

# Sicabazini Agricultural Primary Cooperative Ltd.

## The Work Progress Report

July 2014

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### 1. The dry beans

The dry beans have been marketed but some has quickly dried beyond the required state. We have decided to harvest the completely dried pods and to store them in bags for further beating of the pods to remove the seeds. We will then decide how to package and market the produce to the local community or to a single potential customer. Only R400.00 has been generated by the first week of this month. We anticipate generating R1500.00 out of the dry produce by next month.

**Photo 1-3:** The ready for harvesting plants and some bags of harvested dry beans



## 2. The cabbages

The farm had continued selling the cabbages this month generating R2 325.00 and still counting. The price per head has been gradually reduced as the cabbage heads were selectively harvested and now they had a rather reduced size. Their marketing will soon be over by next month. The field where the previous tomatoes were planted is currently being prepared to plant the 8000 seedlings targeting the October-December cabbage marketing.

**Photo 4:** The view of the current cabbage field



## 3. The tomatoes behaviour

The recently planted tomatoes are doing very well. Their trellising with pegs and twines was completed by first week of this month. They now have the half grown fruits and does continue flowering. We anticipate their first marketing by the 4<sup>th</sup> week of August to enable us to generate more farm income.

**Photo 5:** The field view of the growing tomato plants being completely trellised



**Photo 6:** The closer view of our tomato plants



#### 4. The onions behaviour

The 17000 planted onions have all adapted very well despite the windy condition we have experienced at their planting. Their marketing is targeted for September and we hope to generate enough income for further farm planting targeting the next year marketing. The farm will have to purchase enough packaging bags preparing for their harvesting.

**Photo 7:** The view on the current onion field



**Photo 8:** The closer view of the onion plants



#### 5. The marketing of the dry chilli produce

The farm has sent the dry chilli produce sample to the market receiving the feedback that it is of high quality and they will come to pick it up this month. The further grading, packaging and weighing of the produce was done. The market truck came to the farm to pick up the produce.

We took photos of the truck registration, the driver's licence and him receiving the invoice for security purposes. We have received R18.00 per kg of grade A and R16.00/kg for grade B. We managed to generate R13 100.00 out of the marketed produce this month. The load was only 770kg but it has generated acceptable income for the farm.

**Photo 9:** The final grading and packaging of the produce by members



**Photo 10:** The weighing and recording of the graded and packaged produce



**Photo 11:** The sealed chilli bags removed from the farm awaiting the market truck arrival for their loading



**Photo 12:** The project members loading their produce to the market truck hence giving the invoice for payment



#### 6. The capsicums behaviour

The chilli produce is ready for harvesting to supply the fresh produce market though some trees have been slightly affected by 2 day extremely low temperature. Out of the three contacted

potential customers; all have confirmed the lower price of R40.00/15kg bag instead of R80.00 we initially sold with last year.

Given our calculations of incurred production costs, we have decided not to supply them but to allow the produce to turn red for us to dry and supply the dry market that will give us R16.00- R20.00 per dry kg depending on the then market price. The marketing of the last dry produce has given us a meaningful income though they picked up the small dried produce.

**Photo 13:** The fieldview of the grown up chilli plants



**Photo 14:** The field view of the younger chilli plants



**Photo 15:** The closer view of the chilli tree with ready for harvesting green pods



#### **7. The planned farmers day**

The farm is planning to work towards realizing the dream of the already registered agricultural secondary cooperative. The only way to do it is to get the farmers together and discuss how we can collectively produce and supply the already identified markets. Another objective is to place the P.E.A.C.E agricultural model on a lime light for the recognised government departments to collaborate with the P.E.A.C.E in developing other farmers.

The event to bring farmers together and some willing government departments is scheduled for the 5<sup>th</sup> of August starting at 10h00. After the event, we will be able to tell who are/how many potential farmers can be grouped towards our collective productions including bulk buying and marketing. The willing government departments will also be identified and their form of support will be recognised and known.

That is where the P.E.A.C.E will have to take over and see how the secondary cooperative could be rolled out given the available information. The secured markets will also have to play their role to ensure that whatever the farmers will be producing will definitely get to the market to generate income. The follow up meetings will be held where all the willing participants and the P.E.A.C.E will have to draft and agree on the implementation plan given the recognised support from willing funders. The after event report will be forwarded to the P.E.A.C.E Foundation.

#### **8. The trialled Guajillo plant**

The progressive peppers (*market*) officer has visited us with seeds for another capsicum called Guajillo for us to trial in a small portion of the farm to test its adaptability to the local soils and climatic conditions. We did plant and transplanted the seedlings to a small portion of the farm by mid-April. Now the plants have grown up and have started to turn red. The plants behaviour and fruits are not different from Paprika but are mild in taste. We have harvested some and we are currently drying them using the sun drier. The progressive peppers official will be available on the 5<sup>th</sup> and have volunteered to support with meals, tent and chairs in their quest to get the farmers buy in and to secure their ready produce supply.

**Photo 16:** The field view of the Guajillo plants



**Photo 17:** The closer view of the plants showing readiness of the pods for drying



**Photo 18:** The view of some sun dried produce

