

Reflections on project implementation: Indigenous Partnership and NESFAS



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**Indigenous Partnership for Agrobiodiversity
and Food Sovereignty**



Indigenous Terra Madre 2015 (ITM 2015)

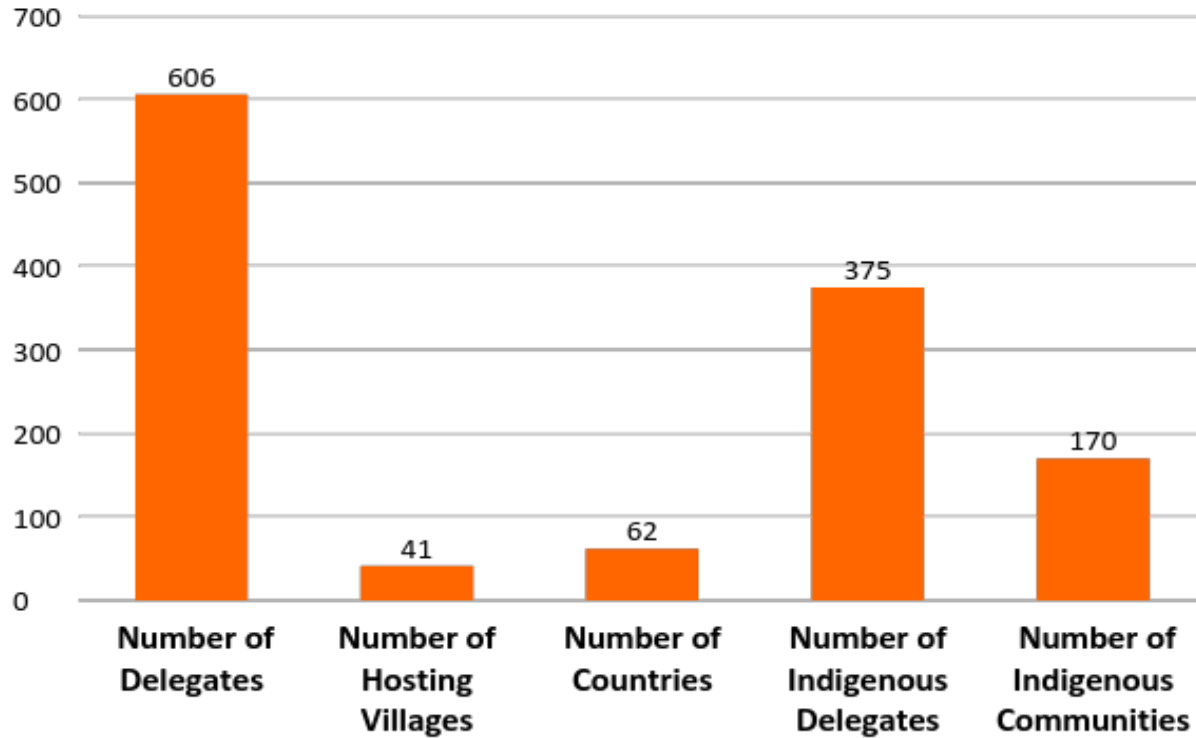


- 3 to 7 November 2015 in **Shillong, Meghalaya, North East India.**
- **Theme:** The Future We Want. Indigenous Perspectives and Actions.
- **Co-Organizers:** The Indigenous Partnership – NESFAS – Slow Food International.
- **Event Program:** First three days- Plenaries and Thematic Sessions. Fourth day- Field Visits. Fifth day- Mawphlang Food Festival
- **Six Plenary Sessions - Fifteen Thematic Sessions**, discussing a vast array of topics such as Local Food Systems, Indigenous Economies and Well Being, Matriarchal Societies, Pollination and Climate Change and NUS.



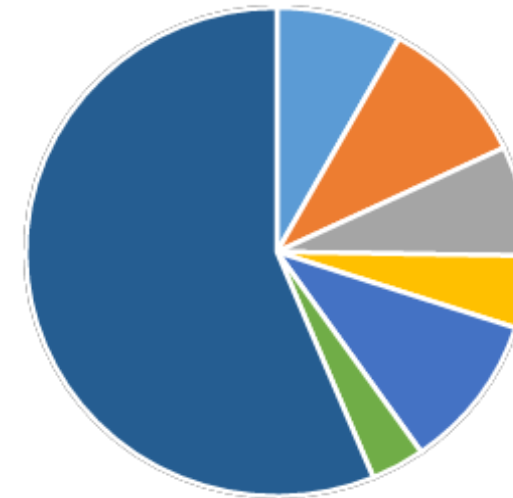


ITM 2015: Participation



IPs, CSO, Policy Makers, Researchers, IOs
 → 70,000 - 100,000 footfalls on last day

Geographical Representation



- Africa: 49
- Asia (Excluding India): 60
- Europe: 44
- Latin America: 29
- North America: 62
- Oceania: 21
- India: 341





NUS at ITM 2015

- ❖ **Thematic Sessions: Building a Network of Local Climate Smart Crops and Citizen Scientists.**
- ❖ **Bioversity Exhibition** at Conference venue
- ❖ **PVT on Millet**, made by Nongtraw Community: Ngim Khuslai - No Need to Worry. Local Food of Nongtraw Village.





ITM 2015: Main Outcomes



- **The Shillong Declaration**, which includes specific references to NUS, as central in IPs diets and fundamental for CC adaptation and resilience. The Declaration underlines the importance to establish ABD Networks and AE Practices
- **Advocacy and Policy Making**
- **Local and International Capacity Building**
- **Knowledge Sharing**
- **Plan to Develop AE Schools with support of GoM**
- **UNPFII 2016 Side Event on Indigenous Foods and Peace**



Our approach to engage local communities - PVT

Participatory Methodologies

Access to **autonomous documentation** systems for Indigenous communities is fundamental for **self determined development**. The Indigenous Partnership has supported:

Participatory Video Trainings: Involving 170 Participants in **West Khasi Hills**, community members made a PV for their campaign to promote the role of **Millet** in the **local Food System**.

Digital Storytelling: Using this Participatory Methodology, **studies in Meghalaya** on the Indigenous perception of **Well Being**. The results have underlined the importance of **Land** and **Biodiversity Conservation** for local indigenous communities' **Well Being** and **Peace**.



Our approach - 4 Cell Analysis

Total number of villages covered: 44 (Garo Hills, Ribhoi, West Khasi Hills, East Khasi Hills and West Jaintia Hills).

Number of crops identified: 26 crops (69 varieties).

Crops: Millet, Tilt seed, Jobstear, Maize, Beans, Sohben, Cucumber, Passion Fruit, Sohngan, Egg Tomato, Tapioca, Mustard Leave, Sweet Potato, Potato, Arrowroot, Yam, Local Rice, Mint, Jaut, Palong, Lettuce, Pudina, Squash, Pumpkin.



The Millet Network

NESFAS 2015

The Indigenous Partnership and NESFAS have supported the creation of a **Millet Network** in **North East India**.

The Millet Network aims to revive and promote millets as **climate-smart, nutritive food**, with an high **cultural value**.

The network has grown from 1 community in East Khasi hills to 35 communities in **Garo hills, West Khasi hills, East Khasi hills** and is currently expanding in **Nagaland**.

The Network is currently engaged to revive millet cultivation and to encourage its consumption by sensitizing the people about its nutritive values through various programs and **food festivals**.

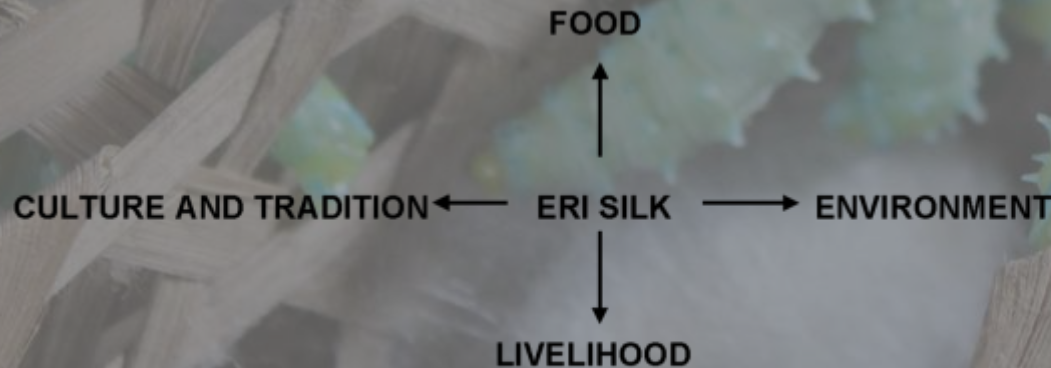
Glamourizing local food

- ❖ **Cooks Alliance:** NESFAS has promoted the creation of a **Network of Chefs and Cooks** from Shillong and Meghalaya Villages, to promote and glamorize indigenous Foods and Ingredients while creating innovative dishes and preserving local Biodiversity. As of today, it is constituted of **150 members**.
- ❖ **ITC and Chef Alliance:** NESFAS is collaborating with ITC India and SF Chef Alliance to improve local standards of clean and hygienic foods and cuisine.
- ❖ **Recipes:** Millet as key ingredient in NESFAS strategy of glamorization of local indigenous foods.
- ❖ **Kids kitchen:** Education program in collaboration with Boys' Home of Mawphlang → food festival

The Eri Silk Weaving

Khweng village as a **pilot village** to study Eri Silk activities. Through the application of **4 Cell Analysis** emerged how his activity is strongly related to **Livelihood** and **Biodiversity**.

Shortage of **food plants** → Consensus to use community land and provision of **1000 sapplings** of 4 varieties of plants (Castor, Tapioca, Kessaru and Payam) to feed Eri Silk worms.



Through 4 Cell Analysis NESFAS identified 4 Areas of Eri Silk influence.



Eri Silk Weaving - Branding

A woman is shown from the side, seated and working on a traditional wooden loom. She is wearing a light-colored, patterned sari. The loom is made of dark wood and has several vertical posts. The background is a simple, light-colored wall. The overall scene is brightly lit, suggesting an outdoor or well-lit indoor environment.

The Mei- Ramew Brand

Created to promote Eri silk artisans of Meghalaya in closed collaboration with **40 Weavers** (independent weavers, weavers working with private entrepreneurs, Self Help Groups and Society) and **40 Eri Silk spinners** in different villages in **Ri Bhoi District**.

Provides a **marketing platform** based on a **long term approach**: **A.** To educate the **consumer** about Eri silk. **B.** To involve more artisans. **C.** To give to producers **new market opportunities**.

Marketing and Promoting: Products sold during ITM 2015 and other markets

The Khasi Mandarin Presidium



Khasi Mandarin as SF Presidia, recognizing it as a traditional product at risk of extinction.

→ 40 local farmers

NESFAS has documented stories and TK related to this product and is currently working to support the creation of a network of producers and in the next period will assist them to connect the local markets.

Challenges: Due to CC, insects and diseases production has dramatically decreased. Prices in the markets are not constant and there is lack of road infrastructures.

Research on Nutrition: Study on Matriarchal Societies

Research in collaboration with NIN (India) and IUNS.

Research Timing: 2015- 2016

Indigenous Communities Involved

Karen (Thailand), Mohawk (Canada), Khasi (Meghalaya) and Chakhesang (Nagaland).

Research Focus: Relation between Matriarchal Societies and Food Biodiversity, Household Food Security and Nutritional Status.



Study on Matriarchal Societies: Results

West Khasi Hills (Meghalaya)

- 20 Villages
- 600 Households

Sl. No.	Food Group	Total No. of Foods	Cultivated/ Reared	Wild
1	Cereal and Grains	10	10	-
2	Pulses & Legumes	6	6	-
3	Green Leafy Vegetables	64	21	39
4	Other Vegetables	27	19	8
5	Roots and Tubers	10	9	1
6	Fruits	63	23	40
7	Mushrooms	24	2	22
8	Spices and Condiments	12	8	4
9	Nuts and Oil Seeds	9	8	1
10	Meat and Poultry	6	6	-
11	Game Meat	44	-	44
12	Insects	19	1	18
13	Fishes and Other Sea Foods	33	25	8
	TOTAL FOODS	327	138	185

Methodology: Four Cell Analysis and Food Lists

➔ Social aspects in food systems



Phek District (Nagaland)

- 20 Villages
- 600 Households

		Cultivated	wild
1	Cereals & Millets	137 (Includes rice varieties)	—
2	Pulses & Grain Legumes	14	—
3	Green Leafy Vegetables	14	88
4	Other vegetables	14	16
5	Roots & Tubers	23	—
6	Fruits	19	72
7	Nuts & Oil seeds	8	5
8	Condiments & Spices	13	3
9	Fish & Shellfish	—	46
10	Insects	—	65
11	Animal foods	12	182
12	Mushroom	—	55
	TOTAL – 786 FOODS	254	532

Capacity Building – ABD walks

ABD Walks

10 Villages involved
(East Khasi Hills, Jaintia, Ribhoi)

Activity:

From 2014 NESFAS has started exploratory walks in the local forests with children, teachers and community knowledge holders, to document and valorize indigenous food diversity and wild edibles.

→ Linkages with mid day meal



School gardens



School Gardens

**10 Villages involved
(East Khasi Hills, Jaintia, Ribhoi)**

Activities:

- Seasonal Calendars
- Intergenerational Dialogue
- Cultivation of local Indigenous Plants

Future plans

- ❖ UNPFII 2016
- ❖ Ongoing discussion with GoM
 - Support festival every 1 or 2 years
 - AE schools
 - AE space within Organic State policy
- ❖ Nutritional composition of food items (FAO)
- ❖ IFOAM 2017: Organic by tradition
- ❖ Large gathering in 2017 → NUS as a core theme
- ❖ Strengthening ABD networks
- ❖ Plans after NIN study
- ❖ Branding and certifications (PGS?)
- ❖ Climate change





Thank You!