



Innovation Project Of Traditional Food Preservation, Storage And Cooking Methods.

- Groups initiated activities of selling local foods, local crop storages, traditional food exhibitions.
- All 8 groups in the selected counties conducted traditional food exhibitions which highly impressed the participants and local authorities.
- 5 groups started local restaurants. During rainy season, many close their restaurants to focus on farming and resume in dry season.
- 1group in Lagawa county, Tulsei payam sells traditional foods, drinks and wild fruits on daily basis.
- **General impact of this project:**
 - Many restaurants for traditional foods and drinks started to appear in the marketplaces.
 - Serving wild fruit juice become more common among the communities in several social occasions.
- **Challenges hindering the project sustainability**
 - The community awareness on the importance of natural and organic foods still very low.
 - The bad attitude among the young generation on traditional food perceived as primitive foods and valueless.
 - The local crops are seasonal which made it difficult for the groups to adjust their food types in the local restaurants.