



VICARP HIGHLIGHTS

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VICARP coordinates the agriculture and natural resources research and development in Eastern Visayas

VICARP, RRDEN Push Jackfruit Commercialization in Region 8



Top Photo. ViCARP Director, Dr. Jose L. Bacusmo (left) discusses with Calbayog Mayor Mel Senen S. Sarmiento (in white shirt, center) the city's agricultural commodity to focus on. The ViCARP Director learned from the mayor that about 70 hectares of jackfruit plantation are fruiting and jackfruit processing and market support are needed.

Photo Below. The ViCARP Director and Techno Gabay Coordinator Hazel Grace T. Taganas visit and interact with the jackfruit farmers to get more information related to the problems presented by the Calbayog City mayor.

To realize the Agriculture and Fisheries Modernization Act's (AFMA) aspirations of achieving poverty alleviation and food security through pursuing effective, economical, sustainable and location-specific agricultural programs, the Visayas Consortium for Agriculture and Resources Program (ViCARP) and the Regional Research and Development/Extension Network (RRDEN) joined efforts in formulating a sustainable and globally-competitive jackfruit industry development program in Eastern Visayas.

Being a multi-purpose tree species that can serve fruit and wood demand, jackfruit was found as the best fruit crop appropriate for commercialization in Region 8. It is also widely adapted in Eastern Visayas and has a high market potential not only in the Philippines but in other countries as well such as Hongkong, Singapore, Japan, France and the USA.

To formalize the program, ViCARP and RRDEN developed the proposal "Eastern Visayas Jackfruit Industry Development Convergence Program". The proposal focuses on six project components, namely; information management system, varietal improvement, seed system for selected varieties, cultural management improvement, product development and products and by-products commercialization.

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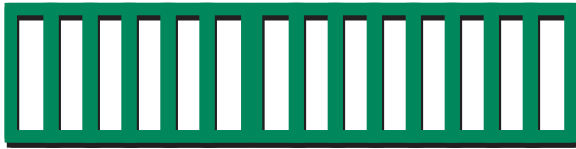
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The Visayas Consortium for Agriculture and Resources Program (ViCARP) conducted on May 2-6, 2005 an educational tour in Mindanao for its farmer-scientists and some Techno Gabay stakeholders.

The tour is in line with ViCARP's aim to enhance the capabilities of its farmer-scientists by exposing them to novel approaches in research, development and extension.

The participants visited some farms in Claveria, Misamis Oriental that adopt the Natural Vegetative Filter Strips (NVS), a labor-saving measure to conserve soil which was introduced by the International Center for Research in Agroforestry (ICRAF).

The group also visited the Menzi Farm in Bukidnon where they were exposed to new methods in ornamental and fruit production. They also went to the Stanfilco Vegetable City (a division of Dole Philippines Inc.) where they were introduced to various techniques in growing high value commercial crops for export. The other places they visited were the Dole banana plantation and processing in Butuan, the Eco-tourism Village in Malasag, Cagayan de Oro and the Northern Mindanao Integrated Agricultural Research Center (NOMIARC) where a research staff gave a lecture on potato production.

Seven farmers, including three farmer-scientists and two recommended farmer-scientists, three agricultural technicians and eight ViCARP staff participated in the 5-day tour. 🌱



The visiting team poses at the entrance of the Stanfilco Vegetable City in Bukidnon.



A pose at the Gardens of Malasag, an eco-tourism village that showcases the best of Northern Mindanao culture and ecology.



At the Dole Banana Plantation, the participants had fun posing with bananas that almost equalled their heights.

ViCARP-RMIS Develops Price Monitoring System

Time has come for farmers to get the fair share they deserve.

When middlemen are involved, more often than not, farmers do not get a fair share when selling their produce. Due to lack of awareness of their crops' prevailing price in wider distribution markets, they oftentimes agree to sell their produce at a very low price.

That is why the ViCARP-Information Communication Technology (ICT) group created a system that would eliminate this exploitation by middlemen.

Called the ViCARP Price Monitoring System, this online service displays the current buying price of companies that buy farmers' products or commodities. ViCARP will provide these companies with the password needed to access the webpage so they could update their buying price from time to time. When farmers need to know the prevailing price of their crop, they only need to visit the Techno Gabay Center nearest to their location and ask for the assistance of a Techno Gabay staff or go to an Internet cafe and browse for the ViCARP website.

During the Joint Regional Technology Promotion (RTP), Regional Applied Communication Office (RACO) and Regional Management Information System (RMIS) Coordinators' Meeting at PCARRD, Los Baños, Laguna on November 10,



2005, RMIS Coordinator Sean O. Villagonzalo presented the system. It generated positive feedbacks from the meeting participants. Some including PCARRD indicated interest to develop a similar price monitoring system.

"We are here to help farmers get what they truly deserve. Thus, our website must not only display information about our consortium's activities and accomplishments. It must also contain services which could help improve the lives of our farmers and which could help prevent them from being exploited," Engr. Villagonzalo said. 🌱

ViCARP, RRDEN Push...continued from page 1

One of the activities done this year by ViCARP and RRDEN in relation to the program is the conduct of the training on jackfruit propagation and nursery management on June 19-24. It was attended by 18 participants from PLGUs and PTIAs. The training paved the way to the establishment of a scion groove network since each member agency represented in the training was required to establish a scion groove of two identified jackfruit varieties.

Efforts were also geared towards the improvement, promotion and commercialization of jackfruit products and processing equipment. After monitoring jackfruit growers in Calbayog City, ViCARP learned that there is a big need for processing equipment and market support. Jackfruit growers also expressed interest on dehydrated and vacuum fried jackfruit technologies. With this, ViCARP released funds to rehabilitate the Leyte State University's vacuum fryer. Once the technology is perfected, it will be sold to processors and local government units that are interested to fund the promotion and commercialization of jackfruit. Moreover, ViCARP and RRDEN developed a proposal that focuses on the processing and marketing of dehydrated and vacuum fried jackfruit products. 🌱



The vacuum fryer and jackfruit products (inset)

VICARP, RRDEN Conduct In-house Reviews

The Leyte State University once again presented the most number of researches during the separate R & D In-House Reviews conducted by ViCARP and RRDEN member agencies from May 9 to June 10, 2004.

On May 9-25, LSU researchers presented a total of 158 papers. Of these, 106 were on-going while 52 were already completed.

Following the lead is the Eastern Samar State University (ESSU) with a total of 20 researches actually presented, eight (8) of which were on-going while 12 were already completed. ESSU conducted its in-house review on May 31.

The Department of Agriculture (DA-8) agencies conducted on May 30-31 the in-house review for DA researches. A total of 17 researches were presented. Of these, 16 were on-going while one (1) was already completed.

The Department of Environment and Natural Resources-8 (DENR-8), on the other hand, presented a total of 14 researches on June 9-10. Of this number, eight (8) were still on-going while five (5) were already completed.



The Samar State University (SSU) hosted on May 23-24 the in-house review of three state universities and colleges: the Tiburcio Tancinco Memorial Institute of Science and Technology (TTMIST), Eastern Visayas State University (EVSU) and SSU. A total of three (3) on-going researches were presented 🌱

LSU Hosts the RRDCC Chairpersons and Consortium Directors' Meeting

RRDCC Chairpersons and Consortium Directors from all over the country gathered on March 16-17, 2005 at the Center for Continuing Education (CCE) of the Leyte State University (LSU) for the 1st Quarter Joint RRDCC Chairpersons and Consortium Directors' Meeting.



The meeting participants (topmost photo); PCARRD Executive Director Faylon delivering his welcome speech (lower left) and; the MOU signing between PCARRD, MEGMA, ViCARP, ILARRDEC, CLARRDEC and CARRDEC (lower right)



The two-day activity was opened with a welcome message from the ViCARP- RRDCC Chairperson and LSU President, Dr. Paciencia P. Milan.

One of the highlights of the meeting was the signing of the Memorandum of Understanding (MOU) among ViCARP, Ilocos Agriculture and Resources Research and Development Consortium (ILARRDEC), Central Luzon Agriculture and Resources Research and Development Consortium (CLARRDEC), Cotabato Agriculture and Resources Research and Development Consortium (CARRDEC), Market Encounter Goes to Manila (MEGMA) Foundation Inc. and Philippine Council for Agriculture, Forestry and Natural Resources Research and Development (PCARRD). The MOU intends to strengthen the efforts in commercialization and utilization of R & D results which are responsive to market and consumer needs.

In the evening of March 16, ViCARP treats the guests with a "Hula" Party. 🌱

hula party pictorials

May 16, 2005



LSU President Paciencia P. Milan shares a toast with PCARRD Executive Director Patricio S. Faylon



Dr. Milan delivers her aloha message



LSU welcomes the guests with leis of flowers



The PCARRD group headed by Director Faylon renders their interpretation of Pearly Shells



ViCARP Director Joe Bacusmo and his staff perform the famous Otso-otso



The Mindanao group proves that they can sing

Pinoy Fries: A Munch with a Crunch

William A. Hubahib



You are far from Jollibee and McDonalds and you feel like you wanna munch their tasty French fries. Actually, you don't have to go far. Just set your appetite for PhilRootcrops' crunchy *Pinoy* fries and you will dream no more of French fries, for the "Once tasted, always wanted" slogan strongly applies here.

Pinoy fries is another food technology developed by Dr. Emma S. Data, a scientist at the Philippine Root Crop Research and Training Center (PhilRootcrops) of Leyte State University (LSU) in Visca, Baybay, Leyte. Dr. Data has once again proven that sweetpotato is not only a food for the poor. The sweetpotato fries or *Pinoy* fries has now become a favorite snack item of kids, teenagers and adults for it is nice to munch while watching movies or your favorite TV shows. This nutritious finger food can well replace junk foods.

You can have the *Pinoy* fries flavored with salt, cheese or onion powder or have them served just plain, without any flavoring. Taste tests results showed that children preferred the cheese flavoring while the adults love the onion powder flavoring.


Talking about cost, the *Pinoy* fries is a very much affordable snack item. A kilogram of preprocessed or ready-to-cook fries only costs 120 pesos. Those interested to process their own fries may request for training at the

PhilRootcrops. To process, you only need fresh sweetpotato roots, vegetable oil and flavoring such as cheese, salt and onion powder, a slicer, a knife, a basin and a frying pan.

As to the SP variety to use, PhilRootcrops recommends PSB-SP 17 for the processing of *Pinoy* Fries. According to sensory evaluation results, sweetpotato is the most suitable root crop for *Pinoy* Fries as compared to other root crops tested for similar purpose. From among the varieties of sweetpotato, PSB SP 17 proved to be the most acceptable to the evaluators in terms of attractiveness and color, right-for-the-tongue texture, smell-binding aroma and want-for-more taste.

So, for more culinary fun in your kitchen and a rewarding gastronomic experience, follow these simple steps on how to make ready-to-fry *Pinoy* Fries.

1. Wash the sweetpotato roots using tap water.
2. Peel the roots using a knife.
3. Soak in water for about 5 minutes, then wash and drain.
4. Cut each peeled root into the desired size and length of your fries. A perforating knife is preferred to make you fries look like the French fries
5. Wash the cut root again and drain.
6. Set the frying pan over a stove fire and put the vegetable oil. Heat until boiling point.
7. When the oil is hot enough, try the fresh cut sweetpotato in until slightly golden brown.
8. Remove the fries out from the frying pan and put them in a strainer to drain the oil.
9. Put the fries on a cloth to drain the oil further and to let them dry and cool.
10. Store in the freezer the ready-to-fry fries for sometime.

You can serve *Pinoy* Fries in various creative ways. For kids, flavor the fries with more cheese and onion powder. Place the fries in small paper packages to give Jollibee's and McDonald's French fries some kind of beating. For family past time, serve the fries in a large plate as with other finger 

CASH Your Way IN with gabi chips

William A. Hubahib



Melchor and his wife Celia slicing gabing San Fernando or yautia. (inset) Packed gabi chips ready for marketing.

Root crops may not be the pot of gold at the end of the rainbow, but with a little imagination and an ounce of handwork, surely it offers more than what the pot can hold.

The gabi chips processors of Barangay Anilao in Liloan, Southern Leyte could attest to this. They have proven that rootcrop is no longer a food-for-the-poor. In a brief encounter, they proudly tell stories.


Ten years ago, Mr. Melchor Rosal found himself thinking of how to augment the income he earns to sustain his family needs. What seems to be an answer to a silent prayer was a decision to try processing banana into chips. What appears to be a simple business at the start that was learned from a friend had become the family's major source of income.

Later on, Melchor realized that the supply of banana sometimes slump and that the production of chips depended so much on it. He then thought of an innovation. He used rootcrops instead of banana. At first he tried cassava, sweet potato and other varieties of gabi.

From experience, Melchor found out that gabing San Fernando or yautia (locally called Karlang) is the most suitable replacement for banana because it is easy to slice. He then started producing chips from gabi. Starting with a smaller volume of production, gabi chips have become popular so that its market began to expand outside the municipality of Liloan. In fact, Melchor and his wife had the chance to participate in the BAHANDI Fair held in Manila. At BAHANDI, they were able to showcase the gabi chips food product and earned appreciation for their innovation not to mention the income it handed to them.

Melchor then shared his blessings with his friends in the community especially to those who seek for better opportunities. Among the grateful ones is Junelyn Montilla. With a 72-year old husband whose main occupation is fishing, financial difficulty has always been a problem. Besides, her children's schooling requires her to look for other sources of income. Life has always been difficult until Junelyn learned gabi chips processing. From a 500-peso capital that she doubled in a week by just producing gabi chips, she was able to take care of school and daily household expenses. For now, gabi chips may not have brought her luxury but it did bring her and her family a better life.

Another gabi chips processor, Virgie Cutamora, had her tale to tell. When fishing no longer brought home enough to sustain the family needs, she was in a dilemma of finding alternative source of income. Later, a friend shared to her information on gabi chips processing. She learned that gabi is a good and cheap alternative to banana in chips making. Virgie tried it and she has become one of the main producers of gabi chips from Barangay Anilao. She has been very grateful to learn the trade for it had helped her family financially. In fact, she said, the money for the renovation of their house came from her earnings from selling gabi chips.

With gabing San Fernando, water and sugar as raw materials, one can already produce crispy gabi chips. Basically, gabi roots are first peeled and sliced into the desire thickness of the chips. Then, these chips are pre-fried and soaked in sugar solution. Then, the chips are fried again, cooled and packed. With only a large carajay (frying pan), extended bamboo ladle and a slicer as tools, the used to be food-for-the-table boiled rootcrops is now made into a healthy food snacks and a promising source of income.  to page 8