

BARChronicle

The official newsletter of the Department of Agriculture-Bureau of Agricultural Research

Red tilapia serves bigger purpose, finds way to communities



Some of the freshwater red tilapia harvested by DA-BFAR Ilocos Region in Bugnay SWIP, San Agustin, San Nicolas, Ilocos Norte which were donated to its stakeholders. PHOTO COURTESY OF DA-BFAR ILOCOS REGION

Red tilapias produced from a funded project by the Department of Agriculture-Bureau of Agricultural Research (DA-BAR) were used for a bigger purpose through its donation to local community pantries and quarantine facilities on 24 and 30 April 2021.

The DA-Bureau of Fisheries and Aquatic Resources-Ilocos Region initiated the said efforts to show solidarity to their immediate stakeholders, especially on locked down areas.

Antonieta D. Evangelista, Regional Mariculture Technology Demonstration Center OIC-director, led the donation of 150 kilos of red tilapia to the city of Alaminos, Pangasinan.

The city government thanked the agency for its steadfast support

to its programs.

“Marami po sa ating mga kababayan ang matutulungan ng inyong donasyon. Muli, maraming salamat po sa inyong tulong at suporta!”

Meanwhile, another 354 kilos of red tilapia were donated to residents of Ilocos Norte at the end of the month, to help them survive while under local community lockdown.

The research “Performance Evaluation of Red Tilapia in Marine and Freshwater Cages in Ilocos Region” is one of the projects funded by DA-BAR as a quick response initiative in the time of pandemic.

The project aims to demonstrate and evaluate the performance of red tilapia cultured in marine and freshwater cages

in Pangasinan and Ilocos Norte following the manual developed by the Southeast Asian Fisheries Development Center for tilapia culture. ### (Jhon Marvin R. Surio/PR)

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Divisions, units conduct workshop for 2021 1st quarter assessment

To review and assess the overall performance of the bureau, the Department of Agriculture–Bureau of Agricultural Research (DA–BAR) conducted its First Quarter Assessment Workshop on 27–28 April 2021 via video conferencing.

To keep abreast on the various salient accomplishments of the divisions and units involved, DA–BAR heads were tasked to give updates as regards to their met targets, especially for the months of January, February, and March.

In detail, the activity focused on the review of the following:

- 1) DA–BAR physical and financial accomplishments for 2020;
- 2) timeline of activities for

management review vis-à-vis ISO Quality Management Systems; and 3) first quarter performance targets and accomplishments, and second quarter plans of every division and unit.

DA–BAR director Dr. Vivencio R. Mamaril stressed the need to intensify the call for project proposals, and instructed the concerned divisions to review which ones have a farm-level application in them. Meanwhile, rules and guidelines with regards to fund matters must also be implemented strictly.

The management review’s timeline of activities was prepared and discussed by DA–BAR ISO

core team to update and inform the attendees on the bureau’s continuous efforts in achieving quality policies and objectives.

On the other hand, corrective measures and ways forward to further improve the bureau’s program operationalization, project implementation, and activity plans, as well as alignment of every project’s targets and deliverables, which are slated for this year and the coming years, were also discussed and ensured during the said assessment workshop.

Graced by director Mamaril and assistant director Joell H. Lales, the activity was spearheaded and facilitated by the Research Program Development Division, specifically the Planning and Monitoring Section. Among its attendees were key officials and staff of the bureau. **### (Jireh Alodia R. Laxamana)**

Cagayan Valley’s Duck and Native Chicken show profitability scheme in the value-

Dubbed as Cagayan Valley’s Duck and Native Chicken Delight, the Department of Agriculture (DA)–Cagayan Valley, launched its newly developed 28 processed products from duck and native chicken as well as its dressed/frozen goods in line with the agency’s initiative to

introduce the processing of these poultry and duck meat into different recipes and as profitability scheme in the value-adding chain to the farmer-cooperators.

Together with its seven research centers and experiment stations that developed the various products, simultaneous launchings were conducted on 28 April 2021 at their respective Agribusiness Development Centers.

The products are outputs of the enterprise component of the DA–Bureau of Agricultural Research funded projects on Outscaling of Farming System Models (Rice + Poultry Integration) in the region aimed to increase the supply of poultry as additional source of food

and income of households during pandemic and serve as enterprise of farmers as source of raw materials for Farmer Cooperatives and Associations (FCAs) venturing in processed products.

“The production of poultry meat serves as an alternative for pork which is costly today due to the limited supply caused by the African Swine Fever,” DA–Cagayan Valley regional technical director Rosemary G. Aquino said.

“With the introduction of production technologies on poultry, the stocks will be increased that could be sold as fresh or dressed and as raw materials for FCAs who will undertake these processed products as one of their

BAR CHRONICLE highlights the bureau’s activities as the country’s national coordinating agency for agriculture and fishery R4D, and provides updates on NaRDSAF-member institutions.

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Dubbed as Cagayan Valley’s Duck and Native Chicken Delight, these are among the 28 affordable and healthy recipes developed by the research centers and experiment stations of DA–Cagayan Valley.

DA-BAR continues online seminar series on edible landscaping

To further promote food security and sufficiency in the New Normal, the Department of Agriculture-Bureau of Agricultural Research (DA-BAR) conducted the second leg of the online seminar series on Edible Landscaping (EL) on 14 April 2021 through video conferencing.

Dr. Fernando Sanchez, Jr., a UPLB professor and the university's former Chancellor, served as the resource person on the topic, "Edible Landscaping *tungo sa Isang Masagana, Malusog, at Makulay na Buhay.*" The seminar primarily wanted to inform the public that they can be self-sufficient in producing their food in their own space or backyards at home.

Furthermore, Dr. Sanchez, also the project leader of the

said initiative, discussed EL's components, goals, and processes along with its potential to help attain food security in light of this pandemic. Because the EL Team believes that, "No Filipino should be hungry."

The EL process, according to the discussion, includes three phases. These are the: 1) design phase that focuses on laying out the designs and plans to be considered throughout the landscape process; 2) implementation phase that focuses on the actualization of the plans and designs and; 3) maintenance phase that focuses on the sustainability and continuous development of the landscape.

Dr. Sanchez also shared that EL is not limited to spacious areas. In

fact, anyone can do it even on their balconies.

"You can do it even in small spaces. You can utilize recyclable materials around like plastic bottles to establish the planting space. Then you can hang it or do whatever fits you. As long as there is enough sunlight for photosynthesis, EL is possible," he added.

During the open forum, Dr. Sanchez answered questions of the viewers about plant allelopathy—chemical warfare among plants that are not suitable together, sample landscaping designs, and upcoming EL seminars and workshops.

Local and international viewers joined the online seminar series which further motivates the ► 4

Chicken Delight -adding chain

enterprises," DA-Cagayan Valley regional executive director Narciso A. Edillo added.

To add in one's grocery list, the 28 affordable and healthy recipes include: Duck Marinado, Muscovy Wings, BibeKo, and Duck Longganisa, Pato de Coco, MariDuck, and Sweet & Spicy Ducky, Native Chicken, Sarabasab, Kare-Kare, Dinakdakan, and Dinuguan, Crispy Pato Asado and Sweet Sourap Native Chicken, Siomai Itik, Mallard Sisig, and Quack-Quack Hama, Pati-chon (roasted chicken) and Pato-tion (braised duck), and Muscovy duck bibeQ, Muscovy duck Tocino adobo, Muscovy duck and mushroom patty, shanghai, and Siomai.

"The chicken complements well with the ingredients of these recipes. *Bago po ito sa panlasa pero lahat masarap.* Actually, I am putting up a restaurant in Centro 1 Tuao, Cagayan and I think I will adopt all these recipes in our menu list," Ma. Asuncion P. Agatep of Agatep Food Products, a farmer-partner from Tuao, Cagayan stressed. ► 4



The Valley Cathedral Christian Church (TVCCC)—Capangdan was among the groups that the UPLB Edible Landscaping team trained and assisted in establishing their own edible landscape garden.

Free 143 agri-fishery books up for grabs

The Department of Agriculture-Bureau of Agricultural Research (DA-BAR) launched the “*Libreng Libro sa BAR*,” an online book fair, featuring 143 books on agriculture and fishery research for development (R4D) technologies on 12 April 2021 through its website.

“We are giving these [to the public] so they can have better understanding on whatever crop they want to plant or whatever technology they need to know,” said DA-BAR director Vivencio R. Mamaril.

To ensure the safety of both the bureau’s staff and the public, the online book fair follows a reservation and pick-up system.

Customers can select a maximum of five publications and choose their preferred pick-up date. After successful reservation, a claim code will be sent to their email address to be presented upon pick up. Customers could also book their preferred courier service

to pick up the books at the bureau.

As of 23 April 2021, 282 books have been reserved, of which 96 have been claimed.

Publications featured outputs from various programs and projects supported by the bureau and implemented by partner R4D institutions. Topics range

from innovative production technologies to success stories of partner researchers, farmers, and fishers.

The online book fair is one of the ways the bureau disseminates research-generated information and technologies to the public for free. ### (Rena S. Hermoso)



These customers were among the first ones who successfully picked up their reserved books from the “*Libreng Libro sa BAR*” on 14 April 2021, two days after the online book fair was launched.

◀3...Cagayan Valley’s Duck and

She also added to introduce these recipes to their nutritionist in the hospital she works in since these are all meat and highly recommended for hypertensive patients.

“Truth to be told, there is money on farming when we make it a business. We are lucky to be one of the recipients of Muscovy duck, here comes another opportunity to earn income,” David Sumajit, Cagayan Valley Mushroom Entrepreneurs Cooperative chairman said.

FCAs in Isabela, Quirino, and

Nueva Vizcaya committed to sustain the chicken and duck production as they have seen the opportunities for product processing.

Partner-farmers and FCA-recipients were elated to receive the plucker machines and other basic equipment for their use as agriprenuers and consolidators of live ducks and native chicken in their communities.

The region works with the Department of Trade and Industry Regional Office-Cagayan Valley through their Food Development Program, and local government

units in the province and municipal levels in further marketing and promotion of the Cagayan Valley Duck and Native Chicken Delight products in their respective areas of coverage.

Further to the launching, the researchers were equipped on price cost setting, profitability, and financial viability of the processed products through a workshop conducted by the Research Division and Agribusiness and Marketing Assistance Division. ### (Catherine S. Jimenez, Caryl Maria Minette Ulay, and Ma. Eloisa H. Aquino)

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◀3...DA-BAR continues online

bureau to strengthen information dissemination through online platforms for wider reach. This is to uphold the bureau’s commitment to serving the farmers, fishers, and the Filipino community here and abroad amidst the pandemic.

The first installment of the EL seminar was held on March titled “Empowering Women in Surigao del Norte thru Edible Landscaping.” ### (Chantale T. Francisco)