

## Peru

**Producer:** Danieza

**Product:** Mango

**Project:** Apromalpi

**Date:** 2009

'I have been working at Apromalpi in the processing plant for the last few years. It's good because we women have a source of work in the area now and really there is hardly anything else for us. Nearly all of the women working here have children and it helps us to support them. Most jobs in Chulacanas are in agriculture and are for men.

I have 3 teenage daughters, and I am on my own. I work each day in the packing house from 6am until 1pm. It is important to me to be able to bring in an income to support them.

I go to Apromalpi's office in Chulacanas each morning and they provide transport to and from the processing plant, which is a few kilometres from the centre. It is so good to have the security of bringing money into the house during the mango season. Before, I would just cook food like chicken and rice in the house and sell it outside in the street. I would also sell potatoes outside the school that my children go to. If there was a wedding, I would help to cook and serve the food.

In my 8 hour-shift, I make up 950 boxes ready for the afternoon shift to put the mangoes in them. It hurts my hands after a while - they get sore between my thumb and my fingers. Before I had my children I studied in Piura, the city near to here, and then I worked in Piura at the Institute for Education for 7 years as a secretary. When I had my first daughter my parents offered to look after her so that I could go back to work but I didn't want to leave her.

There are quite a lot of professionals in this area now, people who have graduated from university, but the problem is that there just aren't enough well-paid jobs for them. My eldest daughter wants to study computers and go to work in Spain; she doesn't want to stay in this area. I hope that she can manage to do it. She also tells me that she wants to be able to help me so that I don't have to work so much which would be very nice.'

## Burkina Fasso

**Producer:** Lamine Koulibaly

**Product:** Mango

**Project:** UDPFK

**Date:** 2009

Lamine Koulibaly is a mango farmer in the small village of Koloko in Burkina Faso, West Africa, close to the border with the Ivory Coast. He has a 25-hectare farm and grows two varieties of mango, Kent and Keitt which are very popular among European consumers.

Koulibaly is president of the UDPFK (Union Departementale des Producteurs Fruitiers de Koloko), which represents more than 300 organic Fairtrade mango growers in Burkina Faso. The group collectively decides how to spend the Fairtrade premium - the sum included in the price of all Fairtrade goods that goes straight back to the farmers' organisations.

Last year they decided to use the premium to buy a motorbike to make it easier to share information between the farmers on their small plots of land.

If you ask Koulibaly what Fairtrade means to him, his excitement is clear. "This is really something miraculous," he says. "I never thought anything like the Fairtrade premium existed, but the proof stands right here, right in front of us. The fair price we receive for our mangoes also means that I can clothe all my children decently, I can provide medical care, I can send them all to school and I can feed them. In the past, we just had to see how we could get by. Now they are all getting an education, which means hope for the future."

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## Peru

**Producer:** Pedro Miguel Checa

**Product:** Mango

**Project:** Apromalpi

**Date:** 2009

Pedro Checa, or Don Pedro, was for a long time the elected farmer president of APROMALPI (Asociación de Productores de Mango del Valle del Alto, Piura). He is an inspiring leader. Pedro is married and has 4 children and 10 grandchildren. He farms a 4 hectare organic mango farm. Don Pedro is absolutely dedicated to continually progressing with the Association with the conviction that by working together, the small farmers in Apromalpi can achieve great things.

Don Pedro has the energy of a man half his age, preferring to cycle to and from his farm each day: the journey takes 1½ hours each way. During the months of export, usually December through to February, Don Pedro's family and local people work on his farm as he is so busy at Apromalpi, rallying farmers and overseeing the washing and packing of mangoes and preparing the containers for export to Europe.

“My message is to keep buying the very best mangoes that there are in the world – the organic Fairtrade ones from Peru! The more you buy, the more hope for future you are giving to our farmers. Through Fairtrade we receive a fair price for our mangoes and we can invest in our farms, improving the quality and caring for the environment. We have also built a packing station for the mangoes which is generating employment in the region. We are very proud of what we have achieved. Things are happening here and we cannot believe that this is really possible.

We also receive a social Fairtrade premium and this is very valuable to us. We are using it in many ways – training farmers, helping families to buy medicines or supporting our children to get to higher education.”

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