

Sudan

Effects of Climate Change

In Sudan, temperatures are increasing and rainfall is decreasing. Arid and semi-arid areas are expanding as more water is lost to the atmosphere. The land quality is reduced, more of it turns to desert, and crop yields fall.

As water becomes scarcer, people can no longer be self-sufficient in crop cultivation and livestock husbandry.



Practical Action Project



In Sudan the main effect of climate change is a reduction in rainfall, which also means a reduction in food security and clean water resources.

Food Processing

Practical Action is helping women in Eastern Sudan to help support their families by offering training in food processing techniques. This method of generating an alternative income allows money to be available when food is scarce.

Practical Action runs training courses in fruit and vegetable dehydration, making jams, juices, sweets, cakes, biscuits and dairy products. As the women don't have access to refrigeration these techniques are very useful to them.

With these new skills they improve their food security and raise their income by selling their product, particularly in 'out of season' times.

Zeer Pots

Women have also been trained in making 'zeer pots', an ingenious method of using two clay pots with damp sand in between them to keep vegetables cooler for longer as they are transported to market. This means higher income for families as vegetables are fresher in the extreme heat.



Personal Story

Layla Gumma received training from Practical Action in 1994, and she started making juice and jam. She now trains other women in the skills of food processing.



Layla said,

'In Kassala, there are lots of vegetables. We depend on the seasons for vegetables because villages don't have many fridges, so we can use drying to preserve vegetables for seasons when these vegetables are not available. I would like to help people to get increased income because women may have vegetables that are not used so what happens to them? I show them how to make different products from these vegetables.'

She continued,

'In the tomato season, for example there would be a surplus of tomatoes – so instead of having them wasted I would train people living around me how to preserve them in season in the form of either tomato paste or dried as chips. Then, in the onion growing season we trained people to chop and dry them, to keep them for the season when there were no onions. There is a season for fruits such as mangoes, guavas and pumpkins which we cut into chips or turn them into juice or jam.

'This food is often given to the women's children which improves the nutrition value of their diet. Sometimes groups work together because in some places there is lots of milk and they could sell this to another group, which can then process it to make cheese and yoghurt and sell it back to the first group. An added benefit in these training groups is to improve women's self-confidence and self-reliance'.

