Canned Salmon in Food for Progress Programs

Rural Economic Agriculture Program • Food for the Poor

For Technical Assistance:
The ALASKA GLOBAL FOOD AID PROGRAM assists NGOs and PVOs with program design, ration selection, recipe development, storage, handling and preparation of dishes integrating Canned Salmon and other food aid commodities with local ingredients to feed cultural tastes.

Canned Salmon is ideal for food aid purposes anywhere in the world. It provides concentrated protein and energy for people of all ages in all types of food aid projects e.g., school feeding, disaster relief, food-for-work and maternal/child health projects.

Jamaica

Food for the Poor (FFTP) introduced Alaska Canned Salmon in its successful Rural Economic Agriculture Program (REAP), in Jamaica in 2007. REAP is funded by a grant from the United States Department of Agriculture (USDA) Food for Progress (FFP) Program.

REAP has a wide reach, providing Alaska Canned Salmon in food rations to poor farmers and their families. During its first five years of operation, REAP improved the food security of over 60,000 farm families. Farmers receive technical assistance and food to supplement their diets while they develop local marketing opportunities to sell their agricultural produce.

Not having to purchase all their food spares their resources while they build productivity and assets.

Fish is an integral part of the Jamaican diet and Salmon is a good alternative to the local catch for families while they participate in the program.

FFTP collaborates with the Jamaican Rural Agricultural Development Authority (RADA), Jamaican Agricultural Society (JAS), the College of Agriculture Science and Education (CASE) and the Church to implement the REAP Program.

The program offers a varied food aid basket, making sure to include nutritious foods like Salmon that integrate well into the local cuisine.

REAP provides recipients with a monthly take-home ration of Canned Salmon, rice, and beans. Canned Salmon is well accepted and complements local cooking practices.

In addition to its great taste, Salmon delivers health-promoting Omega-3 fatty acids. This is especially beneficial for Jamaicans to counter the growing trend of high blood pressure and heart disease in the adult population.

REAP Objectives

1. Stimulate production and productivity of small farmers
2. Develop gardens in urban centers and schools
3. Provide food, seeds, tools, and boots
4. Introduce alternative agricultural methods
5. Promote the production and commercialization of local foods
6. Strengthen the capacity of JAS to deliver extension and marketing services to local farmers

Caribbean: Jamaica

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