

ISED I Report

May 2016



Balik Uma Updates

The month of May brought forth more activities for ISEDI and BALS A, as both organizations endeavored to improve the lives of the farmers covered by the Balik Uma project. ISEDI and BALS A staff met in Haran to identify several types of farm tools to be purchased based on the farmers' needs. These farm tools included scythes, digging bars, pickaxes, sprayers, and shovels. During the same meeting, it was also decided that the Food for work will also be provided to the farmers while they are working in their farms. A total of 175 scythes, twenty five (25) digging bars, thirty (30) shovels, fifty (50) pickaxes, and ten (10) sprayers, along with fifty sacks of rice were purchased. Production of the farm tools are already underway and are expected to be ready for delivery by the first week of June.

To notify them of the progress being made with regards to the project, ISEDI and BALS A met up with the Compostela Farmers' Association (CFA). CFA was informed of the sustainable agriculture activities that are currently in the line up for

implementation, activities like: the establishment of more communal and individual farms, vegetable gardens, fish ponds, nurseries, livestock production, flower garden, herbal gardens, and water systems.

After the meeting with the CFA, ISEDI and BALS A staff also met up with the farmer-clusters in Mambusao, Puting Bato, and Side 4. All three clusters agreed that the supplies and farm tools, once they are delivered, will be kept in one place. It was also agreed that once work has started, only the leader will withdraw the tools and food subsidy just enough for a day's consumption. They will also be responsible for returning the tools after work.

Sitio Bango was not able to conduct a meeting, as the farmers were unavailable at the time of ISEDI and BALS A's visit.



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DAR ARCESS Batch 3 PPM Updates

Agri-Extension Services (AES)

The Development Options for Social Entrepreneurship (DOSE) Inc. which is the AES Service Provider being monitored by ISEDI has already conducted several activities for the six (6) ARBOs in Compostela Valley. First, there was the Direction Setting, a one day event attended by the ARBOs and PSP (DOSE and ISEDI) with DAR Province representative. Second, they held a Training Needs Assessment and Coordination Meeting with DAR and attended by LandBank and Kennemer. The training on Cacao Production and Management was third, and it was attended by 21 participants from five cacao producing ARBOs (CASCOFACO, TCBC, MAMPCO, KMPC and

LAMPCO). In May, they conducted a Training on Vermiculture last May 28, DOSE emphasized the importance of the African Night Crawler (ANC), the species of worm that is used in vermi production, and how to properly take care of them. They also taught the ARBOs how to properly arrange the substrate inside the vermi beds. Aside from Compostela Valley, DOSE held similar trainings in Davao del Sur on May 25, Davao City on May 26, and Davao del Norte on May 27. Based on DOSE's workplan, coaching and mentoring is scheduled to follow.



Business Development Services (BDS)

For the month of May, the Baba's Foundation, Inc. (BFI), the BDS Service Provider being monitored by ISEDI did not implement activities that were directly linked with the output indicators. They did however, met with some of the six (6) agrarian reform beneficiary organizations (ARBOs) in Compostela Valley to conduct the Training Needs Analysis and Organization Diagnostics. ISEDI, as the PPM, will continue to monitor and coordinate with BFI regarding their workplans and deliverables. The ISEDI PPM staff are also closely coordinating with the ARCESS point person, Mr. Heracleo Bato, to ensure that DAR is up to date with the PSP's project activities.



Up-Valuing in Davao del Sur

The Up-Valuing project in Davao del Sur was concluded last May 12 with the Presentation of Up-Valuing Results to DARPO Davao del Sur. The two Agrarian Reform Beneficiaries Organizations (ARBOs) in Davao del Sur, Benepisaryo ng Repormang Agraryo sa Darong Multi Purpose Cooperative (BREADMPC) in Darong, Sta. Cruz, and Pasig Agrarian Reform Beneficiaries Upland Farmers Multi-Purpose Cooperative (PARBUFMPC) in Pasig, Kiblawan, also attended the presentation. The outputs presented were as follows:

1. Baseline and Market Survey Results
2. Production Process Flow/Manuals
These manuals described the procedures and process flows practiced by the ARBOs that ensure that the quality of raw materials and ingredients used in the production of their products are within quality standard set by the company.
3. Business Plan
4. Draft Lay-out of Product Labels for Darwin Coco Vinegar and Greenfields Banana Chips

ISEDl's consultants also presented their findings and recommendations to help improve the ARBOs' operations. These included several things involving the plant lay-out, the production, and the finished product itself. Some of the sections needed some changes, such as having no clear boundaries for the working areas, the fact that acidity is not measured for uniformity of quality of the finished product, and the fact that the product itself has no label and brand name. The consultants recommended the following:

- 1) On plant lay-out:
 - a) The walls must be replaced with cement or hardiflex and be painted with light colors.
 - b) The lights must be covered with transparent diffusers or plastic protectors.
 - c) Relevant signage must be posted in all strategic areas.
 - d) New plant-layout
- 2) On production :
 - a) For every mixing of coconut sap for fermentation, the volume of coconut sap and quantity of mother liquor must be measured.
 - b) The date and time of mixing must also be noted and the expected end date of fermentation must be written on a signage.
 - c) The acidity of the fermented product or raw vinegar must be determined using titration.

Pasteurization of vinegar for bottling must be consistent in terms of time and temperature.