

This photostory has been realized by 4 representatives of the MRU (Makushi Reserch Unit) in collaboration with the Open University U116 Amazon project.

MRU staff:

Poulette Allicock (from Surama village)
Benita Roberts ((from Rupertee village)
Ascenia Xavier (from Wowetta village)
Jordan Joseph (from Kwatamang village)

Facilitator : Claudia Nuzzo (Open University)

Location: North Rupununi (Guyana)

Date: January - February 2012

CASSAVA BREAD STORY

Surama village



Poulette's kitchen



farming equipment and water



departing for farm



slash and burn to prepare the ground



planting the cassava sticks



9 months later....



harvesting the cassava tubers



It's heavy
but I'm happy!





scraping the tubers



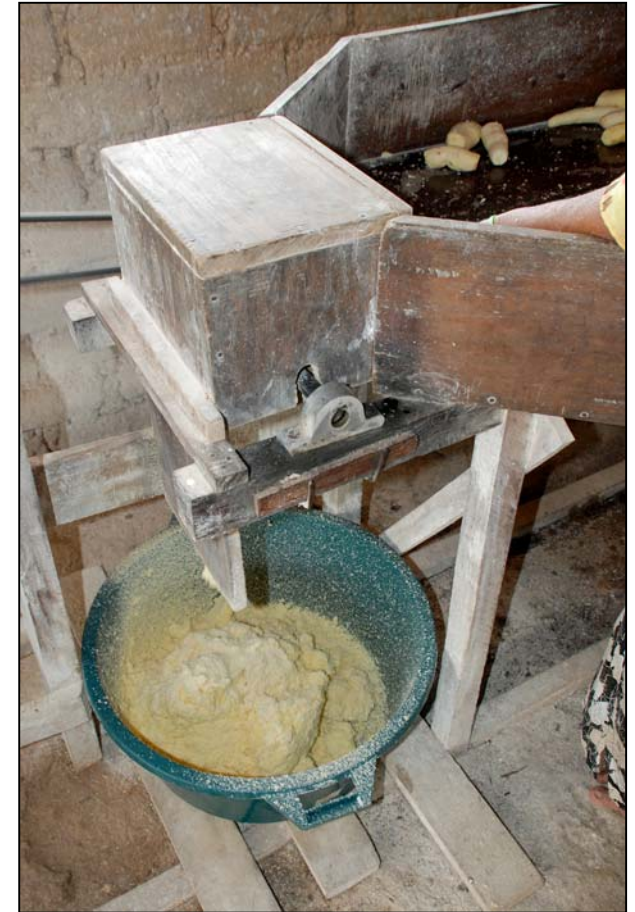


washing and grating the tubers





with the new technologies
the grating gets done
much faster!





stuffing the "matapee" with cassava



squeezing the poisonous juice out



juice is boiled to make “cassareep”



sieving the cassava





Cassava bread
is ready!



It's delicious!

Back stage



Back stage

