WLI Success Stories

Empowerment of women and creating market linkages in the West Bank

The demand for and pressure on agricultural land is ever increasing due to population growth and geo-political conditions. Efforts to improve agricultural livelihoods thus focus more on diversification and intensification as opposed to expansion. One sure way of intensification is improving production efficiency. Fertilizers are essential but very expensive input for farmers in

the West Bank as all fertilizers are imported. Farmers often use compound fertilizers which are expensive, but less efficient requiring frequent and higher dosage which in turn negatively affect the soil. In this regard, the WLI partners including the National Agricultural Research Center (NARC), Applied Research Institute of Jerusalem (ARIJ) and CARE worked closely with local farmers to identify appropriate fertilizers and application dozes. The team through rigorous research selected from



Greenhouse in Jalamah

among a variety of fertilizers - Mono Fertilizer (MF) as the most efficient in terms of cost, levels of purity, water-solubility, and as a source of N, P, and K for plants. Different intervals and levels of application were tested and optimal levels identified. The results were demonstrated to and well received by farmers in Jalamah and Deir Abu Da'if villages in Jenin District. By reducing the cost of fertilizers, the WLI is helping farmers to increase their profit margin, and also take better care of their land.

El Qaa and beyond. An orchard with rubus plants of *Mora Triple Crown* variety was established in LARI's Tal Amara station to assess and demonstrate the potential of this genus. The variety was developed through in-vetro plant cultivation by the Department of Plant Biotechnology, Tissue Culture Unit of LARI. Building on results of experiments conducted last year, the team planted 144 *Rubuss* plants in LARI's Tal Amara station. Foliar fertilizer 20-20-20 +TE was applied using drip irrigation system to promote new shoot regeneration; one mixed spray was used to contain Deltamethrin and Methodmyl insects and arachnids. The plants were pruned to induce more vigorous new growth from the old branch of the plant and ensure good yield in the summer. The team continues to monitor the progress of the plants and will report final results in its next report.

Milk processing in Jordan Badia

WLI in Jordan supports holistic research on watershed management by pilot testing and promoting adoption of sustainable water and land management practices, and empowering local communities to seek alternative income generating opportunities to effectively reduce pressure on fragile resources. The Jordanian badia represents 80% of the area in the Kingdom and is characterized by very limited rainfall 100-200 mm/year. Viable livelihood strategies are quite limited and revolve around animal husbandry or government related jobs including the military.

About 13.4% of Jordan's milk is produced from sheep. Small scale milk processing is an important part of the livelihoods of sheep and goat keepers and contributes up to 20% of household incomes. The WLI in collaboration with another project supported by Arab Food Security for Social and Economic Development (AFSED) provided training on dairy production for rural women in Al Majedeah village. Women are at the core of Jordan's dairy processing sector, but often reap the least benefit from their labor. The milk produced in the village is sold to milk

processing companies at very low prices. By equipping the women with essential skills that improve the productivity, hygiene, nutrition, and shelf-life of dairy products; as well as reduce water and energy consumption; and overall profitability. The training focused on selected dairy products that are commonly consumed or marketed in the area including ghee,



Training on modern milk processing techniques in Al Majedeah

white cheese, jameed and labneh; as well as products that can be conserved in olive oil for sustained periods under normal temperatures, such as skimmed cheese and labneh balls. The modern and cost effective milk processing techniques require less water and electricity and can also prolong the shelf-life of the processed dairy product. The women were very pleased with the training and are currently experimenting with different milk products and packaging methods for marketing. By processing their own milk using modern techniques, they will be able to produce various quality dairy products in a cost effective way, making them competitive to sell their own products and generate income.