

GET INVOLVED
“LIVE FOR SOIL, SOIL TO LIVE”
AGROECOLOGY DEVELOPMENT IN UGANDA

January 2019



1.0 How did it start?

The “Live for Soil, Soil to Live” program started following the establishment of Ebonyu Transformation Farm Enterprises (ETFE), a progressive farm set-up in July 2018 based in Kalaki, Kaberamaido, Eastern Uganda. The farming initiative drives itself based on the principles of agroecology¹ applying traditional, modern *and* sustainable methods to deliver local employment, valid livelihoods² and contribute to food security.³ In fitting neatly with agroecology

¹ **Agroecology** brings together scientific thinking and indigenous knowledge as well as up-to-date management systems to enhance food security, biodiversity, resource conservation and livelihoods. Agroecology works in diversity and complexity of farming systems, maintaining local and saved seeds and local livestock, improving soil fertility and water retention and recycling nutrients and energy on the farm rather than relying on external inputs. It prioritizes access to land, good food and work. It aims to be both productive and sustainable. Agroecology is therefore a practical and transformative collaboration between science, local farmers and social movements.

² **Livelihoods** are “the capabilities, assets (including both material and social resources) and activities required for a means of living” (Chambers and Conway, 1992).

as *science, practice* and *social movement* ETFE is offering the opportunity for visitors from the research community to see for themselves the integrated farming operations. There is therefore the unique chance to observe but also engage with short or longer visits for observation, research or supportive participation. This will combine with wider and long-term agrarian and environmental research of its originators. The farm is essentially a family-based social enterprise and will operate along the equivalent lines of a CIC (Community Interest Company). The aim is therefore to ensure that success of ETFE makes social impact and becomes available for public good in the local community.

2.0 Who is involved?

- **EBONYU TRANSFORMATION FARM ENTERPRISE:** An Integrated Food and Livelihood provisioning project based in Kalaki Sub Country, Kalaki County, Kaberamaido District, Uganda www.etfe-ug.com (Email: ebonyuetfe@gmail.com)
- **Intercultural Development Agency (IDA)** <https://idauganda.wordpress.com>

3.0 An outline of the experience

To share with visitors a good working example of an Agroecology farm in Eastern Uganda. For transference of skills, knowledge, experience and development.

4.0 Outline of successes so far

- Short term operational plan
- Budget
- Farming and research set-up on the ground

5.0 Some constraints to be overcome

- Initial funding to kick-start field core project activities [including building in Kalaki]
 - Contacts established with CAWR (Centre for Agroecology, Water and Resilience) Coventry University
 - Progress made with Crowdfunding.co.uk
 - Early conversations with Department of Geography, UWE (University of the West of England)
 - Proposed contacts with groups and research organisations in Uganda
- Marketing (including Product Branding & Packaging)
 - Marketing ideas considered
 - Perhaps employ an intern for exploring the options
- Recruitment of research visitors
 - To be handled in 2019
 - Might need to explore options and consider the constraints

³ FAO's definition is that '**food security** exists when all people, at all times, have physical and economic access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life' (FAO 1996).

- Perhaps run a 'pilot' run of the initiative.
- Negotiations & Closing, connections to investors
 - To be part of Phase 3 in 2019
 - Tied closely with Business Plan

6.0 The products on offer to see and experience

To visit, observe and learn from dynamic agroecology farming including integrated activities among several activities, e.g.:

- a. *Piggery – livestock, valuable waste, recycling, biosecurity*
- b. *Orange orchard – fruit, orange blossom, biodiversity features*
- c. *Beehives – local honey, pollination, insect diversity, links to Fairtrade*
- d. *Local Chickens – pest-control, local indigenous, free-range, eggs.*
- e. *Passion fruit – heavy fruiting, organic juice, manure and composting*
- f. *Other crops and much, much more engaging with ecosystem services.*

6.1 In-Country Course (“Orientation”)

Upon arrival in Uganda, participants will undertake an In-Country-course (Orientation), which lasts one or two days. Participants will be accommodated at a Guesthouse while in Kampala. A Programme Assistant [from ETFE] can be leased to carry-out part of the orientation like the initial tour in Soroti and Kalaki. Early orientation includes getting the feel of Kampala and Uganda, some rest, language, presentations and so on. Some exploring including markets, walks and preparations and options for travel up country to Kalaki via Soroti.

6.2 Placements with Host Organization (ETFE)

The research visitors and participants are expected to be committed to the work they are to undertake [preplanned and agreed before the visit]. They may also bring new ideas, dynamic input and intercultural exchange to the host organization as contribution to the development of Agroecology in local communities. ETFE will offer their skills, work and learning site, free of monetary charge for participants but they will cater for their own transport and meals during the period of their engagement with ETFE. The enterprise holds expectations to learn new things from the participants during their stay.

6.3 Host Home/ETFE accommodation

- I. Participants will be placed with ETFE for accommodation.
- II. Participants shall have his/hers own room that must be secured with a door-lock. Two participants can share a room but each must have his/her own bed.
- III. Participants are expected to bring along their own bed-sheets.
- IV. They should bring their own medication and a basic First Aid kit.

Expected of the host household include;

- Safety and security
- Health facilities should be accessible.
- The host family should direct the participants to shopping facilities, health facilities and how

to use local transport when required.

- Participants are expected to eat local food and not receive any special diet. [NB Of course, vegetarian and vegan diets can be arranged].
- Participants are expected to undertake household chores as agreed between the family and them.
- At least one person among the household hosting should be able to speak English.

6.4 Cultural living

- For the days that participants are in Kalaki, they should get the feeling that they are part of the community, and they should experience how the people in Kalaki live their lives.
- The visitors will sleep in traditional houses, and experience many activities that are particular to Kalaki. Experience in the community includes the seeing and participation in the many ways of farming. People from the community can show and tell about their ways of life and everything that comes with it.
- Storytellers will be the entertainment in the evening when sitting around a fire. This storytelling can also be done when there are stories behind places of interest, schools and churches are also great experiences for interested participants.
- Visitors will eat traditional and locally available food and perhaps drink a traditional brew to enhance the experience. The typical dish is kwon (*atap* or millet bread), served with *boyo*. Traditional brew is *Ajono* or *kongo ting* made from either millet or sorghum. It is taken in a group from a huge pot. This food and brew are interesting for spending time in the evening.
- After days of living among the Kumam visitors, participants will get the sense that they were welcomed as part of the community. They ate like people from Kalaki, they learned from them and they slept like them.

6.5 A local menu for a selection of a day's food

	Local Name	Name	DETAILS
1	Cak	Milky tea	Milk from local cows, Jinja (ginger) and Kisubi tea High quality green tea leaves and lemon grass.
2	Ecei mee pii	Dry tea	Jinja, dalasi leaves and Kisubi tea flavor
3	Matunda	Passion fruit juice (<i>Passiflora edulis</i>)	Local organic passion, yellow and purple in color
4	nyuka	Millet or maize porridge Finger millet (<i>Eleusine coracana</i>) or Pearl (<i>Pennisetum glaucum</i>)	Millet flour, lemon or milk and sugar
5	Emwongo	Cassava (<i>Manihot esculenta</i>) - stewed	Variety, soft and salted
6	Kata	Sweet potatoes (<i>Ipomoea batatas</i>) - stewed	Variety, soft and sweet
8	Esuju	Pumpkins (<i>Cucurbita pepo</i>) stewed	Soft and salted
9	Capat	Chapati	Baking flour, salt, baking yeast, deep fried, sunflower oil
10	Mandasi	Mandazi (African donuts)	Baking flour, sugar, baking yeast, deep fried, sunflower oil
11	Laboro	Sweet banana	Variety, sweet, yellow in colour
12	cao	Soya beans snack (<i>Glycine</i>)	Soaked, fried with heated hash and salted

		max)	
13	Boyo	Black eyed peas leaves (<i>Vigna unguiculata</i> – a variety of cowpea)	Staple food, local Vegetable from black eyed peas, magadi, okra, salted, pasted with peanut paste
14	Amalakwang	Amalakwang	Staple food, local vegetables, magadi (salty stones), salted, pasted with peanut paste
15	Elekula	Elekula	Pounded into powder from sunflower oil, onions, tomatoes, salted
16	Dek ngor	Mushed black eyed peas seeds	sunflower oil/ peanut paste, magadi, okra, onions, tomatoes, salted
17	Obwol	Mushrooms (wide variety when in season), e.g. <i>Agaricus campestris</i>	Sunflower oil/ peanut sauce, onions, tomatoes
18	Muranga me orago	Mushed beans	Sunflower oil/peanut paste, magadi, okra, onions, tomatoes
19	Muranga	Beans	Variety, sunflower oil, onions, tomatoes
20	Emado	Peanut sauce (<i>Arachis hypogaea</i>)	groundnuts
21	Gweno	Local village chicken	Indigenous, local, fried, smoked and pasted
22	Aporogo	Fish (dry and fresh) – many varieties ⁴	From local rivers and Lake Kyoga, fried, smoked and pasted
32	Ringo	Beef	Fried, smoked and pasted
33	Amontena	Offal	Cow and/or goat
34	Ringo mee epege	Pork	From local pigs, deep-Fried
35	kwon	Millet bread	Staple food, brown, mingled
36	Laboro	Matooke (triploid banana cultivars - <i>Musa acuminata</i>)	Katongo/ stewed and mushed
37	Obatu	Yams- stewed. <i>Dioscorea rotundata</i> , the white yam, and <i>D. cayenensis</i> , the yellow yam, are native to Africa.	Stewed and salted
38	Eunga	Posho (<i>Zea mays</i>)	Maize flour, mingled
39	Mucere	Rice. African rice <i>Oryza glaberrima</i> has been cultivated for 3,500 years and is well adapted to the African environment.	Boiled, fried, spiced, salted
40	Irish	Irish potatoes (<i>Solanum tuberosum</i>)	Fried, boiled, salted

⁴ According to records, 46 different fish species live in Lake Kyoga, some of them are endemic. However, the Nile Perch (*Lates niloticus*) was introduced into Lake Kyoga in the late 1950s to increase the fish production.

7.0 Finances

Participants are expected to contribute a basic participation fee on her/his arrival

Duration	Total (\$ = £ Sterling)
7 Days	
14 days	
One Month, or longer for research students	

The participation fee covers:

- Transport Entebbe Airport-Kampala (to and from)
- Accommodation in Kampala (Rent a Guest home setting during arrival and departure time).
- Transport Kampala-Project site (to and from)
- Facilitation to Host Family care-taking of participants (includes meals, accommodation and toiletries. Participants are encouraged to carry personal effects.
- Local Visits/Tours (Community Projects and sites of interest), in addition to the proposed main activities.

8.0 Well-being

The host organization is expected to take a minimum interest in the general wellbeing of the participants. It implies assisting in case he/she falls ill and make sure that the participant is socially integrated in the local community. In case of any complications the ETFE Coordinator should be contacted.

9.0 Communication

Phone calls will be made to the participants to assess their well-being at the host family and Host organization. Communication that does not require immediate response from the participants may be done through email.

10.0 Visa

Participants will apply for the 'tourist visa' on arrival at the airport. They will pay for their own visa fees and are responsible for extending visa in case expires before they complete their stay in Uganda. The visa for 90 days is currently £40 Sterling pounds.

11.0 A list of target customers

- Agri-Tourists
- Interns
- Students
- Vacationers
- Adventurers/Travellers
- Scientists
- Researchers
- Social Workers

12.0 The value of this experience

- "Live for Soil; Soil to Live" motto is about transference of skills, knowledge and development.
- ETFE will offer a very special time to participants. The opportunity is also there to provide

and to give back to the community.

- A direct opportunity to train and research directly in 'agroecological' practices, as well as the science and social movement elements.
- The rural, African and Ugandan experience will be rich and fulfilling as well as inspiring and invigorating.

13.0 Marketing approach and strategy

- In the short term, we are using 'word-of-mouth' communication.
- In the medium and long term, we hope to utilize Social Media and Internet platforms, different memberships and networks to market the product.
- We shall also utilize visitors that have experienced project to spread the word.
- Promotional materials (flyers, leaflets, business cards, guides) shall be developed and circulated through entities like hotels, tour & travel companies and so on.

14.0 A future approach to marketing and expansion

14.1 Opportunity to give back to the Community through development service, e.g.:

- Research;
- Farming;
- Monitoring;
- Evaluation and Learning;
- Documentation and administration;
- Green Building and Construction skills needed

14.2 Discounts. [To be discussed]

NB: The team shall agree on two areas to visit/adventure based on resource envelop and routing.

