



Tour Report on Field Trip to Trashigang and Trashi Yangtse, Bhutan

25th (Sun) - 30th
(Fri) June, 2023



Main missions

- Training on fermented chili paste production
- Knowledge transfer to wood turning group (lacquering material)
- Preparation of cooking training

Field Trip Participants

1. Mr. Nirmal Hingmang, GrAT
2. Mr. Pema Dawa, GrAT
3. Mrs. Tshering Wangmo, GrAT

Aims and Objectives of the Field Trip

There are numerous farmers in far flung of eastern Bhutan, who formed into groups and work tirelessly and diligently in the field to generate income to enhance their livelihood. However, especially during the season most of the product gets spoiled due to limited demand in the market. Therefore, SHINE Project with fund support from EU, conducted a training on making fermented chilli paste which will help farmers enhance their skill, product diversification and generate income.



DAY 01

25th June, 2023

Travelled from Thimphu to Bumthang and night halt at Kaila Guest House, Bumthang

DAY 02

26th June, 2023

Travelled from Bumthang to Trashigang and night halt at Hotel Karmaling, Trashigang.

The project team met with the chef of hotel karmaling, Trashigang . The long discussion was made on upcoming cook training which will be held in Trashigang. She is aware of preparing the curry from banana flower whereas not experienced with the other flower such as papaya flower, pangi meto etc. However, she agreed to participate the training and share her signature recipe and experience with other participants. The project team has handed over two copies of calendar 2023 to the hotel.



● Handover Calendar, 2023 to Hotel Karmaling, Trashigang

DAY 03

27th June, 2023

Training at Urka Bangla Chilli Processing Unit, Trashi Yangtse

Urka Processing Unit was established in 2018 by 6 members which comprise of 5 females and one male. The group is currently producing 5 different products from Urka chilli. However, they are keen on learning new product development particularly from chilli. The chilli paste training was conducted at their lab which is located in the town. All the fundamental requirements are in place since their products are tested and checked by regulatory authority (BAFRA). Further, they maintain the hygiene in lab during product development. Since it was starting of the chilli season the team could not fetch the ripe one (red chilli) and decided to train with green local chilli.



● Fermented chilli paste training at Urka chilli processing Unit.

The training was conducted as per the manual and practical session with the members and it took almost one day. The ingredients used during the training are as follow:

1. Fresh green chilli- 3500 grams
2. Garlic: 300 grams
3. Salt: 240 grams
4. Sugar: 60 grams

After the training the groups committed to make the fermented chilli paste during the season and moreover, they want to try with spicy chilli literally known as Dallay khorsane. The project has handed over one grinder machine with the capacity of 5 litre. The EU visibility sticker was placed, and the asset transfer form was signed.

List of training participants, Trashi Yangtse

Sl.No	Name	Designation	Gender
1	Karma Kinzang Wangmo	Chairperson	Female
2	Sonam Choki	Accountant	Female
3	Pema Rinzin	Member	Male
4	Dechen Cheki	Member	Female
5	Tshewang Pelden	Member	Female
6	Sonam Choki	Member	Female

DAY 03
27th June, 2023

(EVENING)

As visited and discussed during our last trip, we visited to the dapa making unit and met with the owner. As the project expert has come up with the lacquering solution with drying oil such as linseed oil, same was recommended to the unit. She extremely wants to apply and try once but it is not available in the Trashi Yangtse. The project team agreed to check in Thimphu and informed her.

She expressed that since it is dapa making season, it is must to her to procure and apply.



● Conversation at Dapa processing unit, Trashi Yangtse



DAY 04
28th June, 2023

Training at Deyphu Vegetable groups, Trashigang



● **Handing-taking of grinder Machine to Deyphu Vegetable groups**

The group was formed in 2013 by 18 farmers. The group collects their vegetables from group member as well as from other farmers and sell it to one of the central schools in Trashigang. The farmers didn't face any market challenges till now. Nevertheless, most of their chilli gets spoiled during season where they cannot fetch good price. Hence, they are interested to learn on how to make paste from chilli. They even expressed that they can use the leftover chilli to make paste and sell in the market if it goes well. The groups were informed that the label designing support will be provided by the project initially.



- **2nd Day: Fermented chilli paste training at Deyphu vegetable group in Trashigang.**

The same methodology was used to train the farmers to make fermented chilli paste using manual guide. During the training the local chilli and garlic was used to make paste.

1. Chilli- 3500 grams
2. Garlic- 300 grams
3. Salt- 240 grams
4. Sugar- 60 grams

After the training, they were keen to make fermented chilli paste. Therefore, the project has handed over one grinder machine with the capacity of 5 litre with EU visibility sticker

List of Training participants, Trashigang

Sl.No	Name	Designation	Gender
1	Pema Tenzin	Chairperson	Male
2	Pema Cheki	Member	Female
3	Yeshi Pelden	Member	Female
4	Tshendu	Member	Male
5	Tashi Lhamo	Member	Female
6	Kinzang	Member	Male
7	Yangchen	Member	Female
8	Tshewang Choden	Member	Female
9	Karma	Member	Male
10	Tenzin Tshering	Member	Male
11	Neten Pema	Member	Male
12	Narayan Subba	Agriculture Extension	Male
13	Tampay	Member	Male
14	Lhendup Dorji	Member	Male

DAY 04
28th June, 2023

(EVENING)



- **Discussion with Aum Jambay of Doethjung Resort, Trashigang about upcoming cooking training**

A short and brief discussion with aum Jambay of Druk Deothjung resort was held at hotel. She highlighted the requirement of cooking training in east using local ingredients available. She also informed that her chef is well experienced in cooking local Bhutanese dishes but she was concerned that other participants might not get interested with the training. Therefore, she suggested that if we can hire the trainer from RITH or other, then it will make training more interesting where participants will enjoy. The tentative training was scheduled in September, 2023.

Night Halt at Druk Deothjung Resort, Trashigang

DAY 05

29th June, 2023

Travelled from Trashigang to Bumthang

Night halt at Kaila guesthouse, the project team met with the owner of hotel and shared the project background and activities. We also shared about the regional food program and upcoming food training in east. He was most interested with the TAB book and requested for one set where he will display in the hotel. Therefore, one set of TAB book was handed over to the hotel owner.



● Handing-taking of TAB book

DAY 06

30th June, 2023

Travel from Bumthang to Thimphu.

