

U.N. IN ACTION

Week of 10 April 2006 Programme No. 1004 Duration: 4'15"

LIQUID GOLD

VIDEO	AUDIO
FOREST	NARRATION For centuries in the Mexican peninsula of Yucatan, Mayan bee-keepers have been using natural methods to harvest honey from the forest. (7.5)
BEES	Now, with fast-growing interest for organic products in the international market, this ancient tradition could be like liquid gold to some of the poorest and most isolated communities in the region. (12)
DON FAUSTINO MAY CAMAL, ORGANIC HONEY PRODUCER	<u>CAMAL</u> : (SPANISH) "We have been working organically for about five years now and we realized that it's almost like our ancestors did." (7.5)
STREET SCENE	NARRATION In Rural Mexico where 40% of the population lives on just a few dollars a day, Don Faustino May Camal has been scratching out a living as a bee- keeper for most of his life. (11.5)

CAMAL ON-CAMERA	<u>CAMAL</u> : (SPANISH) "At first, we were producing conventional honey but it wasn't paying enough. Prices were too low." (6.5)
BEEKEEPERS AT WORK	NARRATION Then local honey producers realized there were some similarities between their production methods and those certified as organic and how much more money they stood to earn if they could make the switch. (11.5)
PROCESSING HONEY	Making the switch from conventional to organic agricultural production is now believed to be one of the greatest hopes for reducing poverty among small farmers in poor, rural communities around the world. (12)
PAOLO SILVERI, IFAD ON-CAMERA	SILVERI: "A recent evaluation by IFAD shows that organic honey from Yucatan has been sold for prices up to 45 percent higher than conventional honey. However in order to access these markets farmers have to get organized into groups." (13.5)
CAMAL ON-CAMERA	<u>CAMAL</u> : (In Spanish) "One single person cannot go to sell their honey in Spain. It's only as a group that we can provide the tonnage that they ask for. So we founded an association called Chilan Kabo'ob." (13.5)

COUNTRYSIDE	NARRATION The members of Chilan Kabo'ob, which means 'Ancient Bees' in Mayan, travel daily into the deep forest. (6) Bees travel far and wide to collect pollen. So in order for the honey to be certified organic, they
	mustn't come in contact with any pollutants and hives have to be at least 3 km from any house or road. (12.5)
CHECKING HIVES	Ironically, some of the conditions that contribute to rural poverty, such as distance from urban centres and lack of technology, in this case actually prove to be positive pre-requisites for organic production. (12.5)
SILVERI ON-CAMERA	SILVERI: "For once small farmers living in remote areas have an opportunity to turn liabilities into assets. They have a comparative advantage for not having spoiled their environment and having preserved their traditional values." (12)
EXTRACTING HONEY	NARRATION But still, the switch to organic production does require some modern techniques, such as the use of stainless steel equipment to extract the honey. (7.5)
PROCESSING HONEY	Buying new knives and centrifuges is expensive and again being in a group is crucial. (5.5)

<u>CAMAL</u>: (SPANISH) CAMAL ON-CAMERA "If we don't have the resources to buy the equipment we need to work organically, we can ask the treasurer to give us what we need and he recoups the money when we bring in the product." (10.5) NARRATION WEIGHING HONEY In the past, honey producers were at the mercy of unscrupulous traders who took the lion's share of the proceeds. (6) CASHIER'S OFFICE Now the Chilan Kabo'ob group pays their members directly upon delivery and, when prices are low, store oversupply until they improve. (8.5) DON TRAVELLING THROUGH This year, Don Faustino and his group have COUNTRYSIDE produced over 25 tonnes of organic honey which will end up on supermarket shelves in Europe. A small start perhaps, but one which promises a brighter future for these Mayan farmers. (14) **UN LOGO** This report was prepared by James Heer for the

United Nations. (3)

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