

MANUAL LONG HAO BLONG

DRYEM OL FRUIT

Vanuatu

Mr Charles Long Wah

Vanuatu Kava Store

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Blong save mo informesen yu save kontaktem Climate Change Ofis
long Tel: 29594.



giz



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Background mo Introdaksen

From wanem nao bae yumi mas dryem fruit

1. Food Preservation - Hemi wan way blong kipim kaekae I save stap sef longtaem.

Wetem climate change plante long ol crops mo fruit trees blong yumi lo Vanuatu bae oli stap jejem ol fasin blong mekem fruit. Folem global warming, bae ol tri oli save givim plante frut, mo samtaem oli stap givim smol nomo. Samtaem ol frut oli kam long stret taem, samtaem oli kam we I no taem blong hem folem climate change. Fruit drying hemi save helpem yumi adapt long climate change blong helpem yumi sevem o preservem ol kaikai ia blong hemi useful long yumi nomata wanem tae mol tri oli fruit.

2. Value Adding

Taem yu stap dryem ap frut blong salem, oli kolem value adding. Tingbat taem yu salem wan fres pawpaw long maket. Man I pem long wan low price nomo from hemi fresh fruit mo ino save stap long taem, man we I pem I mas kaikai hariap nomo. Be taem yu dryem ap, I save stap long taem. Then bae ol man oli save pem long wan high price, from you adem wan samting long prodak blong yu blong mekem se hemi moa useful long ol man.

3. Wan wei blong adapt long klaemet jenj.

Climate Change hemi wan bigfala issue long yumi naoia long Vanuatu, mo hemi minim se bae I kat ol bigfala jenj long laef blong yumi wanwan. No gud ol jenj I kam mo yumi stap nating nomo. Yumi mas stap tekem sam smol smol aksen blong taem we climate I jenj yumi redi long hem finis. Ol aksen ia oli kolem 'adaptesen'. Wan weiblong yumi laef wetem climate change hemi blong dryem ap ol fruit we bae oli save fidim yumi long taem blong climate disasta olsem cyclone.

History blong draem fruit long Vanuatu

Ol man Vanuatu oli stap dryem ap frut long taem I kam. Long samfala ples, hemi fomem pat long kastom moa kalja long ol aelan. Usually ol man oli stap dryem ap fruit blong kipim I stap longfala taem. Ol man long Torres oli stap dry map ol bredfruit blong givim kaikai bakagen long taem blong cyclone.

Kava Sto nao long Port Vila hemi faonda blong commercial frut drying long Vanuatu. Mr Charles Long Wah i bin statem bisis wetem dry kava mo swit pinat (200pkts/yr) long 1962. Evri wik hemi bin stap brodcas long redio blong ol man oli planem mo kava blong salem. Olsem result blong wok blong hem naoia industry blong kava hemi bitim 7 billion vatu we mania I stap ko bak long ol fama without eni help blong gavman.

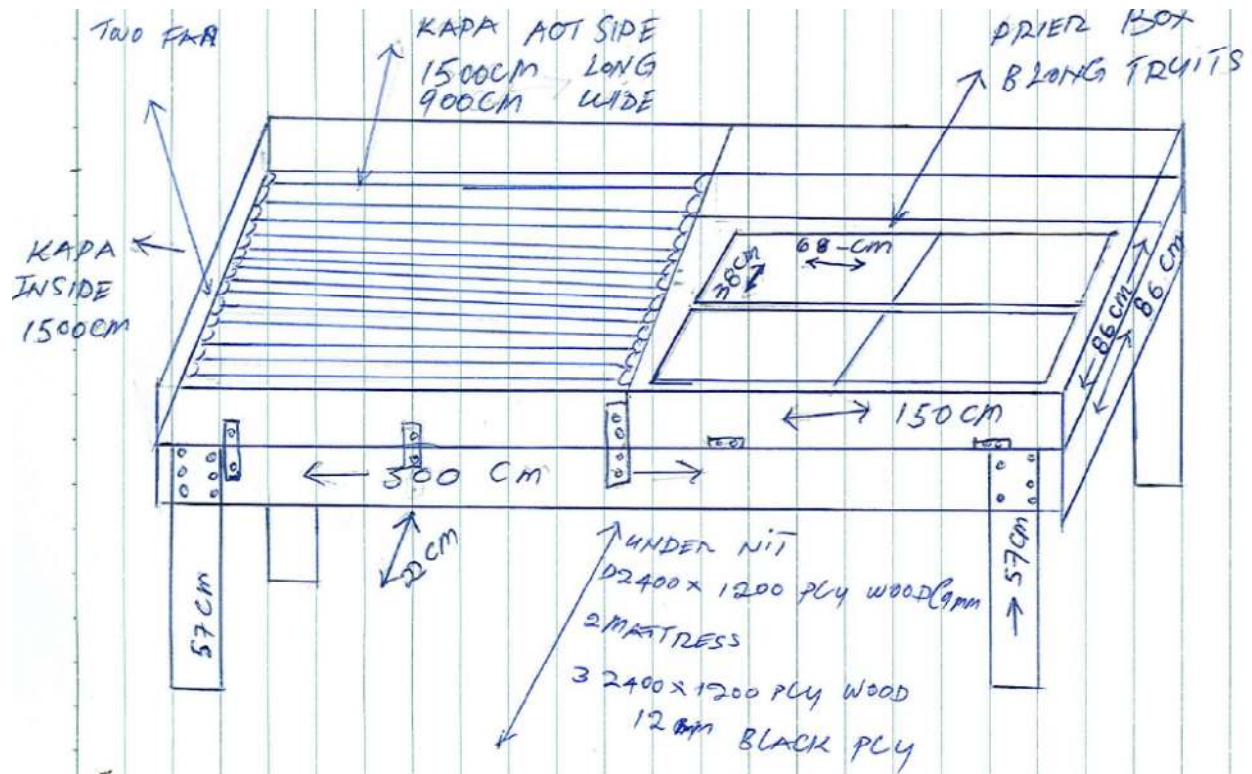
Mr. Charles hemi stat blong draem ol nara frut long 1987, mo hemi stap inkrisim prodaksen blong hem long evri yia. Tedei Mr. Charles I stap dryem ap ol frut olsem pawpaw, tomato, chili, sosop, raspberry, coconut lolli , mango mo suga tamarin. Long evri yia, Kava Store I stap salem ova long 20 ton tamarin we hemi stap winim ova long 6million /yr. Hemia hemi domestic market nomo. Be ol nara kaontri oli stap toktok I kam blong oli nidim ova thousand ton blong tamarin long ol own maket blong olgeta.

Vanuatu hemi no save kam part blong expotem ol tamarin iko ovasis iet from long local market nomo yumi stap run short long stock. I minim se yumi man planem moa long ol tamarind ia we yumi save inkrisim sapplae.

Hao blong buildem wan Solar Dryer

Materials required:

- 4x 5700cm post for legs
- 1x 2400 x 1200 plywood flat base (9mm)
- 1x 2400 x 1200 Black Ply (12mm)
- 2x 3 x 20 Pine 600cm long
- 2x 2 x 15 Pine 600cm long
- 1x 5 x 7 Pine 600cm long
- 1x box timber screws 14 x 100mm
- 1x Box Timber screws 14 x 70mm
- 1x Box timber screws 8G x 40mm
- 1x box plaster board screws 8G x 40mm
- 1x box flat head bright 500g 40 x 2mm
- 1x box chipboard screws 10G x 65mm
- 1x box flash tag weather proofing tape 48mm 3m
- 1x synthetic corrugated transparent plastic1500x900cm
- 2x corrugated iron (painted black)
- 2x single mattress
- 2x DC electric fans 3watt



Ol Step blon Buildim Dryer

1. Buildim frame blong yu folm wide blong kappa.
2. Katem bud plywood blong mekem base blong bokis.
3. Mekem hol blong tufala fan oli stap sitdaon long end blong dryer
4. Katem matres blong hemi sitdaon antap long plywood base
5. Putum nara layer blong ply antap long mattress
6. Layem down ol tile o stone antap long plywood.
7. Buildim ol cover blong dryer. Side: permanently seal with transparent corrugated plastic. Side: buildim wan hinges blong haf cover I save open.
8. Buildem ol tray mo putum mosquito net antap long ol tray ia.



No forget blong katem hole
blong 2fala DC fan I slip long
plywood base



Putum gud mattress antap long
plywood base



Mekem bed I stret long blak
kappa we bae I sitdaon antap
blong holem heat blong san.

PawPaw

Preperesen blo pawpaw blo loli

- (1)** Washem pawpaw, **(2)** pilim mo wasem pawpaw bagegen. **(3)**Usum 4 lita wota blo boilem 10 kilo ripe pawpaw. **(4)**Katem lo smolsmol pis. **(5)**Putum 1-2 kilo sugar, tantanem mo boilem blo 1 hour mo 30 minit.
- (6)**Sapos yu wantem dryem ap ol pawpaw, yu no mas kukum tumas. **(7)** Ol step ia I impoten blo mekem se ol fruit ya I no sopsop tumas mo I no kam olsem jam or bae I no kam strong. **(8)**Ripitim blo boilem nao putum I stap lo syrup emi incrisim sugar blong mekem se bai yumi end up wetem wan gudfala result. **(9)**Sevemaot wota mo leko I kolkol blo 5 hour.
- (10)**Line emap ol dehydrator tray wetem plastic or pepa wax, **(11)** arrangem ol mixture usum 2 teaspoon size portion lo dehydrator.**(12)** Muvum ol pawpaw wetem wan spoon afta 8 hour taem u stap draemap, blo mekem se I no fas strong lo ol plastic tray. **(13)** Draemap bakeken lo dehydrator blo 3 moa days ,mo kontinu blong muvum olketa 1 taem lo wan dei kasem 3 deis I finis.
- (14)**Fulumap insait lo plastic or cellophone or lo wan jar afta savem gud.

Sosop Balls

Preperesen blo sosop blo loli

(1) Washem gud sosop, **(2)** pilim mo karem aot skin mo sids.

(3) Masmasem sosop kasem taem we I mix gud. **(4)** Usum 4 lita wota blo boilem 10 kilo ripe sosop. **(5)** Katem lo smolsmol pis.

(6) Putum 3 kilo sugar, tantanem mo boilem blo 1 hour mo 30 minit.

(7) Sapos yu wantem dryem ap ol sosop, yu no mas kukum tumas. **(8)** Ol step ia I impoten blo mekem se ol fruit ya I no sopsop tumas mo I no kam olsem jam or bae I no kam strong.

(9) Ripitim blo boilem nao putum I stap lo syrup emi increasim sugar to mekem se bai yumi end up wetem wan gudfala result.

(10) Sevemaot wota mo leko I kolkol blo 5 hour.

(11) Line emap ol dehydrator tray wetem plastic or pepa wax,

(12) arrangem ol mixture usum 2 teaspoon size portion lo dehydrator. **(13)** Muvum ol sosop wetem wan spoon afta 8 hour taem yu stap draemap, blo mekem se I no fas strong lo ol plastic tray. **(14)** Draemap bakeken lo dehydrator blo 3 moa days ,mo kontinu blong muvum olketa 1 taem lo wan dei kasem 3 deis I finis.

(15) Fulumap insait lo plastic or cellophone or lo wan jar afta savem gud.

Wild Raspberry Balls

Preperesen blo raspberry blo loli

(1)Karem aot ol rop mo lif long raspberry. **(2)**Washem gud
(3)Masmasem kasem taem we I mix gud. **(4)**Usum 4 lita wota
blo boilem 10 kilo ripe raspberry. **(5)** Putum 3 kilo sugar,
tantanem mo boilem blo 1 hour mo 30 minit.

(6)Sapos yu wantem dryem ap ol raspberry, yu no mas kukum
tumas. **(7)**Ol step ia I impoten blo mekem se ol fruit ya I no
sopsop tumas mo I no kam olsem jam or bae I no kam strong.

(8)Ripitim blo boilem nao putum I stap lo syrup emi increasim
sugar blong mekem se bai yumi end up wetem wan gudfala
result. **(9)** Sevemaot wota mo leko I kolkol blo 5 hour.

(10)Line emap ol dehydrator tray wetem plastic or pepa wax,

(11)arrangem ol mixture usum 2 teaspoon size portion lo

dehydrator. **(12)** Muvum ol raspberry wetem wan spoon afta 8
hour taem yu stap draemap, blo mekem se I no fas strong lo ol

plastic tray. **(13)**Draemap bakeken lo dehydrator blo 3 moa

deis ,mo kontinu blong muvum olketa 1 taem lo wan dei kasem
3 deis I finis.

(14) Fulumap insait lo plastic or cellophone or lo wan jar afta
sevem gud.

Sugar Tamarind

(1) Peelim 5 kilo blo drae tamarin. **(2)** Boilem redi sirop we hemi 5 kilo Suga long 2 lita wota. **(3)** Taem we sirop I stat blong boil, putum evry tamarin insaed long wota. **(4)** Afta yu tanem smol taem, karem aot long faea.

(5) Leko I stap insaed long wota blong hemi ova naet. **(6)** Long nekis dei, drainem aot wota mo lego I stap drae long 3 hour long air nomo. **(6)** Then putum lo dehydrator tray blong I stap 1 dei blo drae. **(7)** Afta long wan dei ia, karemaot tamarine mo mixim wetem suga mo putum insaed long dehydrator bakegen blong wan dei.

(8) Bambae hemi mas drae gud bifo yu save fulumap lo plastic.

(9) Ol left ova sirop wota yu save usum olsem jus blo drink, bae emi olsem wan nara use blong sirop ia.



Coconut Lolly

(1) Scrasem drae waet kakae blo kokonas, mo **(2)** karemaot ol pis pis long sel we I braon.

(3) Dehydratem ol kokonas blong wan day insaed long dryer. Sapos I stil kat sam braon pis, mas karem aot bakagen.

(4) Afta long wan dei ia, kraonem kokonas I ko klosap we bae I olsem powda. **(5)** Blong evri 3 kilo dehydrate kakae blo kokonat we u sikrasem, addem 1 lita konsirop. **(6)** Rollem ol kokonas ia wetem sirop I ko lo smol bol size.

(7) Sapos yu wantem flasem yu save addem kala blu, grin, red, orange o yelo afta dehydrate bakeken blo haf day bifo u pakemap.



Drae Mango

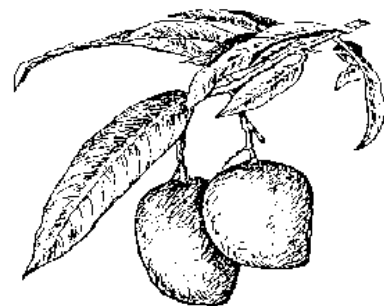
Tae mol mango oli drae oli swit gud mo hemi wan gudfala helti snak blong ol pikinini.

Ol samting we bae yu nidim:

- 5 kgs mango we oli haf haf grin I stap
- 2.5 kap suga
- 2 L water

Wanem blong mekem:

1. Wasem gud ol mango. Mo pilim aot skin.
2. Slice mol mango long cross direksen. No mekem I thick tumas (1cm).
3. Mixem wota mo suga I ko wan ples
4. Boilem sirop mo adem ol sliced mango. Afta we I boil smol taem, karem aot long faea.
5. Leggo ol mango oli stap long wota long six haoa.
6. Karem aot wota.
7. Putum mango long tray long dehtdrator mo draem ap long wan dei haf.
8. Fulumap insait lo plastic or cellophone or lo wan jar afta savem gud.



Tomato mo Chili

Wanem blong mekem?

- (1) Slaesem tomato mo chili
- (2) Putum iko stret long draea mo livim istap long wan period blong 2 -3 deis dipen long sun.



Nangai

Wanem blong mekem?

- (1) Harvest sem dei
- (2) Crakem sel blong nangai
- (3) Pilimaot tester (skin)
- (4) Boilem syrup – 1 kg sugar/3 lita blo wota
- (5) Dipim insait lo syrop quick taem
- (6) Rimuvum mo tekem directly ko lo draea
- (7) Mo livim I stap lo wan period blong 2 – 3 deis dipen long sun.

Hao blong Pakagem mo Storem Fruit

Steps blong sterilaezem bottle:

- (1) Boilem wota long wan bigfala pot (sospen)
- (2) Boilem ol empty bottle jam ia insait long pot blong 15 minits
- (3) Rimuvum ol bottle ia long pot mo livim I stap drae mo redi blong usum.

