

Annex 7

An evidence of knowledge transfer to the community in Chiradzulu District by Safe the Children NGO, the Rooting out Hunger project joint program partner through WALA-CRS

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MWATIYENDERA

WEEKEND NATION
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Kupanga juwisi wa kholowa

Pamene boma komanso mabungwe akulimbikitsa alimi kukonza zosiyanasiyana kuchokera ku zokolola zawo, Bobby Kabango adachita chidwi ndi juwisi amene adafika kumwambo wopereka masatifiketi kwa alangizi a bungwe la Save the Childre kwa T/A Chitera ku Chiradzulu. Iye adacheza ndi mayi Rose Makwiti, yemwe adakonza:

Chikumveka kunyung'unyirachi n'chakumwa chanji? Ameneyu ndi juwisi wa kholowa achimwene.

Kodi zimathekanso kholowa kupangira juwisi? Ndi momwe mwawoneramu koma zimangofuna khama, kuganiza, komanso luntha kuti zotere uzichite chifukwa anthu ambiri amaona ngati sizingatheke.

Tiyalireni, mumapanga bwanji? Choyamba timayang'ana mbatata yachikasu, tikatero timathyola masamba akewo.

Mukutanthauza kuti juwisiyu amakonzedwa kudzera kumbatata yokhayi basi? Ife mbatata yomwe timagwiritsira ntchito ndi yokhayi yachikasu, mwina enanso amagwiritsira ntchito ina koma kwa ife ndimmemu basi.

Mukathyola mumatani? Timawasadzula bwinobwino. Ndikati kusadzula ndiye kuti muchotse mitibili yonse kuti tsamba lija lisakhale ndi zokolakola. Kuchoka apo timawatsuka ndikuwasiya mumpoto.

Potoyo mumamuika pamoto? Eya. Koma masambawo ali mu mpotomo, timathira madzi ozizira ndikuwaika pamoto kuti abwate.

Akhale nthawi yaitali bwanji? Akhale kwa mphindi zisanu ndipo pakutha pa mphindizo amakhala afika pomwe tikufuna.

Mukatero mumatani? Timatsanula madziwo ndikuwaika m'kapu. Apa ndiye kuti masamba aja mumawataya ndikungotenga madziwo basi chifukwa juwisi ndi madziwo.

Kodi apa ndiye kuti zatheka? Ayi koma tikupita kumalecheleche.

Mumatani tsopano ndi madziwo? Timathira shuga kuti zitsekemere.

Akhale wochuluka bwanji? Ngati madziwo achuluka ndi lita imodzi ndiye kuti muthire sipuni imodzi yogwiritsira ntchito patabulo. Komabe apa mutha kuthira momwe mungafunire chifukwa ena amafuna zitsekemere kwambiri.

Apa ndiye kuti mwamaliza? Apa tatha ndipo mutha kusiya juwisi wanu malo abwino kuti muzimwa kapena kugulitsa.

Mumagulitsa bwanji? Adakuphunzitsani ndi ndani? Mamilimita 500 timapanga K30. Zonsezi taphunzira kuchokera ku ntchito zomwe bungwe la Save the Children kuno likuchita. ■



ZITHUNZI: BOBBY KABANGO

TRANSLATION BELOW.

The article above was translated by John Kazembe – CIP Assistant Technical Staff into English in the following paragraph.

PROCESSING JUICE FROM SWEETPOTATO LEAVES

As the Government as well as Non Governmental Organizations encourage farmers to process several products from their produce, Bobby Kabango (a journalist) was interested on the Juice processed from sweetpotato leaves that women brought to the Certificates award ceremony organized by Save the Children. The Certificates were being awarded to Extension staff from Save the Children. The ceremony took place in Traditional Authority Chitera, Chiradzulu District.

This is how Bobby Kabango interacted with Mrs. Rose Makwinja one of the ladies who processed Juice from sweetpotato leaves:

Bobby Kabango: What type of drink is this? It tastes sour!

Rose Makwinja: This is Juice from sweetpotato leaves

Bobby Kabango: Is it possible to prepare Juice from sweetpotato leaves?

Rose Makwinja: Yes it is possible to process Juice from sweetpotato leaves as you can see, but it requires commitment, critical thinking and talent for one to process such Juice. Some people think it is impossible to process juice from sweetpotato leaves

Bobby Kabango: Explain to us how do you prepare Juice from sweetpotato leaves?

Rose Makwinja: Firstly we look for Orange fleshed Sweetpotatoes and get the leaves

Bobby Kabango: Do you mean this type of Juice is prepared from Orange fleshed Sweetpotatoes only?

Rose Makwinja: For us we use Orange fleshed sweetpotato, may be others use certain type of sweetpotato.

Bobby Kabango: When you pluck leaves from sweetpotato vines, what do you do next?

Rose Makwinja: We remove petioles from the leaves, wash the leaves and put them in a pot

Bobby Kabango: Do you put the pot on fire?

Rose Makwinja: Yes, we put the pot on fire; we also add cold water in the pot and allow the leaves to boil

Bobby Kabango: How long do you allow the leaves to boil?

Rose Makwinja: Five minutes.

Bobby Kabango: What do you do next?

Rose Makwinja: We pour out the water into a clean cup. For the leaves, we throw them away

Bobby Kabango: Is this the final stage of juice preparation?

Rose Makwinja: No, but we are approaching to the final stage

Bobby Kabango: Now what do you do with the water?

Rose Makwinja: We add sugar to make it taste sweet

Bobby Kabango: what quantity of sugar do you add to the water?

Rose Makwinja: If you have one litre of water, add one table spoon sugar, but for one cup of water one can add sugar according to taste (Others like very sweet juice while others like slightly sweet juice)

Bobby Kabango: Is this the final stage?

Rose Makwinja: We have finalized making juice; you can put in at a good place, serve it or sell it

Bobby Kabango: How much do you sell your Juice and who trained you in processing of this juice?

Rose Makwinja: We sell 500mls bottle of Juice at MK300. Extension Staff from Save the Children trained us how to process this Juice.

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