## **Profile of PAREDD site**

= Sakuan village in Phonxay district =

Sakuan village is belonged to Huaykhing villager cluster, about 46 km away from Phonxay district centre to the Northeast or 8 km from the main road. Elevation at the village residential area is around 1,200 – 1,400 m ASL.



Sakuan village was established in 1960. Hmong ethnic group first lived here for nearly 50 years until 2002 when Khmu group, following the government policy, migrated from the remote areas of Pakxeng district and settled at the current village. Sakuan village has now 138 households with 910 inhabitants, out of which 446 are women.

Villagers practice traditional shifting cultivation for planting rice as their main occupation. Growing crops, raising livestock and collecting non-timber forest products are activities generated for additional incomes. Most of the crops, namely rice, corn, sesame, ginger, pumpkin, as well as non-timber forest products such as broom grass, elephant foot yam (*houa doukdeua*), bamboo moth, incense bark (*peuak meuak*) are sold to Luang Prabang traders, while livestock such as cattle, buffalo, pig, goat and chicken are sold to traders from Xiengkhuang province at higher prices.

Sakuan is still a poor village. For home lighting, villagers use solar panel. Other basic infrastructures in the village include a primary school, a water supply system and mobile phone introduced to the village by a private company in 2011. When falling sick, for serious cases, villagers go to Phonthong village which is nearer than to Huaykhing where a health post is available there.

## Bamboo Workshop in Houayking



Bamboo resources are utilized for uplifting socio-economic condition of rural residents worldwide. From this point of views, a livelihood improvement workshop for Houayking village cluster was conducted on 17-20, December 2012.

Youths from 4 villages got together to share the information, not only for bamboo using but also seeking broader potential resources to improve livelihood condition facilitated by Dr. Shyam Paudel who is member of PAREDD consulting team.

Follow up workshop will be conducted mid of January to complete modern model house made by bamboo. It will be displayed at PAREDD field office in Houayking to observe for all



# PAREDD

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## An alternative feed resource for pigs

On December 21, 2012, a training course on how to make alternative fermented feed for pigs, was conducted for pig raising groups (total participants 34 – women 21) from the 4 project target villages of Xiengngeun district. Purpose of the training is to teach villagers how to make alternative feed resources for pigs. Details are as follows:

- 1. Importance: this kind of alternative fermented feed or preserved materials can enhance the animal in terms of meat (pork). Eating this feed will help stimulate the digestive and excretory systems of the pigs, as well as avoiding parasites and thus improve their growth.
- 2. Compositions: Cassava roots 70 kgs, cassava or mulberry foliage 30 kgs and salt 0.5 kg. Others like scales, cleaver, canvas, large nylon sack, black polyethylene bag and string for tying are prepared by villagers.
- 3. How to mix: chop the cassava into pieces, slice the cassava or mulber time) and hand-mixed and again put salt for the 2<sup>nd</sup> time and hand-mixed

5 layers polyethylene bags and one large sack outside. Using one foot to press hard on one side of the sack to remove air from the materials. Repeat the same process for one more time and finish with having the sacks tightly closed but have them opened at least 3 times to remove air completely, and store for a period of 21 days and then can feed the pigs.

- 4. Feed mixture: fermented feed 50%, dry feed 50% (variable).
- 5. How to feed pigs: a mixed ratio of 1 kg of fermented feed for 0.3 kg of dry feed and added by clean water to keep the feed moisten. One meal can be fed for a 30-kg up growing pig.
- 6. How to store: fermented feed should be kept in a cool and shaded place or in a granary that can not be attacked by rats and mice.
- 7. Good point: using this kind of alternative feed can help save time for other things like searching for food and firewood.

## **News from Phonxay District**

The selection of **Type 2** (livelihood improvement) and **Type 3** (for village communal benefit) activities have been thus far completed in the 5 project target villages of Huaykhing village cluster. Details are as follows:

**Type 2 activity**: animal husbandry is the preferred activity of villagers in the 5 target villages. They are goats, pigs, poultry and fish culture. Total hudget for two 2 activity. **210 500 000 Kips** 

Total budget for type 2 activity: 310,599,000 Kips.

**Type 3 activity**: activities taken by villagers in the 5 target villages are village community hall renovation, water supply improvement and provision of materials for repairing village school. Total budget for type 3 activity: **47,248,000 Kips**.

Total budget for Type 2 and 3 activities are amounted to **357,847,000 Kips**.

## News from Xiengngeun district

A refresher training course was held from 21-23/12/2012 for the food processing group in Huaykhong village. There were 10 members from the group, 2 trainers from the Northern Non-Formal Education Centre and 4 staff from Xiengngeun team.

Purpose of the refresher training was to improve the techniques for processing certain kinds of snack foods such as "Keenoo" cookies, deep fried banana chips. The techniques delivered were mainly how to enhance the flavor of the snacks. The trainers have taught the food processing group members on the job and in a practical way, making trainees understand better. In addition, trainers taught the food processing group how to make two new snacks, "Kuaykor" or rolled bananas and "Kuayxong-namtarn" or sweetened bananas.



The food processing group has then made their plan to increase the processing of 4 kinds of snacks, namely "Keenoo" cookies, deep fried banana chips, "Kuaykor" and "Kuayxong-namtarn" for selling in the markets and retail shops that eventually generate extra incomes for the families.

