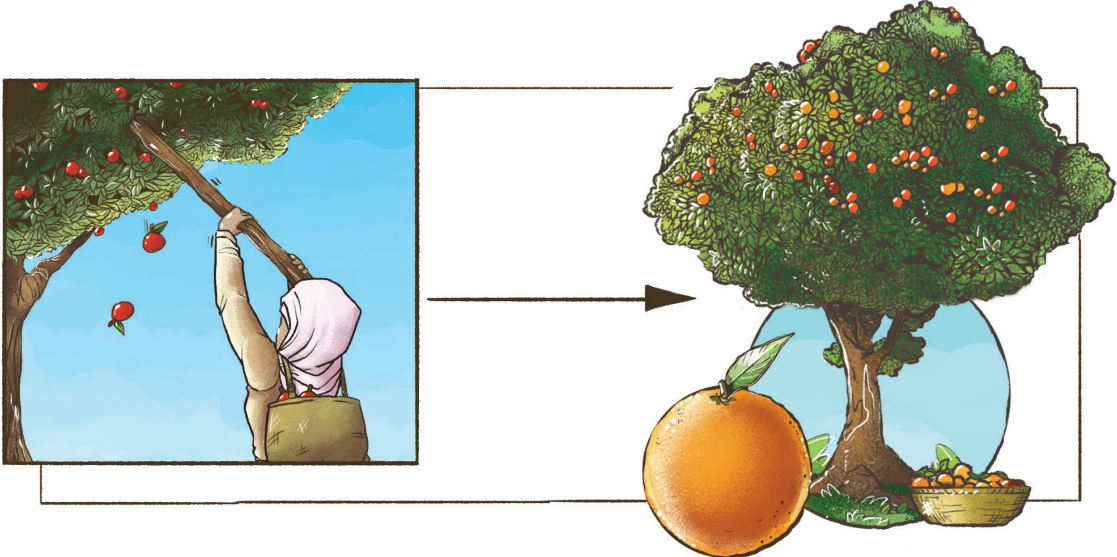
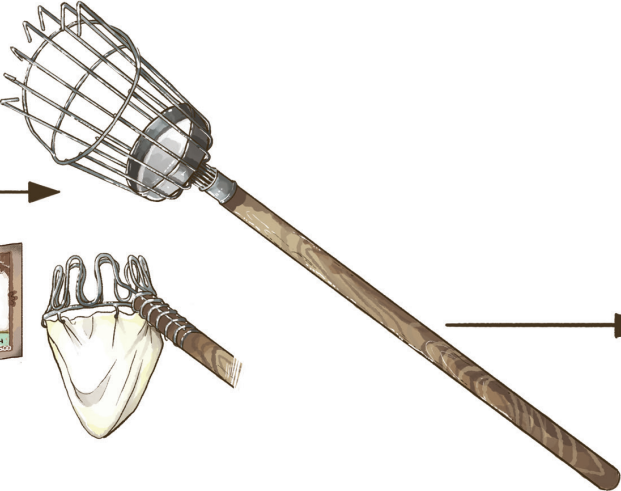
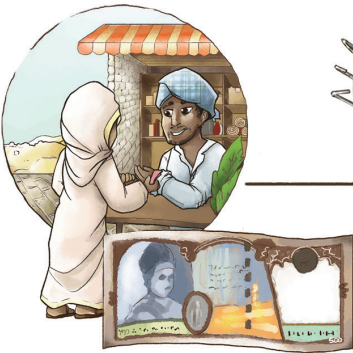


Lesson: New tool to harvest tree fruits without climbing trees

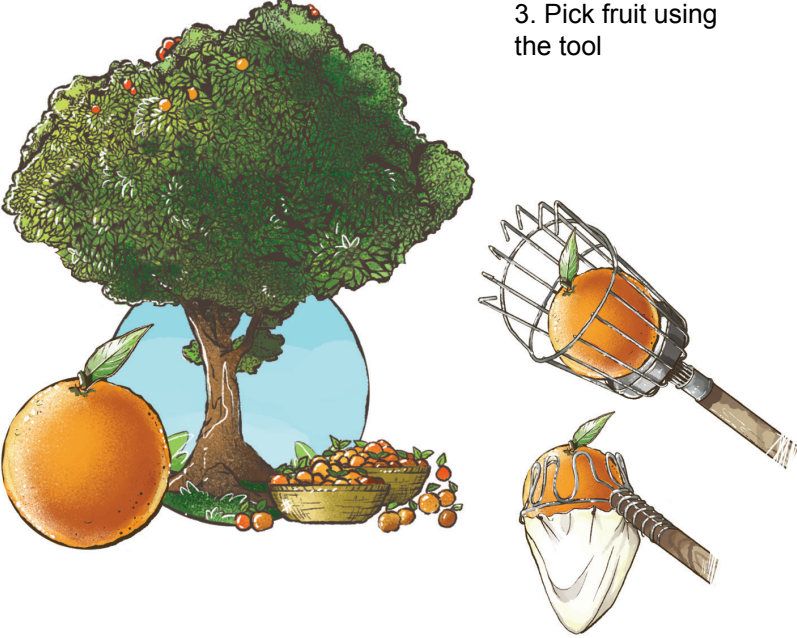
1. Traditional practice



2. New practice: purchase tool from vendor



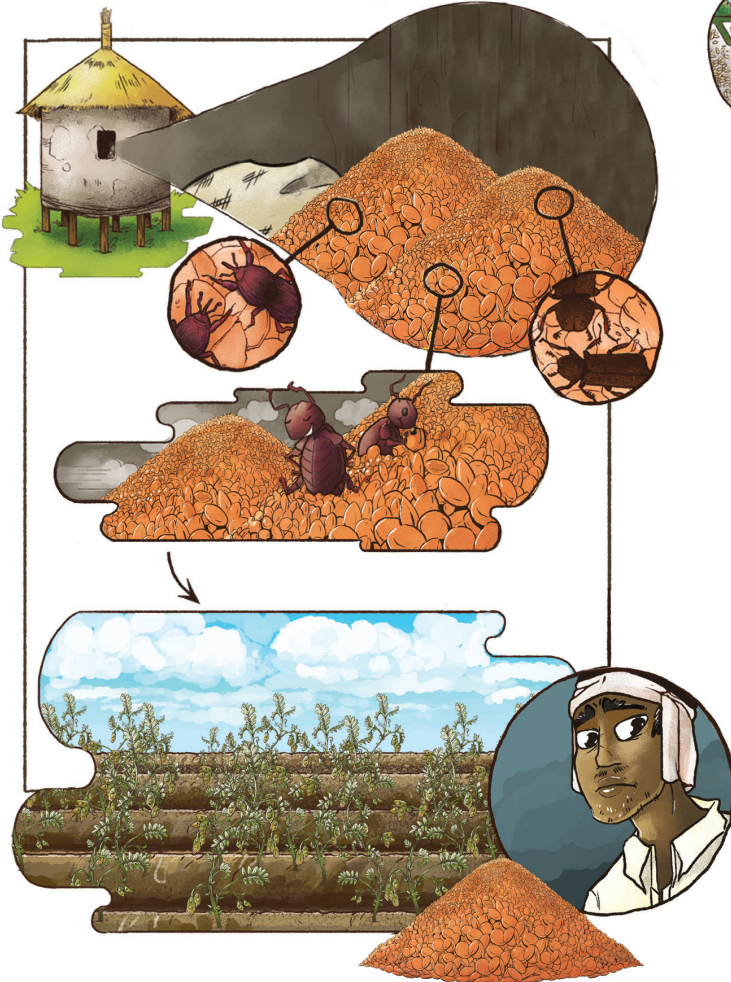
3. Pick fruit using the tool



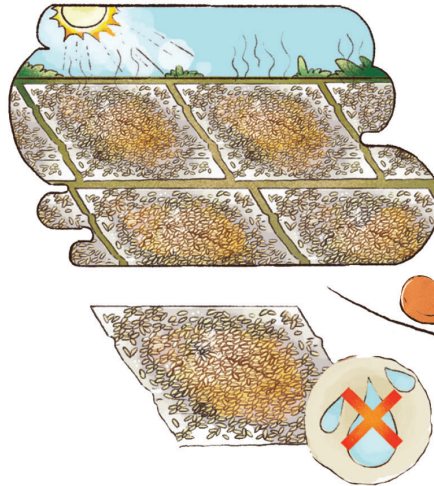
Lesson: Special bags can be used to store grain which reduce oxygen inside bag which prevents insects and fungal molds from surviving, which also reduces toxins.

2. New practice

1. Traditional practice: stored grain is damaged by insects and mold. The mold can produce toxins in the grain.



3. Dry grain completely

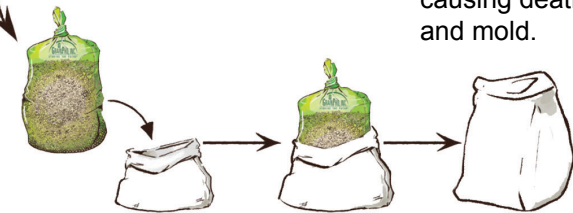


4. Purchase bag from vendor. Put grain in bag, remove air and tie.

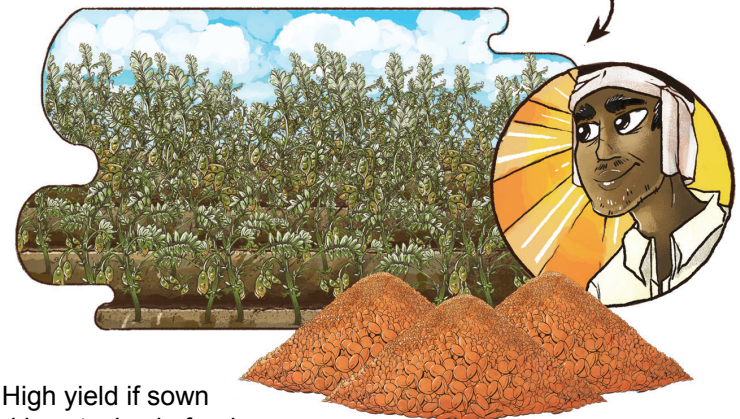


6. Special bag causes air to flow outside, causing death to insects and mold.

5. Put bag inside a jute bag. Elevate from ground if possible to prevent rodents.



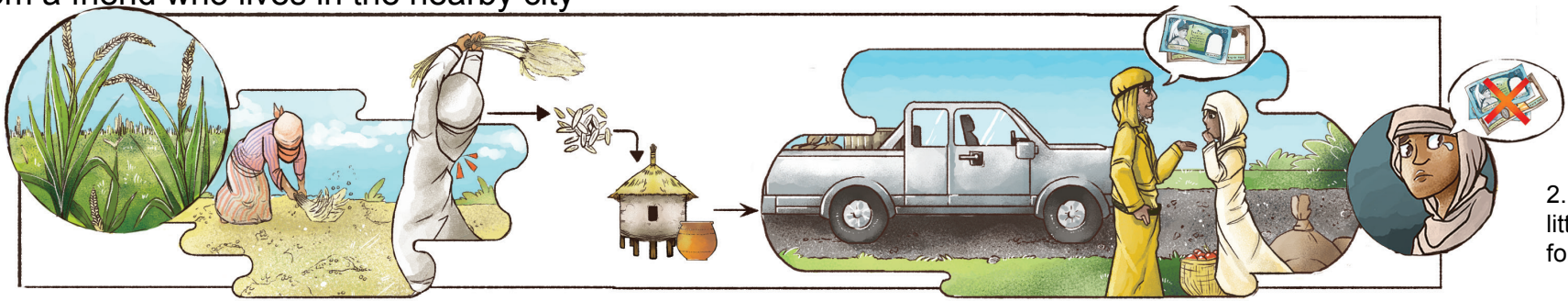
7. High yield if sown and less toxins in food.



8. Re-use bag many times.

Lesson: Improved storage of grain permits selling of grain when prices are higher, especially when combined with asking for help from a friend who lives in the nearby city

1. Traditional practice: everyone harvests and sells grain at same time to middleman and hence sales price is low



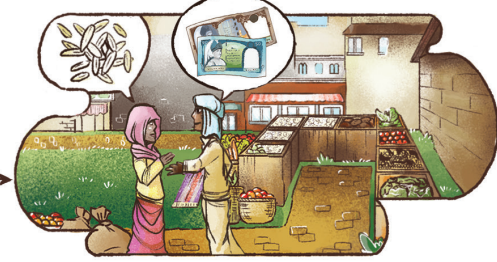
2. Farmer gets little money for grain

3. Improved practice: improved storage of grain such as in Grainpro or Purdue storage bags

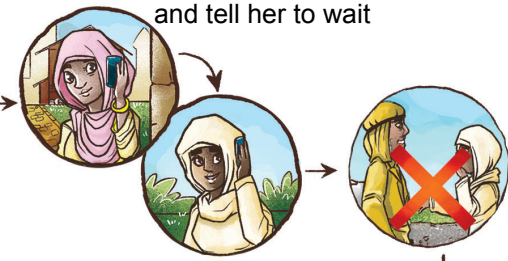


4. Farmer should call friend in city

5. Friend should speak to merchant in city to inquire about grain price

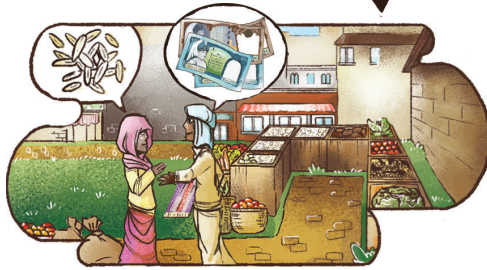


6. If price is low, city friend should call farmer and tell her to wait



7. Farmer should not sell grain to middleman when price is low

8. Time passes

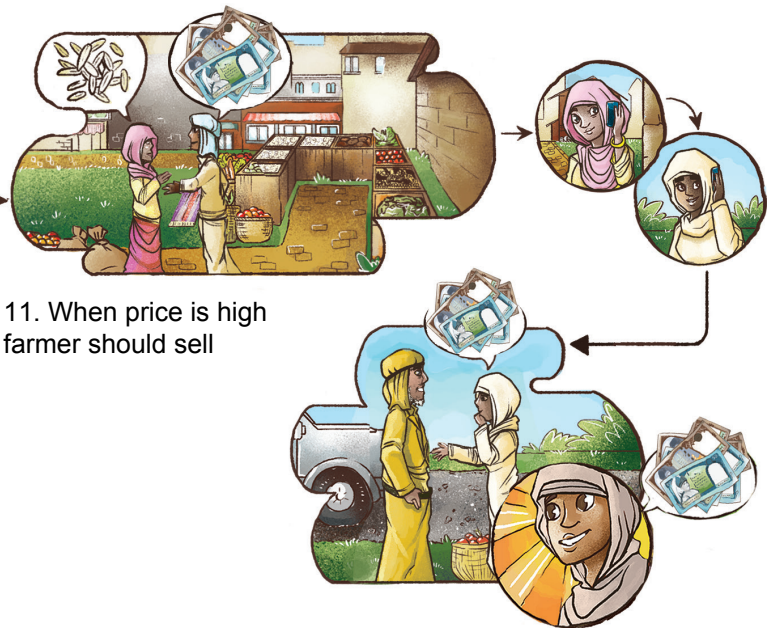


9. Friend should again speak to city merchant in city to inquire about grain price

10. If price is low, farmer should not sell

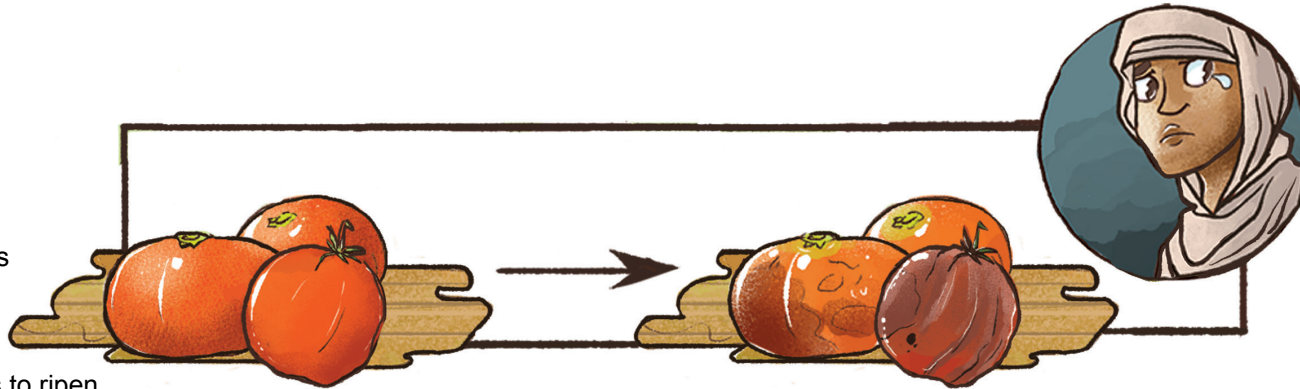


11. When price is high farmer should sell

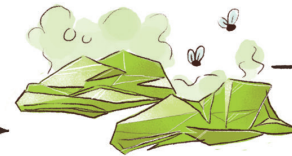
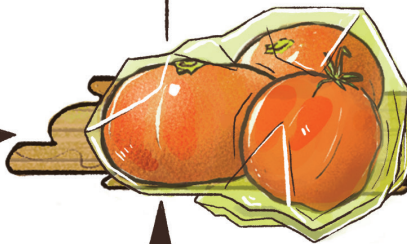
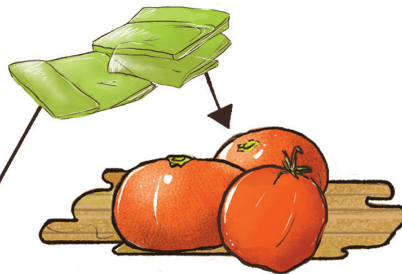


Lesson: Special small green bags may prevent fruits and vegetables from spoiling/ripening too fast

1. Traditionally, fruits/vegetables spoil quickly: when one fruit/vegetable starts to ripen, it releases a gas which causes nearby fruits/vegetables to ripen



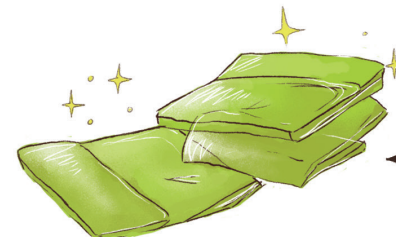
2. New practice: purchase an anti-ripening bag from vendor. The bag stops the gas that promotes ripening, preserving the fruits/vegetables for a few more days.



3. Bags are dirty after use

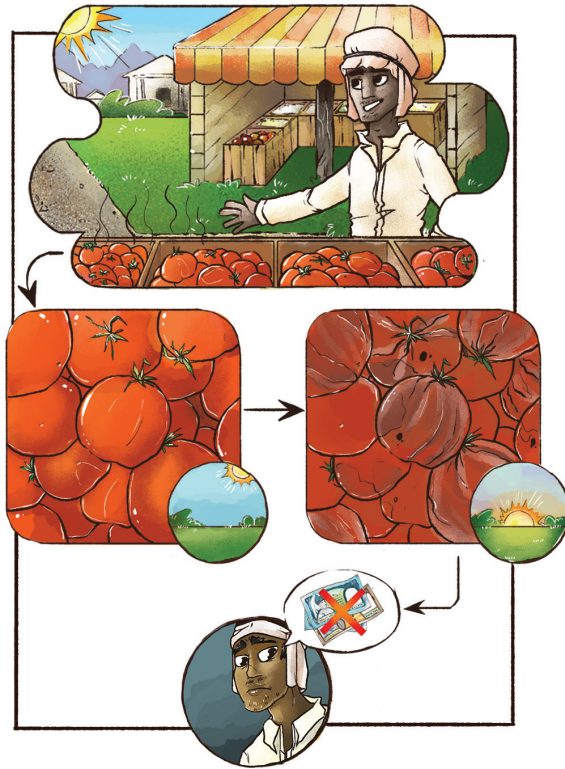


4. Wash in water



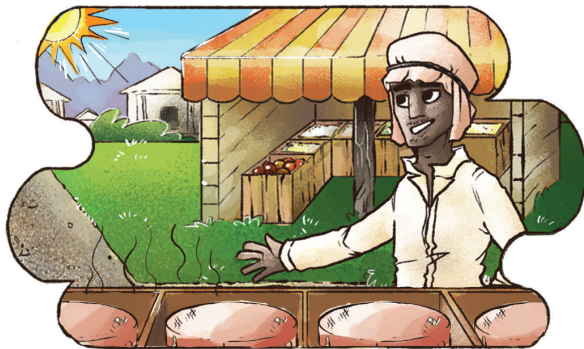
5. Re-use many times

Lesson: To prevent spoilage of fruits and vegetables, a simple clay cooler may be built.

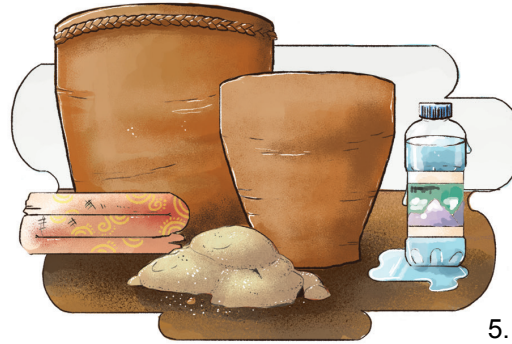


1. Problem: Farmer tries to sell vegetables such as tomatoes in the market but they spoil quickly, causing loss of income

10. Less spoilage

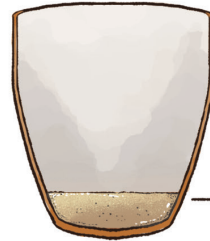


2. Improved practice

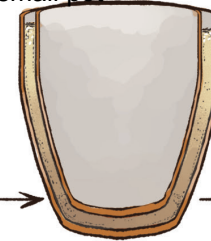
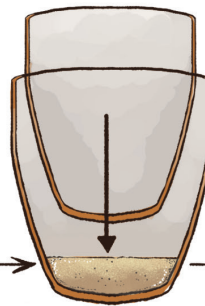


3. Materials needed:
1 large clay pot, 1 smaller clay pot,
sand, water and a cloth

4. Place sand
in large pot



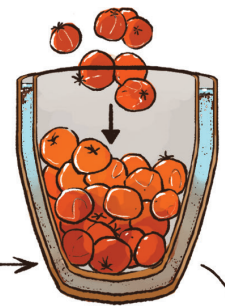
5. Insert small pot
in large pot and add
sand to outside of
small pot



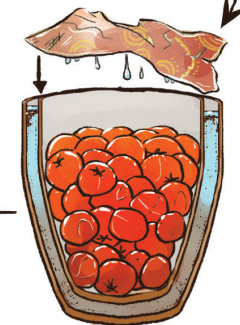
6. Add water
to sand



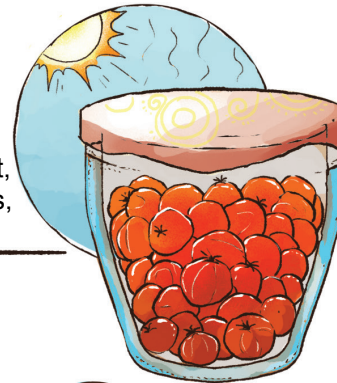
7. Add fruits/vegetables
into small pot



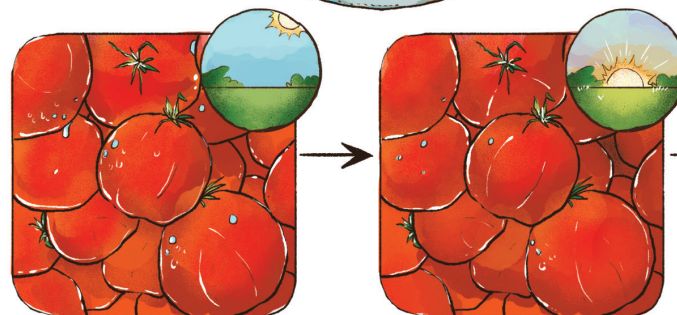
8. Cover
with wet
cloth



9. When exposed to heat,
water in sand evaporates,
which will cool inner pot



11. Higher income



Lesson: Instead of manual threshing of grain, grain may be placed on a road to reduce labour

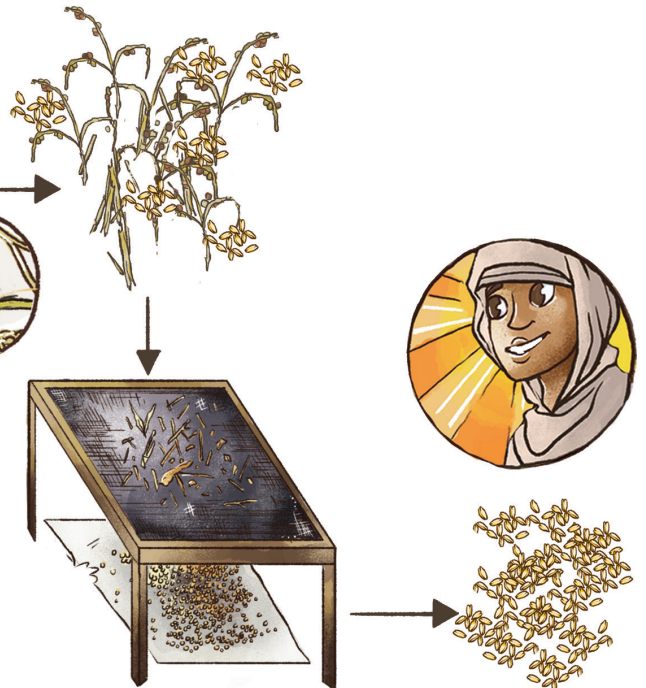
1. Traditional practice



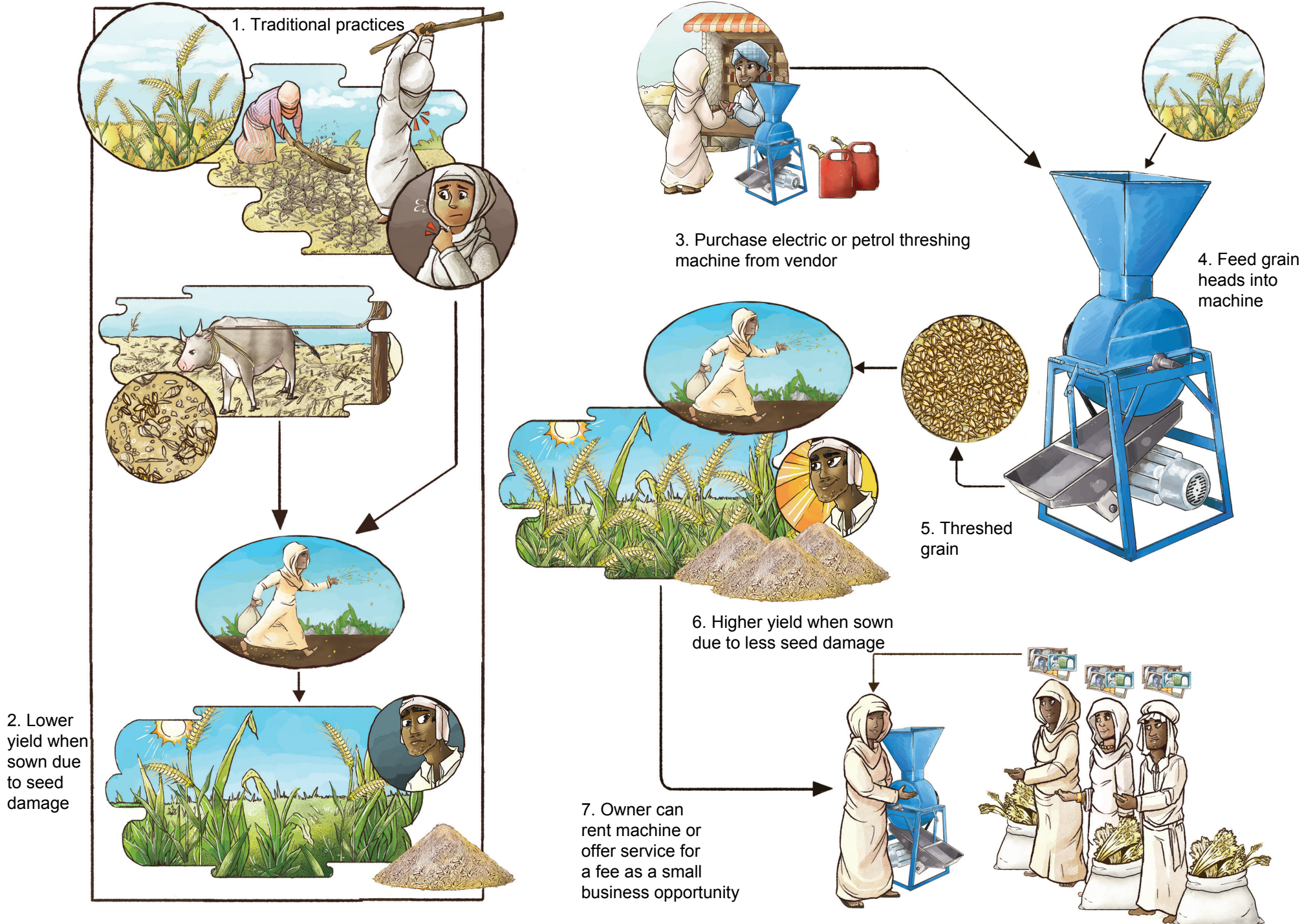
2. Improved practice using car trampling



3. Also use sieve



Lesson: Instead of threshing millet grain manually, a machine can be used.

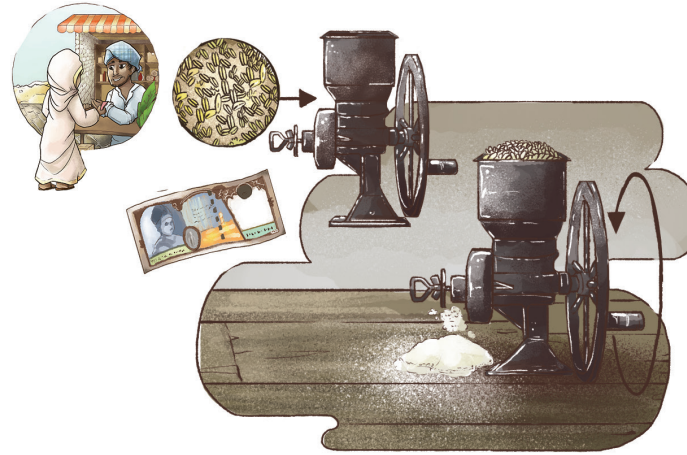


Lesson: To make flour, instead of pounding grain with a stick, there are new machines available

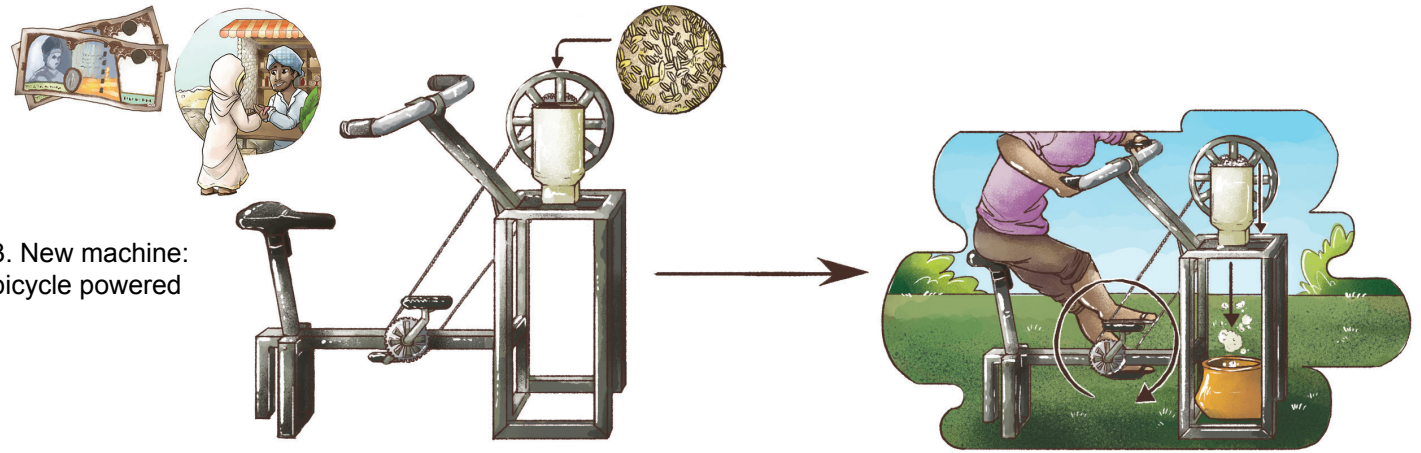
1. Traditional practice



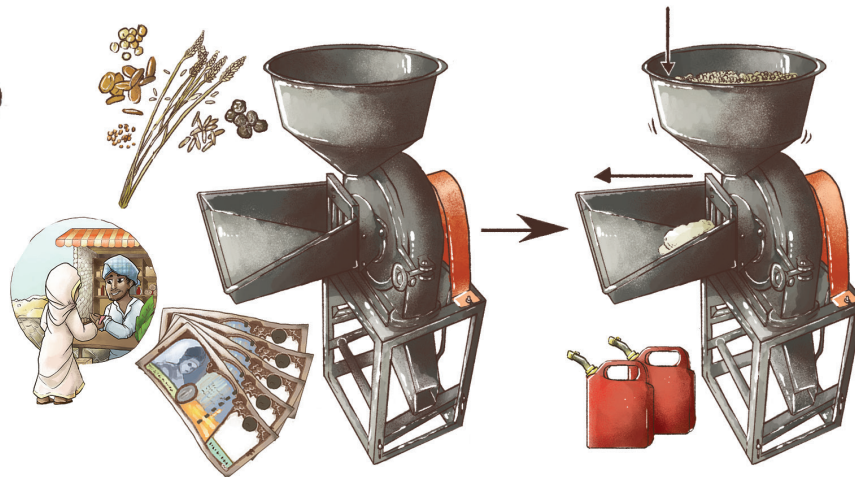
2. New tool: hand crank



3. New machine: bicycle powered



4. New machine: electric/gas

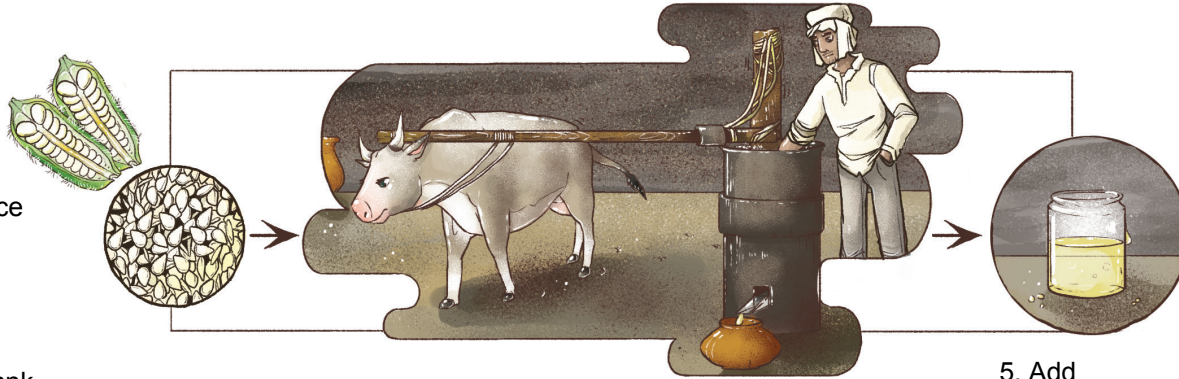


5. Owner can rent machine or service for money

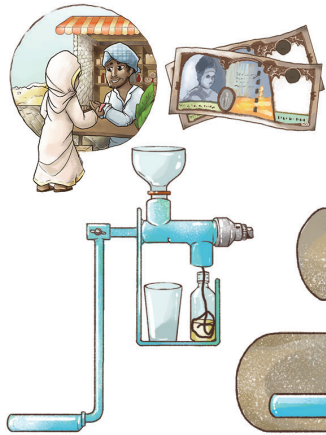


Lesson: New machines may be used to extract cooking oil from seeds

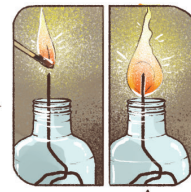
1. Traditional practice



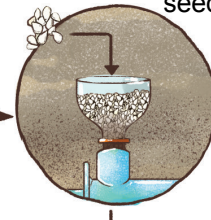
2. New machine: hand crank
Purchase from vendor



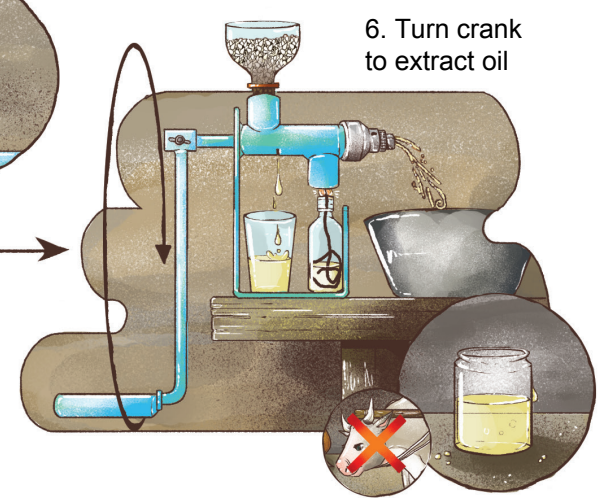
3. Light flame in kerosene



5. Add seed

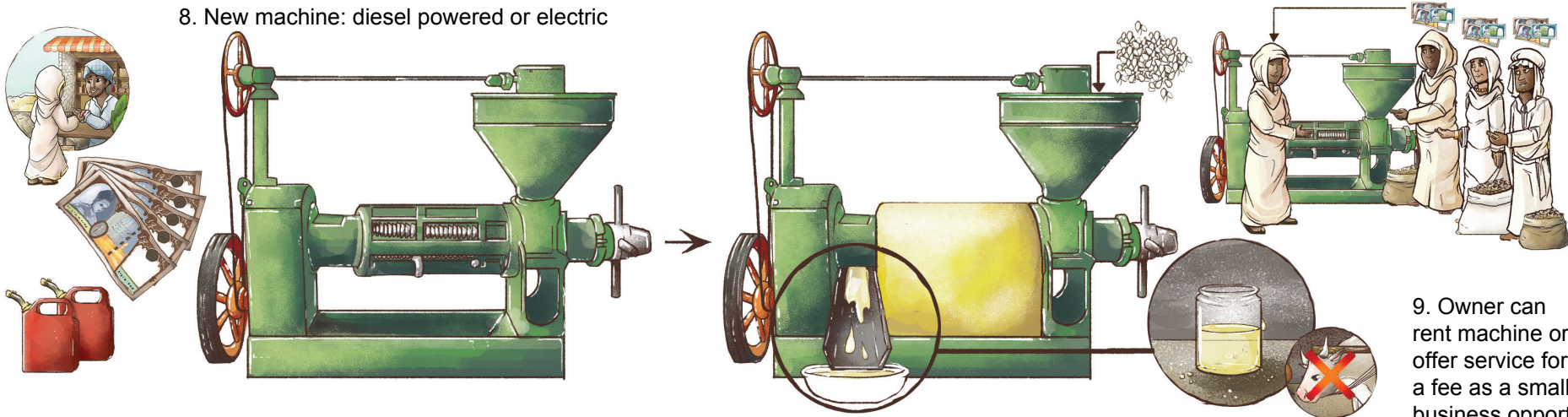


6. Turn crank to extract oil



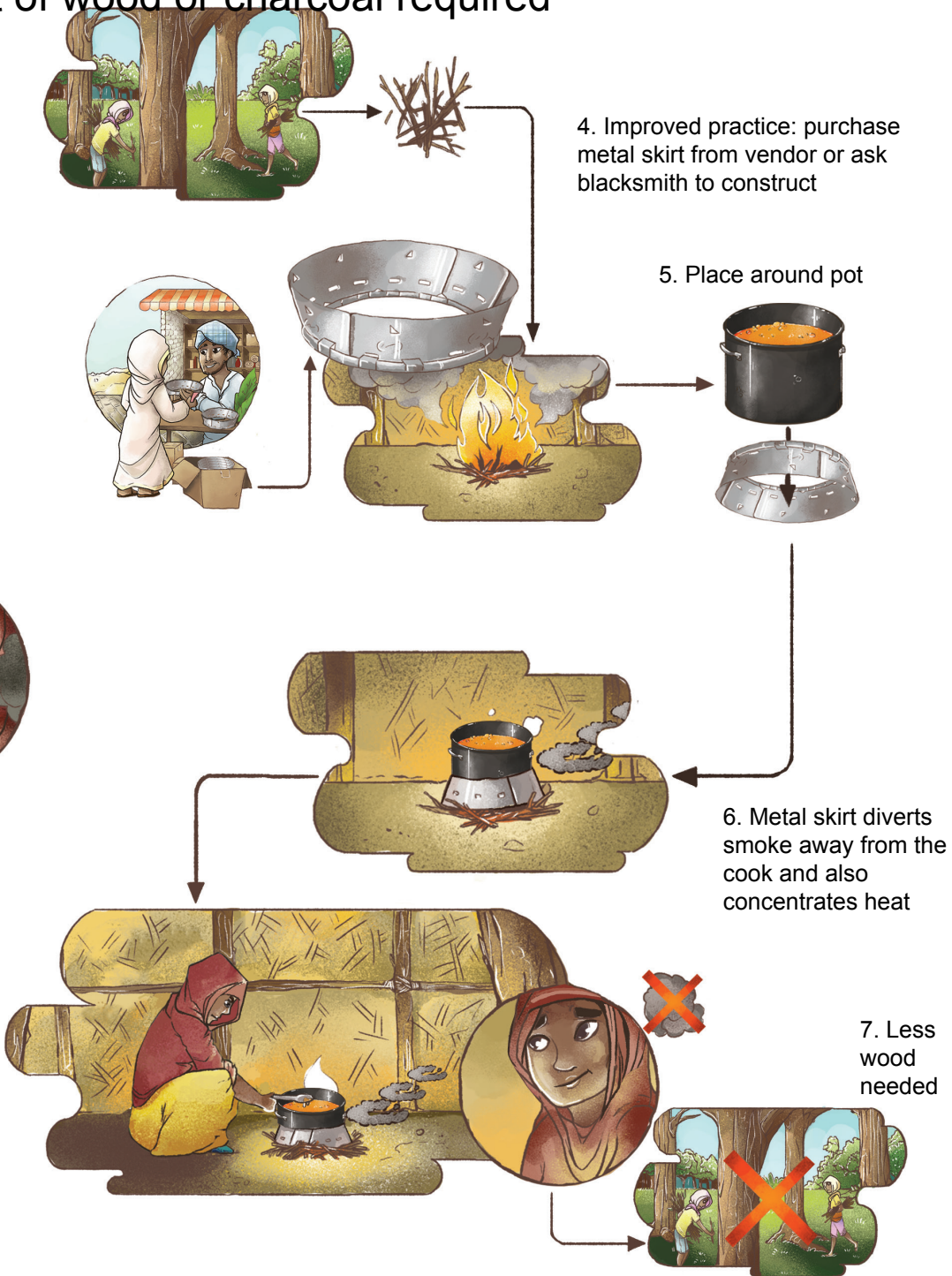
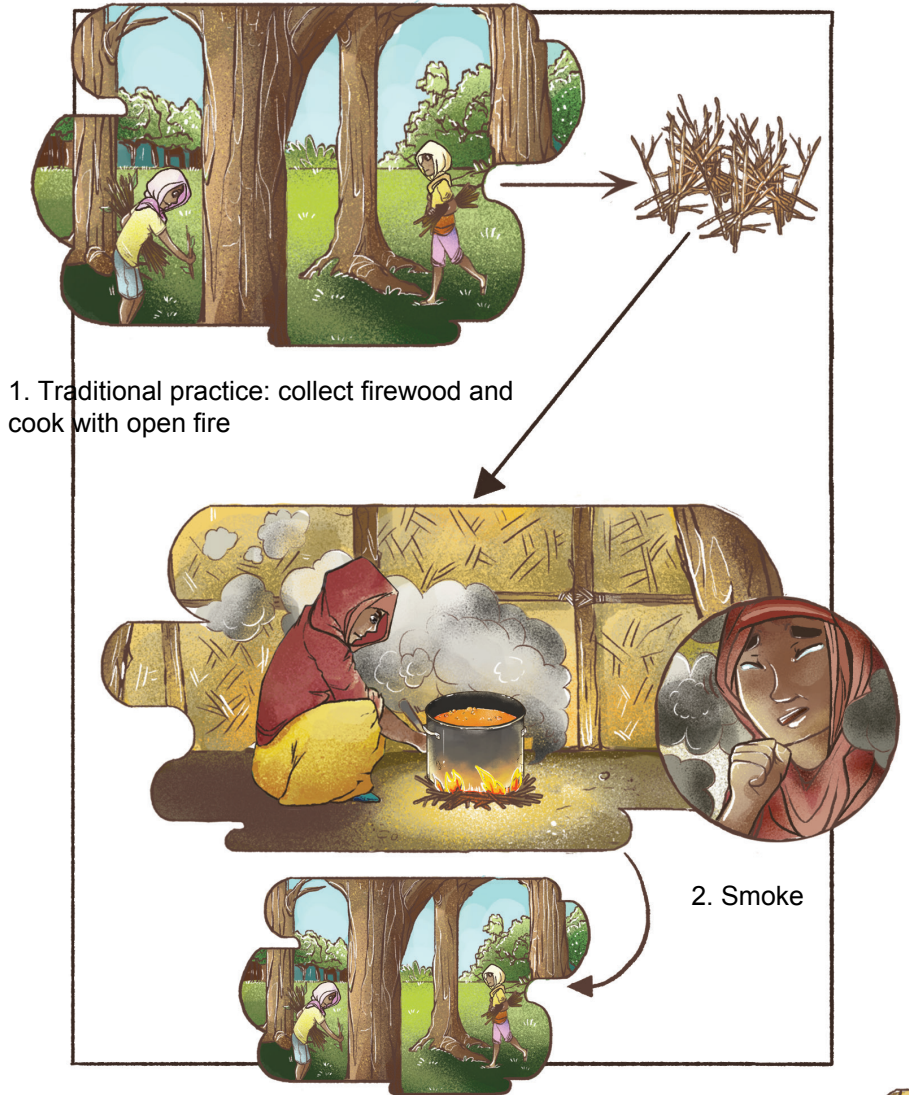
7. Final oil

8. New machine: diesel powered or electric



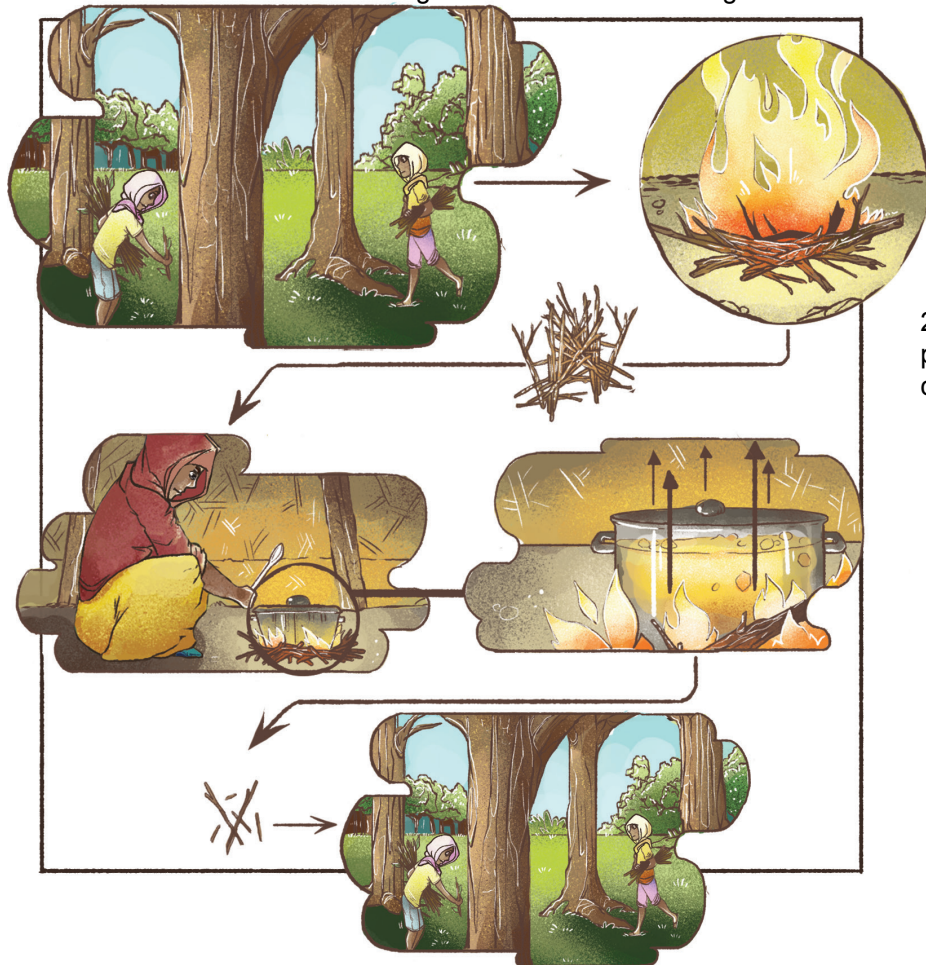
9. Owner can rent machine or offer service for a fee as a small business opportunity

Lesson: Use of a metal skirt around the cooking fire can reduce smoke and raise the heat, which reduces the cooking time and amount of wood or charcoal required



Lesson: Use of a pressure cooker can raise the heat to reduce the cooking time, and the amount of wood or charcoal required especially in high altitudes

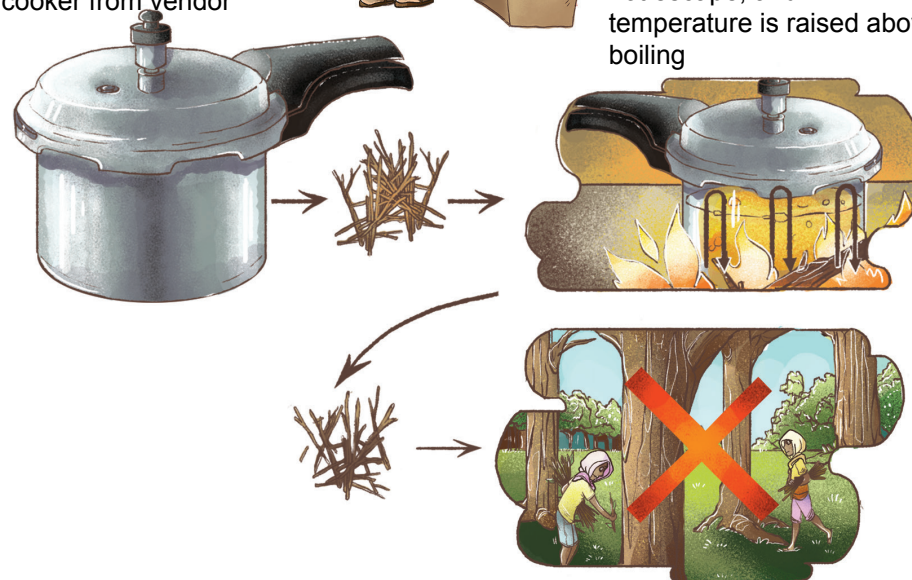
1. Traditional practice: collect firewood and cook using a regular pot which cooks at a low temperature and loses heat. Cooking time is slow and consumes firewood so more must be collected. Cooking time is even slower at high altitudes.



2. Improved practice: purchase pressure cooker from vendor

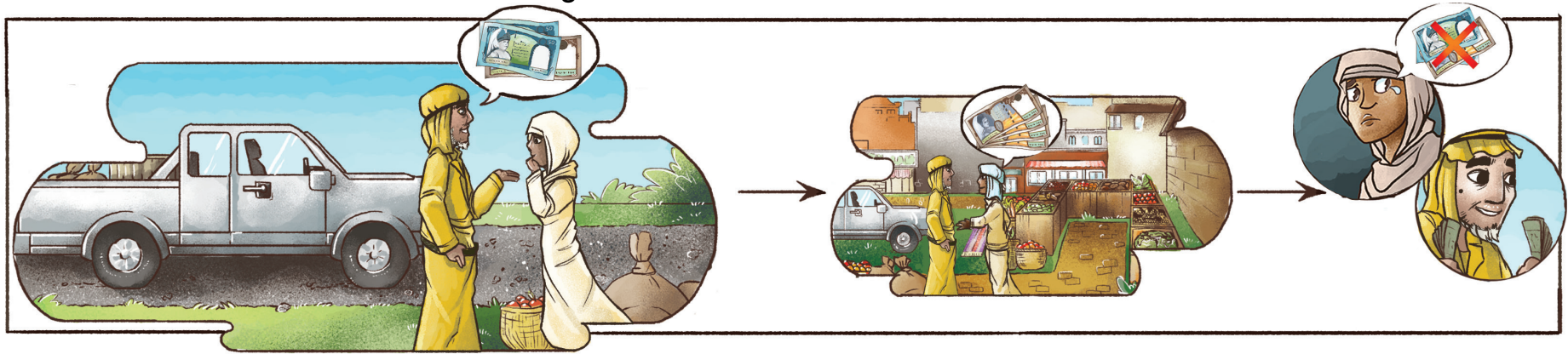


3. Pot is sealed, so pressure builds, heat does not escape, and temperature is raised above boiling



4. Cooking time is faster, consume less firewood or charcoal, so less wood needs to be collected

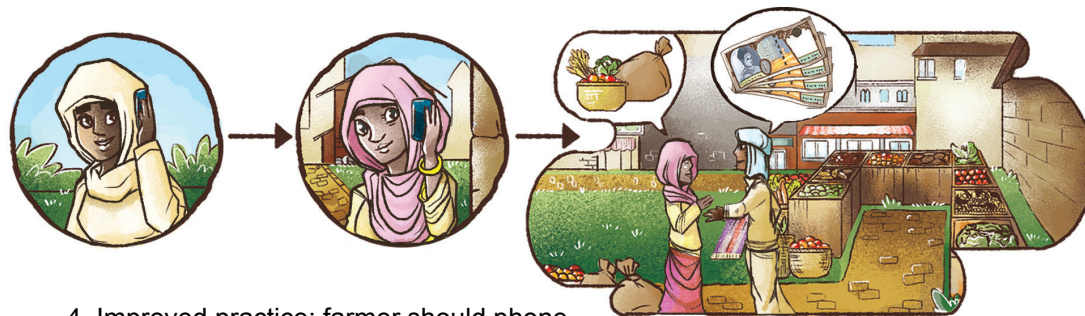
Lesson: It is better to obtain the selling price for farm harvest products from a friend or family member in the city rather than from a middleman who comes to the village.



1. Traditional practice: middleman comes to the village and offers a low price for the farm harvest

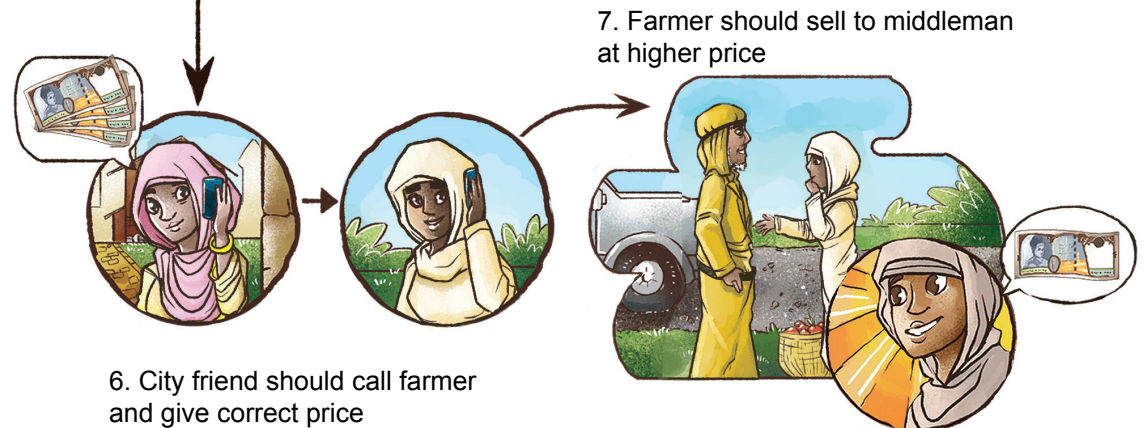
2. Middleman goes to city merchant and sells for a higher price

3. Farmer gets little money, but middleman gets more money



4. Improved practice: farmer should phone friend or relative in the city

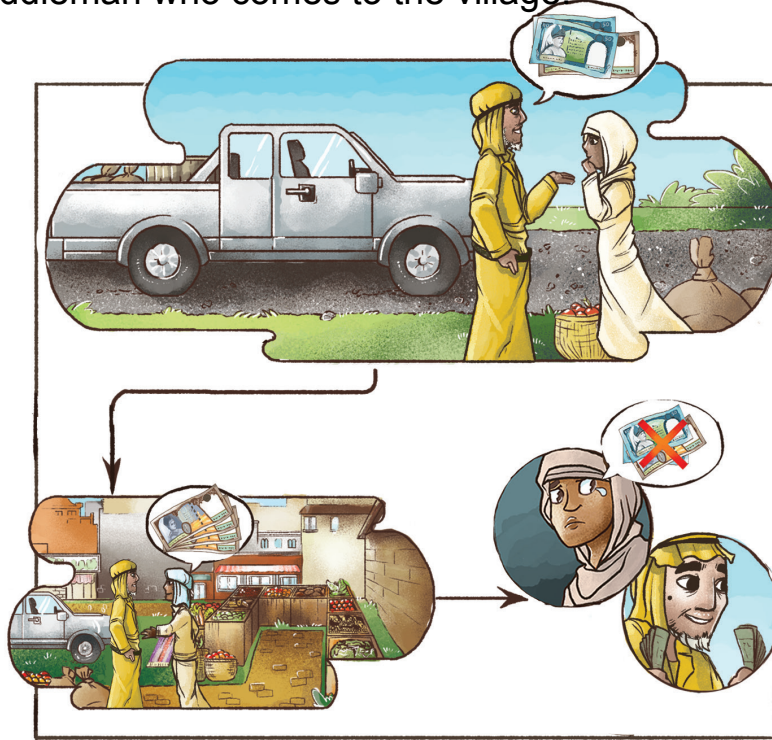
5. Friend should speak to merchant in city to inquire about grain price



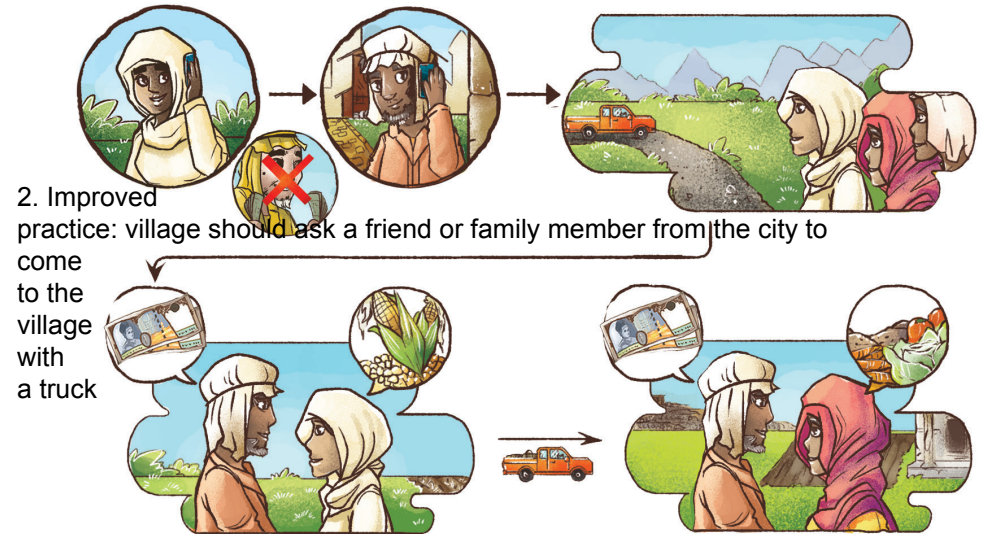
7. Farmer should sell to middleman at higher price

6. City friend should call farmer and give correct price

Lesson: It is better to sell farm harvest products directly to a friend or family member who lives in the city rather than to a middleman who comes to the village



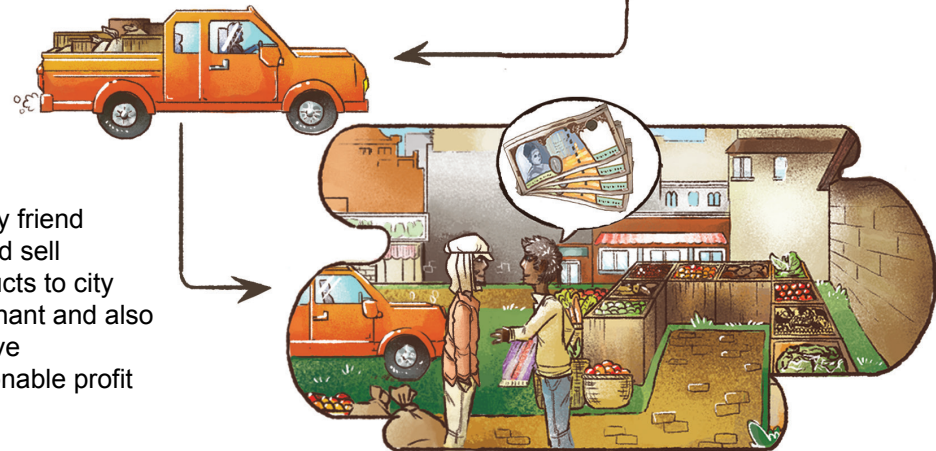
1. Traditional practice: middleman comes to the village and offers a low price for the farm harvest, then middleman goes to city merchant and sells for a higher price.



2. Improved practice: village should ask a friend or family member from the city to come to the village with a truck

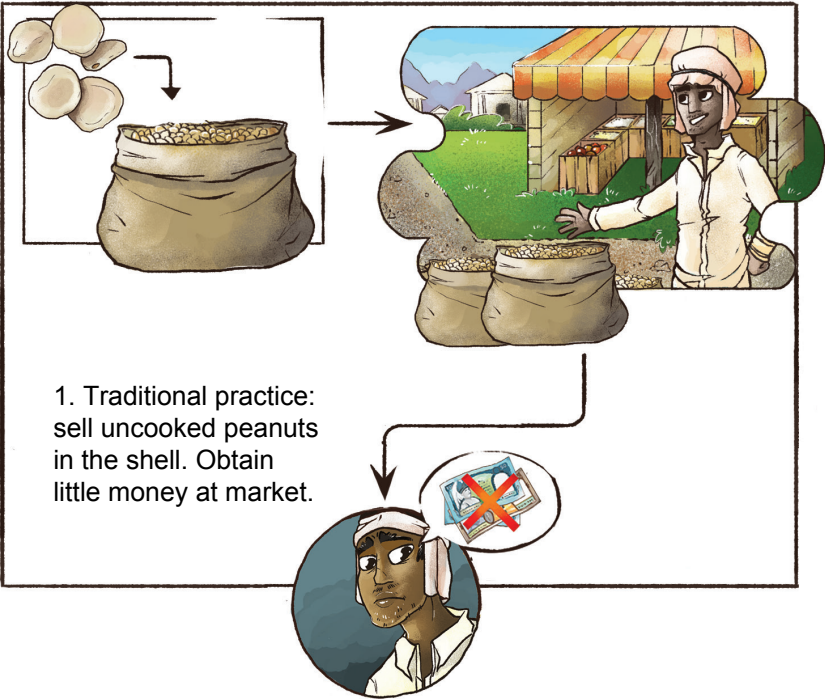


3. City friend should buy products from different farmers at a fair price

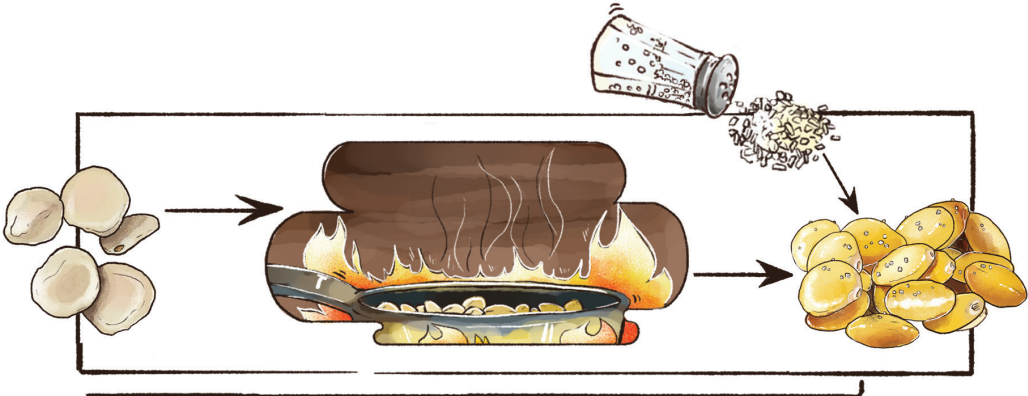


4. City friend should sell products to city merchant and also receive reasonable profit

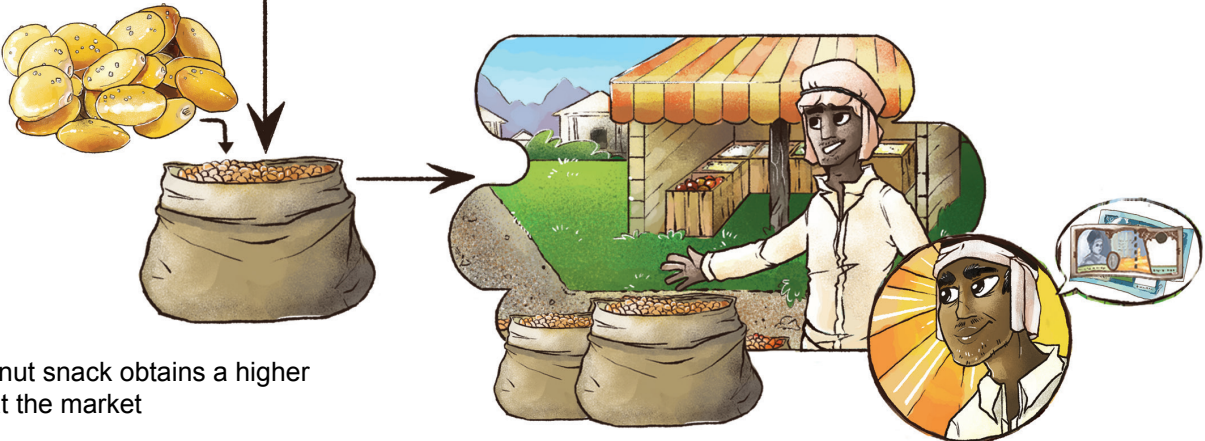
Lesson: Rather than selling raw harvested products, it is more profitable to sell cooked and tasty snacks



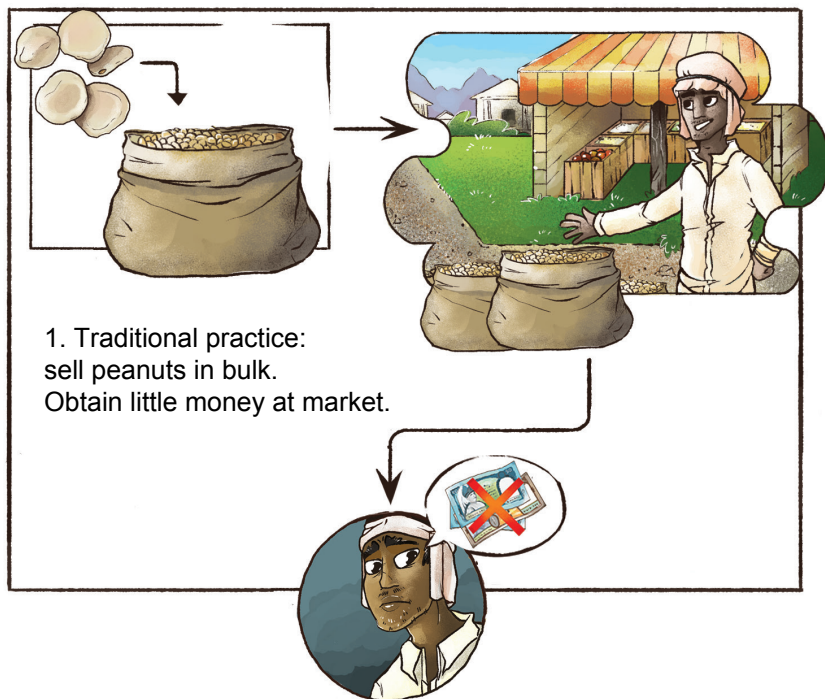
2. Improved practice: remove peanuts from shell, roast it, then add salt and spice.



3. Peanut snack obtains a higher price at the market



Lesson: Rather than selling harvested products in bulk, it is more profitable to package them beautifully



2. Improved practice: place peanuts in packages with beautiful, colourful labels



3. Packaged peanuts obtain a higher price at the market

