considerable supply of numerous sorts of vegetables. Potatoes, which were imported into India by the Portuguese, like cashew nut, pineapple, tobacco, and papaw, became popular throughout the sixteenth and seventeenth. centuries. It had been imported by the Portuguese from South America and was known in the Deccan by the Portuguese name Hatata. According to Linchesten, it was more well-liked by Muslims and was grown in large quantities.

Linchesten also cites cucumbers and radishes. The most common tree discovered in the kingdom was probably that of tamarind. Tamarind was extensively utilized in flavouring food and for medical purposes. It was also salted and kept in sugar as a condiment. Its condiment also became an object of export to Persia, Arabia, and Portugal.

The Canara country and the coastline region produced ginger, which was also utilized for flavouring the food and for medical purposes. Myrobalan was also widespread in the Konkan and Canara regions. Five varieties of myrobalans grew on the upland. Of these three varieties, one had

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been used primarily for medicinal purposes. The fourth was used for tanning leather, and the last was for preparing sauces by keeping the fruit in sugar. Poppy was also cultivated, although on a modest scale. Opium was made from it for medicinal and smoking uses. Indigo was created around Dabhol. A substantial amount of the produce was utilized locally in the cotton weaving businesses, but part of it was also exported.

Jourdan writes This country is highly fertile and resourceful. Nikitin states, "While well as Calicut, its principal harbour once was the Indian Sea... and it produces pepper. ginger, nutmeg, cinnamon, clove, spices, Adrak, and a multitude of herbs, and everything else is cheap there. `1

Land Revenue

The most important source of income for the kingdom of Bijapur, as it was for the entire nation, was land revenue. For revenue administration land was split into four classes: 1. Crown property, 2. Jagirs, 3. The principalities of the Hindu leaders, and 4. The land was handed away to Muslim intellectuals and saints as a gift. The crown land was directly governed by the federal government. Sarkars, Paraghanas, and villages were the administrative divisions. The officer-in-charge of revenue administration in the capital was **Amir-i-Jumla**. This role was usually assumed by the Wakil al-Sultanate himself. In the sarkars, the subedar was responsible for collecting the land revenue.

He obtained aid in his endeavour from the Deshmukh and Desai's. The Deshmukh was accountable for the supervision of the income, while the Desai was responsible for maintaining the accounts.

In the Parganas, the revenue officers were Deshmukh and Desai with similar duties; but Desai in a Parganas is generally considered as the accountant in the administrative record.

The Patil and the Kulkarni were in charge of collecting revenue in the village. Rather than interacting directly with individual peasants, the government engaged with regional revenue authorities like the Patil and the Kulkarni.

From the farming community, these officials in turn received income. There was no exact evaluation or determination of the true yield of the land to support the state's demand or revenue scale. It appears that the decision was made in a cursory fashion using a supposition. Though the tenant or indigo produced near Dabhol is mentioned, no systematic categorization or study of the area was likely conducted. Though much of the output was exported, the cotton-weaving enterprises in the area used a considerable share of it.

Jourdain writes This region is extraordinarily fruitful and yields a stockpile of every sort, especially indigo. Nikitin goes on, "And Calicut was a wonderful harbour once in the Indian Sea... And it generates pepper. Everything is reasonably priced, including a variety of herbs, ginger, nutmeg, cinnamon, clove, spices, and Adrak. The Hindu Rajas, who claimed loyalty to the Sultan, had complete control over their domain and simply had to make the designated tribute payments. We know very little or nothing about their income management. The land that was given to the holy people and intellectuals had no land revenue attached to it. The Adil shahs did not affect the revenue management of their domain, and many of the customs that dated back to the time of the Hindu kings were upheld.

Muhammad Adil Shahi received about thirty million rupees as an annual tribute from the Hindu chiefs. The revenue was, however, not permanent, for these rulers dodged the payment of tribute extremely often and in certain cases, yearly punitive expeditions had to be despatched for the purpose. The other important source of income was the money generated from taxes other than land revenue. Not less than a hundred distinct sorts of cesses (Abwabs) were common.

There was only one mint at Bijapur under the authority of the Mint Master. After paying a license fee, private individuals were also permitted to mint silver and copper coins. The Bijapur government exaggerated this accusation. The non-Muslims were subject to the jizya, or toll tax,

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imposed by Muhammad Adil Shah. This levy must have produced a plentiful revenue stream for the monarchy, as the majority of people in Bijapur were Hindus. The kingdom derived a significant amount of revenue from gifts given to the Sultan on auspicious occasions. In addition, the Raichur Doab diamond mines provided monthly revenue to the Bijapur administration. These diamond mines and other mineral assets have long made the Raichur Doab desirable to the Bahmanis, and later to Bijapur and Vijayanagar. Its ownership has been contested on multiple occasions, and its ownership has changed frequently. It was permanently taken over by Bijapur following the battle of Talikota, which greatly increased the state's resources. It states that Bijapur's total revenue during Muhammad' Adil Shah was Rs. 5,25,61, 649.78

Industries

An efficient cotton and silk weaving business existed in the kingdom of Bijapur. This included the weaving of carpets, blankets, coarse cloth, silk, and cotton piece items, as well as the dying of cotton yarn. The uplands of the Deccan and Canara were used to grow cotton, while the Ching was the source of the silk that the weavers needed. Although it was present in other upland towns as well, the manufacturing sector was mostly centred around the ports.

According to Jourdain, "This nation is extremely productive and has produced a vast array of exquisite clothing, bags, shoes, and many other items. For dyeing red, the material required was Surunj or cochineal, pathic or alum, ashes of the plantain tree and safflower oil.

The whole process has been detailed in the **Bombay Gazetteer Vol. XXXIII,** p. 3,68: Cochineal is converted into powder with a pestle, and alum is produced into powder by crushing. White cotton yarn is soaked for one day in a combination of three gallons of water and three-quarters of a pound of safflower oil. The next day it is dried in the sun in an area that is expressly built for the purpose. It is then rinsed in a combination of water and plantain tree ashes and dried a second time. The cleaning and drying procedures are repeated for seven days. About three pounds of cotton yarn are then steeped in an earthen vessel for one night in an amalgam of about half a gallon of water and half a pound of cochineal and alum powder in which there are forty-eight parts of cochineal to one part of alum. The next morning, the yarn is spread in the sun on the drying stone and dried. This technique is continued for seven or eight days, by which time the yarn turns an unfading red. The essential ingredients required for dyeing black were lime, plantain ashes, takli seed, and indigo. White yarn, which at first is well submerged in pure water, is again coated in a mixture of six pounds of plantain ashes, three of lime, one of takli seed, 14 of indigo, and 200 of water, and dried in the sun. When this is twice repeated, the yarn becomes an inferior black, when thrice a middling black, and when four times a superior black. Except during the rains, when the difficulty of drying hinders work, dyeing is brisk throughout the year

The weaving company was similarly prevalent. The regions of Konkan around which the industry developed were Chaul, Dabhol, Rajapur and Vengurla. In the southern section of the kingdom, it flourished in Hubli, Kakhmeshwar and the land behind Karwar. The cotton and silk stuffs have been produced in vast quantities and numerous sorts. The cotton textiles created in the kingdom were sent to Persia, Arabia and some regions of Africa where these were in high demand. The sector received full support and encouragement from the government. The weavers were excused from payment of some taxes.

Linchesten records The Gujaratis and Banyanas reside in Goa, Diu, Chaul, Cochin and other areas of India because of their commerce and traffic in merchandise which they utilize greatly with all types of products, like coarse cotton, linen, anil (Indigo), Rice, and other wares (including slaves).

The English used to appoint local merchants as their brokers who used to do business for English factors. They received money from foreign traders and in turn financed the weavers. When the English required calico products of larger size than those manufactured by the weaver, they had to

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finance the weaver to alter their looms to manufacture the cloth of bigger size. Dabhol, Rajapur and Chaul have specialized in the manufacturing of calicoes and muslins. These cultivars were largely for export. For household usage, Vengurla made coarse cotton cloth.

Vessels

Copper and brass vessels were also made for local use from copper and brass sheets. The copper and brass sheets were first laid on a rounded ling-like stone beaten with large hammers and then cut into pieces according to the size of the vessels to be made. The vessels made out of these were water pots called Ghagras and hands, tapes, parts, and bogans.

Earthen Pots

Kumbhars were the artisans who created earthen pots in nearly every village in Bijapur. The soil was excavated from rivers, ponds, and wasteland beds. It was then combined with horse manure and left to soak in water for four days before forming into balls. The heavy wheelset was positioned in the middle of the ball and then shaped and reshaped into the appropriate-sized vessels. The lower socioeconomic strata also used them for cooking, obtaining water, and storing grain and other items. They were burned in fireplaces.

Conclusion:

Bijapur also manufactured the rough white paper. The worker uses a flat strain, or Sacha, with a basic wooden frame around it that many hair-like strands of bamboo fibre are loosely wrapped into. Holding the strainer with both hands, the labourer would lie "next to the cistern, and leaning forward with both hands, slowly raises the strainer to the surface, collecting the floating films until, upon reaching the surface, it creates a uniform layer throughout the filter." After allowing it to dry for a short while, he tampers with the paper layer on the ground.

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