**Farmer Chef Final Report: Pohnpei**

July 16 – 18, 2012

by Totoa Fetalai Currie

The Farmer Chef Project was a project design out of the University of Guam by Professor of

Agriculture Economics, Dr. Robert Barber. The project aims to: 1) Connect farmers to chefs (producer to market) 2) Document what crops are available on island, and 3) Promote local food to enhance restaurant menus by implementing local native cooking.

Workshops were held to help farmers understand the vital role they play in building the economy of the island while at the same time helping farmers understand why restaurant, stores owners and hotels import products to Pohnpei.

During the process of the project a crop availability survey was conducted over a small period of time to find out what is actually available on island. Twenty farmers, seven local markets and six main stores were selected for the survey. The main stores in town import most of their vegetable and fruits, local markets buy most produce from local farmers and farmers have extra produce that are not sold there were needed by restaurant. The information obtained from the survey was used during the workshop.

During the workshop none of the local market s was present to answer the questions. Farmers were not keen with the idea that there is no set price for crops, some of the crops they have could not be sold at the market and most of the time they bring those produce (fruits) were neglected by the market owner.

After the Pohnpei Farmer Chef Workshop I attended the Farmer Chef Workshop in Guam and I took one farmer with me. As is included in the project that a farmer should be brought over to experience agriculture in Guam and carry the information back to Pohnpei so that farmer can share what he/she had learned from Guam and help other fellow farmers. Carleen Solomon was chosen to go because she is a member of the Farmer Association of Pohnpei. While in Guam several business people approached Carleen concerning virgin coconut oil. We saw a niche market that Pohnpei can take advantage of.

I saw products that Pohnpei Island itself has produced in the past which Guam wanted. Such products / produce are banana, virgin oil as therapeutic, medicinal purposes, coconut soap, hot crushed chili, fish, mangrove crabs, and avocado.

Preparation for the Farmer Chef Workshop took place several months before the actual workshop took place on July 17 and 18, 2012. Several meetings especially with farmers were held at the Agriculture Office and the Governor’s Conference Room.

**Farmer Chef Time line 2012 submitted to UOG for previous reporting**.

A Survey has already been conducted with local market and student families. I had already met with Chief of Agriculture Adalino Lorens and Madam US Ambassador and Madam Chinese Ambassador.

Meetings

|  |  |  |
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| Dates 2012 | Meeting with | Place |
| January 16  | Meet with farmer & Conduct crop availability survey | Agriculture Office Punso |
| January 18 | Meet with Embassy chefs to introduce project | Embassy office / respected resident |
| January 20 | Meet with Island Food Community of Pohnpei re. survey of crops and recipes | IFCP office – Botanical Garden |
| Jan. 31st  | Invitation and project descriptions sent out to restaurants owners, Embassies and farmers by end of January after meetings in January 20th. | From home office |

**Pre workshop Organization**

**Time Line**

|  |  |
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| **Dates** | **Place** |
| February 21  | Agriculture Office with Farmers and Chief of Agriculture |
| February 20th | * From home office
* Feb. 20th confirmation of Guam Chef
* Confirmation of other off island participants and determination of travel arrangements with UOG
 |
| By end-of-February | * Reminder/confirm farmer participation
* Confirm Embassy chefs
* Confirm location
* Confirm time
* Confirm equipment use for workshop

Others |

**Workshop preparation:**

|  |  |
| --- | --- |
| **Date** | **Place** |
| Mid-March organizational meeting with Restaurant chefs, embassy chefs | J’s Ocean Side Venue selected |
| Mid-March confirm USDA participants | Emails |
| April 1st re-confirm all equipment needs | Personal contact |
| April 1st-April 10 work with farm families to confirm recipes | Personal contact |
| May 10 – meeting | Governor’s Conference Room at 9 – 10am |
| June 16 – Preliminary Workshop | Preliminary WorkshopThe preliminary workshop is set to help farm families with their recipes. Test taster from HTM ( Debra Perman, Joyce Roby, 2 HTM students, Madam US Ambassador Amy Prahar, Welshiter Helgilmai AES EFNEP, and 1 participant from Public Health Hospital), other participant were Adelino Lorens Chief of Agriculture, Economic Affair Office Kadelino Lorens, VPCRE W. James Currie, Joyce Lingen Agriculture and Food Technology Student, Robert Currie my son who help out recording the event. Recommendations and suggestion were made to help with the recipes. |
| June 3 putting together recipe | AFT office met with Carleen and Francisco Marquez to go through recipe |
| July 12 | Give out partial payment of allotment to farmers to help out with any cooking materials  |
| July 13 | Final preparation with J’s to get ready for actual day of workshop |
| July 14 and 15  | Getting car and final preparation complete |
| July 16  | Guam people arrive on Pohnpei at 2 am. They were directed to Yvonne’s Hotel where they stay. Car awaited them at the airport from Sunshine Car rental |
| July 16 (9 – 3 pm) | Tour to Nan Madol, Manta Ray Road and fishing (leave from PCR Hotel – Pohnpei Fishing Association boat) |
| July 16 (6 pm - 9 pm) | Demonstration Saimon’s Market (CIE)Outdoor Chef Peter Duenas and Christ did three fish dish. Fish and vegetable donated by Saimon Mix owner of the market. See photos |
| Late dinner at Sea Breeze  | Workshop open – J’s Ocean Side* Farmer showcase food presentation
* Walter James Currie, VPCRE: Presentation on food security & food safety
* Farmer and Chef Discussion
* Farmer and Chef Relationship

SEE PHOTO |
| July 17 |
| After workshop a tour of Sei’s Pepper farm in Kitti. Photos were taken and a short interview will be included in the Outdoor chef program  |
| July 18 | * Embassy showcase food presentation
* Dr. Railly James: Nutrition and Safety in the Kitchen
* Guam chef presentation – J’s Ocean Side
* Open Discussion
* SEE PHOTO
 |
| July 19th | Guam chef leave for Guam |

Outdoor Chef Peter Duenas will include Pohnpei Farmer Chef Workshop with his television show after report submitted to USDA WESTERN SARE.

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| **July 17, 2012** | **#’s** | **Participants** | **Occupation / Place** |
| X | 1 | Dr. Robert Barber | University of Guam, Professor of Economics |
| X | 2 | Peter Duenas | Guam – Outdoor Chef |
| X | 3 | Monica Duenas | Guam – Chef Helper |
| X | 4 | Bryan Duenas | Guam – Camera man |
| X | 5 | Christopher Aguon | Guam – Chef / Cater |
| X | 6 | Terina Tim | Chef – 7 Star |
| X | 7 | Alsihter Washington | Farmer – Kitti |
| X | 8 | Konsa Abraham | Farmer – Uh |
| X | 9 | Janette Gamboa | Farmer |
| X | 10 | Beaumin Washington | Famer – Kitti |
| X | 11 | Mauid Leben | Farmer |
| X | 12 | Joyce Roby | COM-FSM, PNI Campus HTM Instructor |
| X | 13 | Jesse Rodriquez | COM-FSM PNI Campus, HTM student |
| X | 14 | Lukedi Aia | COM-FSM PNI Campus, HTM student |
| X | 15 | Joven Rempsis | Farmer |
| X | 16 | Irene Santos | Farmer |
| X | 17 | Jim Alexander | COM-FSM PNI Campus, HTM student |
| X | 18 | Rally Jim | CHL Project Public Health |
| X | 19 | Dexter Oscar | Farmer |
| X | 20 | Pedrus Primo | Farmer |
| X | 21 | Debra Perman | COM-FSM PNI Campus, HTM Chair / Instructor |
| X | 22 | W. James Currie | COM-FSM, VPCRE |
| X | 23 | Jackson Phillip | COM-FSM, CRE |
| X | 24 | Angela Gallen | Farmer |
| X | 25 | Gloria L. | Farmer |
| X | 26 | Diopisda Stephen | Farmer |
| X | 27 | Elizabeth Augustine | Farmer |
| X | 28 | Erwine Marquez | Farmer |
| X | 29 | Magdalena Dores | Farmer |
| X | 30 | Margarita Ponapart | Farmer |
| X | 31 | Pedrus Abraham | Farmer |
| X | 32 | Kendan Paul | COM-FSM, PNI student (Agriculture and Food Technology Student) |
| X | 33 | Kayfinson Souchem | COM-FSM student |
| X | 34 | Ivenglynn Andon | COM-FSM student (AFT graduate & ANR student) |
| X | 35 | Elnora Martin | COM-FSM PNI student (AFT student) |
| X | 36 | Sonya Padock | COM-FSM PNI student (AFT student) |
| X | 37 | Sother Anthen Jr.  | COM-FSM PNI student |
| X | 38 | Kermeleen Julies | COM-FSM PNI student |
| X | 39 | Chizura Seki | JICA volunteer IFCP |
| X | 40 | Carleen Solomon | Farmer |
| X | 41 | Keithlenn Wilson | Farmer |
| X | 42 | Wanihda De Leon | Farmer |
| X | 43 | Arisako Enicar | FSM R & R representative |
| X | 44 | Tracyleen Inos | COM-FSM, PNI student (AFT student) |
| X | 45 | Ivengyleen Martin | COM-FSM, PNI student (AFT student) |
| X | 46 | Lydia Lorenzo | Kitti AFT graduate |
| X | 47 | Asle Jack | Kolonia AFT graduate |
| x | 49 | Totoa F. Currie | Organizer |
| x | 50 | Janette Gamboa | Kaselehlie Diner |
| x | 51 | Joven Rempis | Chef Ocean View |
| x | 52 | Nob Kalau | Pacific Mission Fellowship Pastor |
| x | 53 | Adelino Lorens | Chief Agriculture Pohnpei State |
| x | 54 | Nicole Pelep | COM-FSM PNI Student (AFT graduate & ANR student) |
| x | 55 | Jame Thozes | AFT Student |
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| x | 54 | Nicole Pelep | COM-FSM PNI Student (AFT graduate & ANR student) |
| x | 55 | Nadya Kalau | Pohnpei – student |
| x | 56 | Mona J. Tara | Island Food Community of Pohnpei |
| x | 57 | Madam Ambassador Amy Prahar | US Embassy |
| x | 58 | Sammy | Chef US Embassy Resident |
| x | 59 | Patrick | US Embassy Liaison Officer  |
| x | 60 | Amena Yauvoli | Manager SPC Northern Pacific Office |
| x | 61 | Jamei Thozes | AFT students |

**Open forum: Discussion**

Some of the questions that were given to chefs and farmers were:

1. What can we do in the upcoming year to increase the use of local fruits and vegetables on Pohnpei?

2. What would be a group project / event we can sponsor / hold in the upcoming 3 -4 months?

3. How can the College of Micronesia, Federated States Government and Pohnpei Government assist in these efforts?

**See below responds from participants. Participants were put into four groups.** A mix of Agriculture and Food Technology Students, HTM, Farmers, Chefs (Hotels), Guam people, Jim Currie, Dr. Rally Jim

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| **Group #’s** | **Responses from the groups** |
| **1** | * Competition using local traits and vegetables
* Call Producer Festival
* Invite other islands
* Have prices
* Not to focus only on yam but other agriculture produce
* Place for farmers to sell (farmers market)
* Bring back hope to farmers
* Increase agricultural market participation; demonstrate that people can make money from farming
* Public awareness brochure , local news, invite all village or municipality to participate
* More educational materials in local native language
* Village interactions
* Daily family activities
* Help promote local food increases in economy
* Workshop on food handling
* Increase farmer awareness (Pohnpeian language)
* Flea market
 |
| **2** | * Introduce new types of cuisine through recipes
* Each Municipality opens a market for farmers to sell
* Use what we have on island
* Use COM-FSM PNI campus March Madness sale to sell crops or whatever we have.
* We should have a workshop in Pohnpeian language
 |
| **3** | * Local village festivals – based on trait and vegetables
	+ Sales of fruits and vegetables
	+ Screen time among kids: important for parents to work with children in garden
* Village in interactions
	+ Tourist want local fruits and vegetables, want to “taste Pohnpeian food”
	+ Small market
* Use COM Land Grant and HTM to help develop the markets. Agriculture and provide education on production use to write the grants for the farmers.
 |
| **4** | * Pohnpeian should have cultural pride / national pride. Pohnpeian should try to think outside the box and do other things.
* “We should try to encourage lazy people to do plant and sell so they don’t just sit around”
* Encourage new uses of foods
* Do farmers chefs workshop every year in all the villages.
* Do workshop within the village and Pohnpeian language
* Dr. Bob Barber suggests to meet for further discussion in the future to continue on moving forward for location for farmers to sell produce
* Help traditional leaders, government leaders and NGO’s and churches to “develop annual village festival”.
* Help assist farmers and others to learn how to cook other foods, “food safety,” and nutrition
 |

**Further discussions:**

**Concerns of many farmers in a nutshell:**

1. Develop more markets: The government should provide and assist the farmers to open up more market opportunities for farmers

2. Need more training in food security, nutrition, farm management, farm planning, new techniques in farming, farmers need training in keeping farm records and more training in Pohnpeian so farmers can understand the information delivered better and be able to comprehend and apply it to their farms.

3. The Farmers Association of Pohnpei should be more active in their planning.

4. Creation of Farmer runs Farmer market

5. Stable cost of produce or local crops should be enacted. Farmers sell their produce according to the prices they want or feel like it.

6. Farmers need help writing grants.