

also a very important by-product. It is usually shredded during threshing to produce what is called tibin, which is considered by livestock owners as a major item in their feed inventory, and they are keen to stock it in adequate quantities for later use.

#### Cultural practices

Barley is very similar to wheat in the cultural practices used in its production. This includes seedbed preparation, weed and pest control and harvesting. It should be noted, however, that barley is grown on a wider range of lands and under lower amounts of rainfall. In those cases where it is grown under marginal conditions it is intended as a fodder crop, and in that case its yield of straw may sometimes be more valuable to producers than the meagre amount of grains produced.

The most common varieties are Root and No 50, and both have been shown to be appropriate to local conditions.

#### Profitability

It was found that the cost outlays and returns from wheat and barley were very similar. No major differences in profitability are discerned by sampled farmers, although the market structure for both crops do show some differences.

#### Chickpeas

##### Area and distribution

The chickpeas is a legume crop which, though grown in a relatively small area, is considered by farmers in certain areas as a major crop. The area under chickpeas (1980) is estimated at 13.8 thousand donums which produced 1228 tons (see Table VIII-6). About 60 percent of all output is produced in Jenin district.

Table (VIII - 6).

Area, yield and total output of chickpeas

1980

<u>District</u>	<u>Area (don)</u>	<u>Yield (kg/don)</u>	<u>Output (tons)</u>
Total	13,761	89	1,224
Jenin	7,473	100	747
Tulkarm	460	85	39
Nablus	1,390	65	90
Ramallah	927	85	79
Jerusalem	2,000	100	200
Jericho	16	120	2
Bethlehem	490	60	29
Hebron	1,005	47	42

Source: Files of the Department of Agriculture.

#### Consumption and nutritional significance

The chickpeas is a locally consumed commodity. Practically none of it is exported, either to Jordan (which produces four times as much) or to Israel. In fact, local production sometimes falls short of demand, and the deficit is bridged by imports.

Chickpeas are consumed in the West Bank (and in all other parts of the Middle East) in the form of three local types of food: falafel, hommous, and kdameh. Falafel and hommous are very popular dishes, the former being a cheap sandwich meal, and the latter is a basic breakfast item. Kdameh is prepared by mixing chickpea seeds in brine and then toasting them to dry. It is used widely, together with other types of dry nuts, as a leisure food.

#### Cultural practices

In the major production area of Jenin, chickpeas are produced on land of class I or II, using modern techniques, quite atypical