

Strongem Woaka lo Communiti fo Kaikai

Enhancing community resilience to the adverse effect of climate change School of Natural Resources Consultation Tour Choiseul Province 16th – 21st November, 2011

Purpose

 to collect and analyze community data on food processing and preservation methods

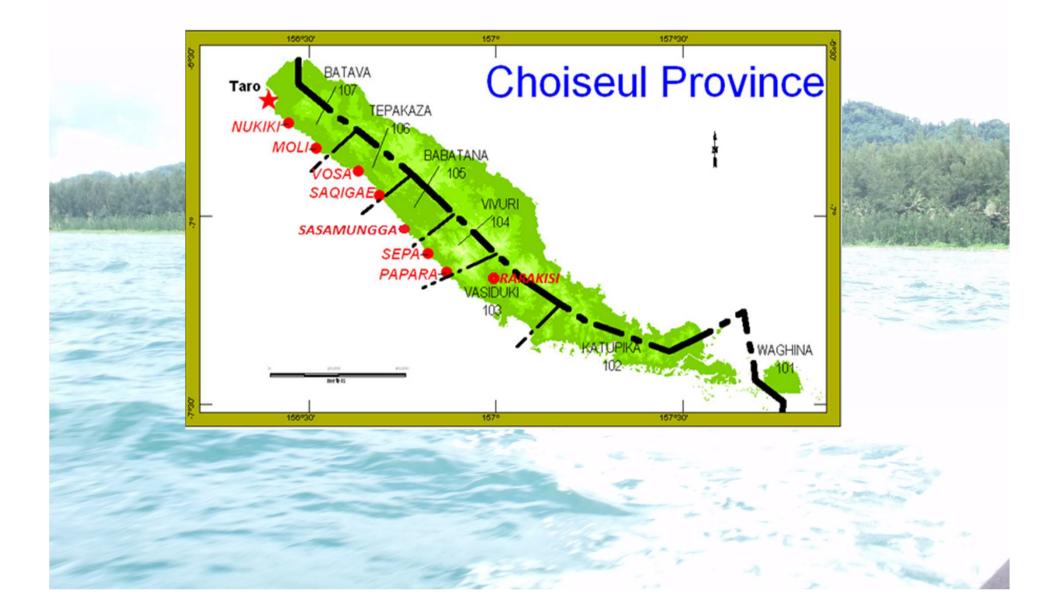
 identify any existing indigenous integrated farming systems



Objectives

- Identify food processing and preservation methods;
- Identify indigenous technologies used in food processing and preservations;
- Evaluate the main cropping systems;
- Evaluate indigenous food reserve systems;
- Identify any indigenous integrated farming system; and
- Make general observations and general conclusions

South Choiseul





Methodology

- Use of questionnaire
- Group discussion
- Site visits

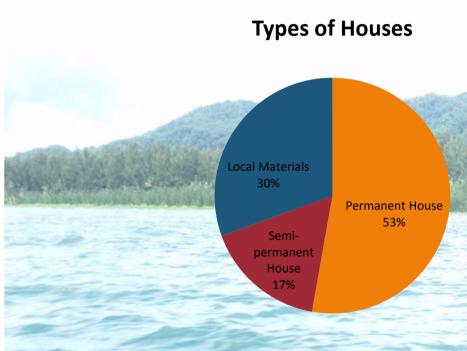
Findings

- Demographic status
- The average size of households is 5
 - average age range of adults is between 40-47 years old and the youngest is between 1 and 2 years old
- Sex ratio between male and female is 2.7:2.6 respectively.
- The level of literacy is high.

ECE class at Saqigae Community



Housing and Facilities



45% uses stand pipes45% use water tanks8% use the river or stream2% use wells

Majority of coastal communities owned permanent and semi permanent houses compared to in land regions where most of the houses are made of local materials

Source of Drinking Water





Housing and Facilities

Toilet Facilities

- 70% have no proper toilet
- 15% use flash toilets
- 15% use pit latrines

Source of Lighting

- 60% use kerosene
- 30% use solar
- 10% use generator and battery

Fuel for Cooking

- 95% use wood fuel
- 5% uses gas or kerosene.

Inputs to Livelihood

SECTION 4- INPUTS TO LIVELIHOOD

A WHAT ARE YOUR HOUSEHOLD'S MAIN LIVELIHOOD ACTIVITIES THROUGHOUT THE YEAR? (USE ACTIVITY CODE, UP TO FOUR ACTIVITIES)			B IN WHICH MONTHS DO YOU DO THESE ACTIVITIES?												C WHO PARTICIPA TES IN THIS ACTIVITY? (USE MEMBER CODE)	D WHAT PROPORTION OF THIS ACTIVITY DO YOU DIRECTLY CONSUME (FOOD), 2	E ESTIMATE THE TOTAL CASH VALUE EARNED FROM THIS ACTIVITY OVER THE LAST YEAR USE THE CASH CODE BELOW	F. USING PROPORTIONAL PILING OR 'DIVIDE THE PIE' METHODS, PLEASE ESTIMATE THE RELATIVE CONTRIBUTION TO THE HH LIVELIHOOD OF EACH ACTIVITY?
		J	F	M	Α	M	J	J	Α	S	0	Ν	D	All				
4.1 <u>MAIN</u>	1_1_1														11	_ _ %	I_I	_ _ %
4.2 SECOND	I_I_I														II	_ _ %		_ _ %
4.3 THIRD															ii	_ _ %	1_1	_ _ %
															1.1		11	

 2= PRODUCTION EISHERIES
 9 = FISH

 3=MARKETING
 10 = SHELL MONEY

 4=COPRA
 11 = LIME (BETTLE NUT)

 5= COCOA
 12= HONEY

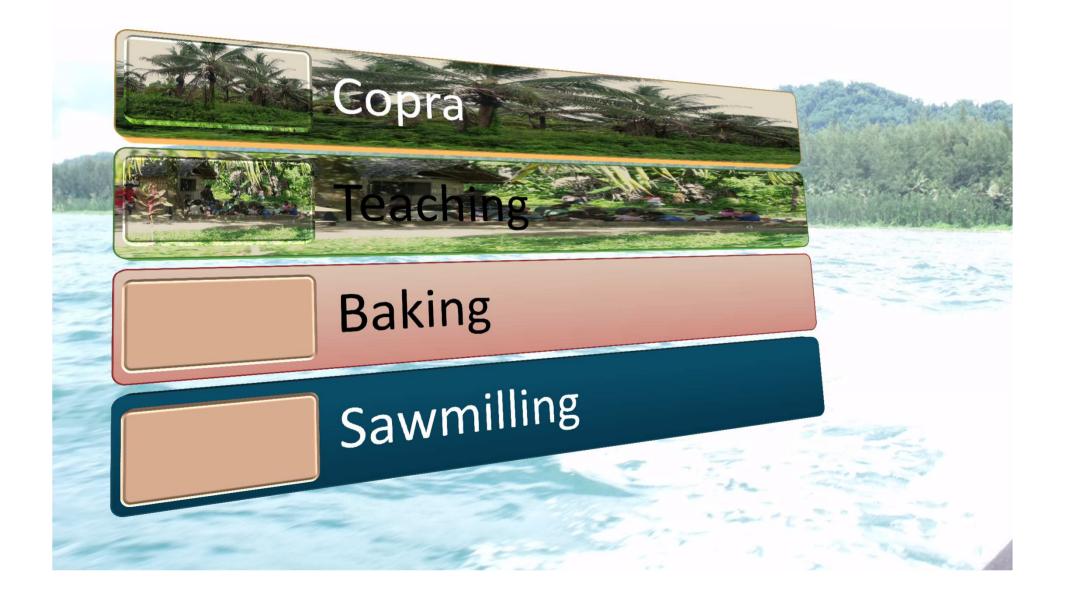
 6= BÉTEL NUT.
 13= OTHERS/ SPECIFY

 7=BEACH. DER MER
 0

Four main livelihood activities



Main Contributor to HH's Livelihood





Inputs to Livelihood

- Rest of the household participate in the activities
- Women in general did most of the work
- 50% of the HH's produce or earnings are consumed, produce from the gardens are mainly for own consumption.
- Earnings from HH's activities ranges from \$50 to \$5,000 or more.

Migration and Remittances

Not common

Remittances may occur once or twice a year
 HH's are more independent and become self reliant
 A young widow at Rarakisi Community supporting her children at school is

supporting her children at school is dependent on her garden as means of feeding her family and meeting her children's school fees.

Sources of Credit

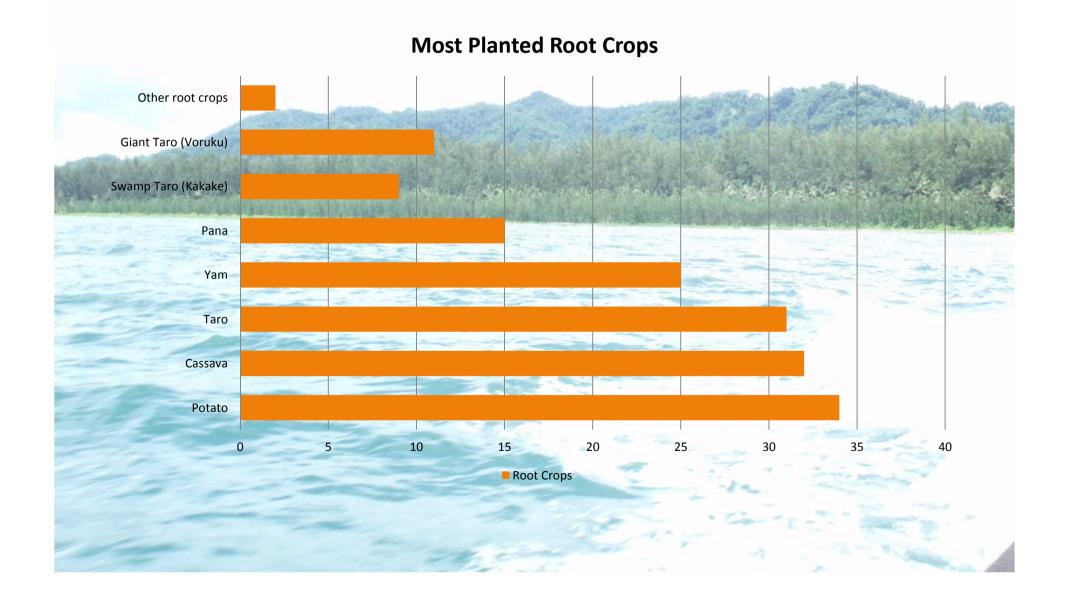
None

Agriculture Production

A typical village garden with mixed crops of potato, cassava, yam, cabbage, taro, banana, beetle nut: photo Jules

Mixed cropping method Tribal land ownership

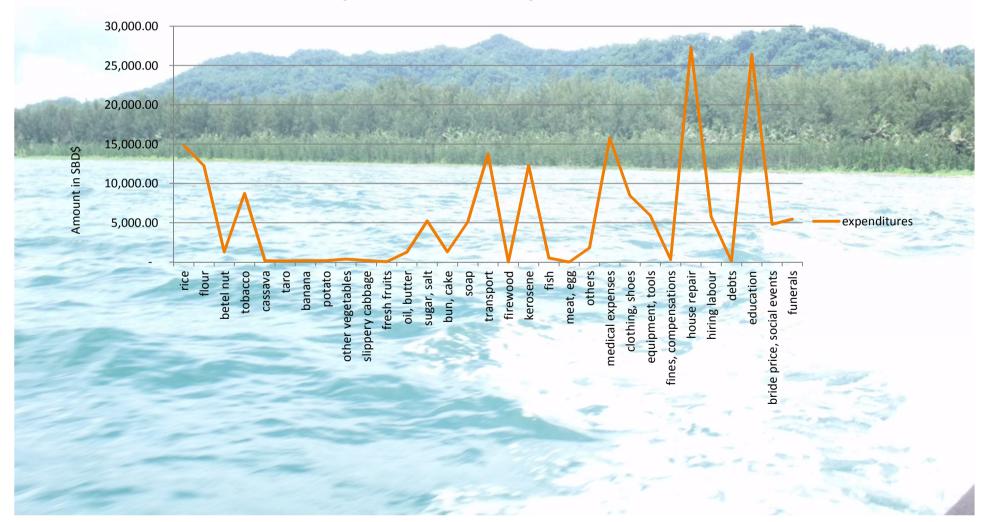
Agriculture Production





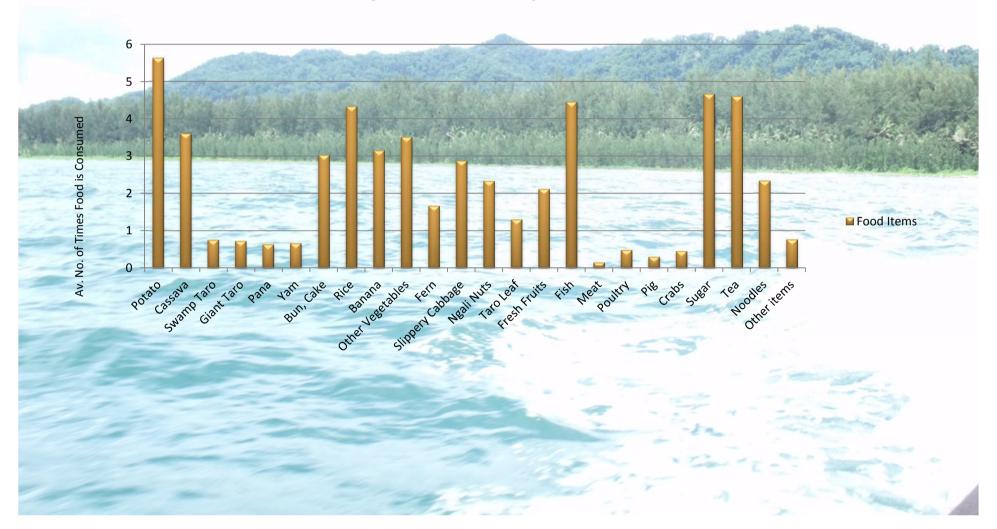
Expenditure

Expenditures for the past 6 months

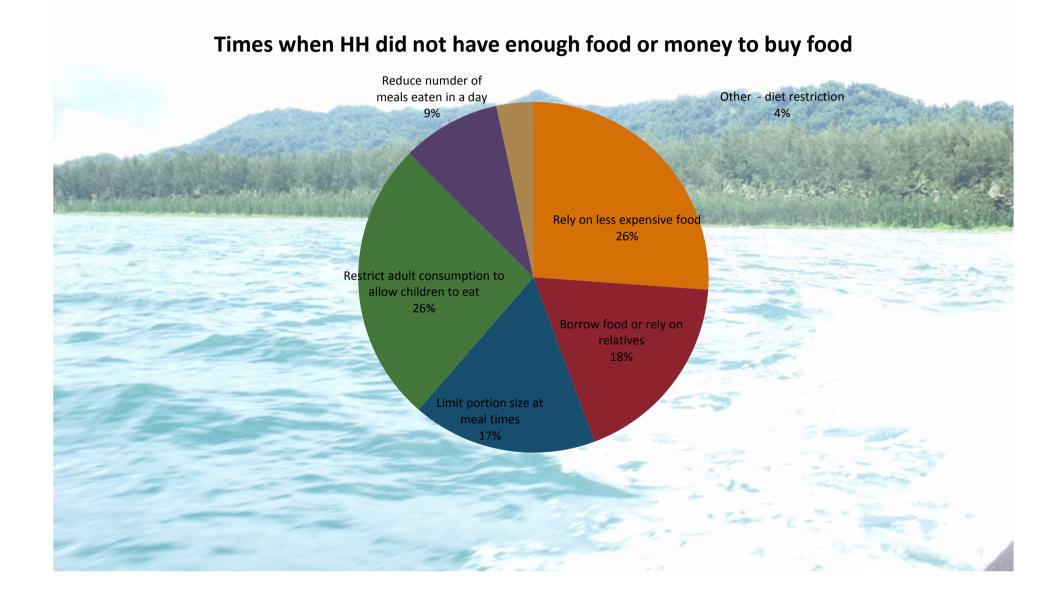


Food Sources and Consumptions

7 Days Food Consumption Patterns



Food Sources and Consumptions



Shock and Food Security

- Two main shocks are:
- Irregular rain patterns, and
- Flooding
- Occur between Jan-Mar and June Aug
- Effects on food is minimal
- Perception of irregular rain is wet and dry weather experienced in one day

Food Preparation and Preservation

- Food is cooked over open fire
- Food prepared using "Motu" helps to preserve food for 3 – 4 days with continuous heating over open fire
- Ngali nut prepared using "motu" can preserve it for a very long period





Supizae fish pond



• food banks:

- Choiseul Bay Secondary School at Batava Ward,
- Voza for Tepazaka Ward,
- Sasamungga for Babatana Ward and
- Papara for Viviru Ward.
- KGA farmer networking need to be reactivated in these communities to help sustain the food banks.



- food processing: it is suggested that women in the following communities will be selected to train and operate the food processing machines: *Nukiki* for Batava Ward, *Voza* for Tepazaka Ward, *Sepa* for Babatana Ward and *Rarakisi* for Viviru Ward.
- simple wood stove: the project need to design and develop a simple but efficient stove that uses less fuel wood and cook food faster. The SNR and the School of Industrial Development (SID) at SICHE may collaborate on this.



• questionnaires:

• it would be useful that one of the output/outcome is a questionnaire.

 the current questionnaire used by SNR need to be improved and begs input from other project partners.



The end

• Thank you partners