

NARRATIVE LABELS (PP3 - RWDS)

Work Package 4 Market-driven pilot initiatives

Activity 4.2.3 Realization of narrative labels

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MedSNAIL NARRATIVE LABELS is an initiative implemented in the framework of MedSNAIL and inspired by Slow Food methodology -an international grassroots organisation that promotes traditional food with a strong focus on the preservation of biodiversity and respect for local land and culture.

This initiative works to strengthen the productive network of Jenin Governorate, MedSNAIL pilot area in Palestine, making visible the attributes of local products through a distinctive labelling system that values their origin, production process and elaboration.

This action aims to raise awareness among local citizens of the added value of these local products beyond their industrial labelling, highlighting the way in which they have been produced and processed. In addition, this initiative brings these local products closer to consumer profiles that are aware of responsible and local consumption, as well as introducing them into new sales channels.

Producers who have participated in this initiative are committed to the preservation of the local identity and its ecosystems.

The products selected for narrative labeling respond to traditional harvesting and processing methods, are closely linked to the pilot area where MedSNAIL has been developed or have been directly proposed by the producers most involved in the project activities.



Breads and sweets

[Mais Sweet and Pastries]

Mais Sharafi , (Faquuaa Village, Jenin)

<https://www.facebook.com/people/Mais-Sweet/100064530711275/?mibextid=LQQJ4d>

Product

Sweet and Pastries.

Territory

Faqqoua'a is located 11 km northeast of Jenin, in the mountainous area of the Gilboa Mountains. It is considered one of the institutional countries because it contains many women's centers, kindergartens and canteens that consume this product in large quantities.

Raw materials

Wheat flour, Cheese, Milk, Dates paste, Olive oil, Burgul, Spinach, Thyme

Processing

Mix the flour, sugar, salt, yeast, and powdered milk. Gradually add water to mix the ingredients and get a cohesive dough. Leave the dough for 30 to 45 minutes to ferment. The dough is prepared and cut into balls, then the filling is placed inside it, then we bake it and then packaging it.

Production period

Over one year



Cured meats

[AL-KHAIRAT HONEY]

Al-Jalama Women's Center Association, Al-Jalama Village, Jenin.

Product

Local Honey

Territory

It is located in the north of the city of Jenin, 5 km away. It is a beautiful village that overlooks Marj Ibn Am, and artesian wells dot its southern plains, which irrigate orange groves and modern vegetable farms scattered around the town. The honey found in the town is considered one of the best types of honey in the Jenin area.

Animals and welfare

Bees are raised using modern breeding methods, where a permanent source of water is available next to the hives, and nectar is harvested near the hives

Processing

Cells are collected in a clean place and are taken either by traditional methods or by machine, then separated and packed in special packages and distributed.

Curing (Production Period)

Twice at year



Vegetables, fruit, legumes and their processed products (oil, wine...)

Jalboun [Bulgur Wheat]
Cooperative Society, Dayr Ghazale village, Jenin.

Variety

Local legumes variety (Wheat).

Territory

Jalboun village is located in the eastern region of Jenin, about 12 km away from it. It is famous for cultivating grains and legumes. Jalboun village is located in the eastern region of Jenin, about 12 kilometers away from it. It is famous for cultivating grains and legumes, the most important of which is wheat, which is processed in several ways for several different products. Making bulgur is a common business among the villagers.

Cultivation

Wheat is cultivated on agricultural land in the months of October, November and December, and its cultivation periods vary according to the different climatic conditions, and according to the nature of the geographical area. Its cultivation requires the following factors available in the Deir Ghazaleh region: Soil fertility. And that they have a good drainage and the middle of the people, that is, it is not acidic or alkaline. The Baladi cultivar is often cultivated in order to preserve it from extinction

Harvest

Wheat seeds need about 7 months to reach full maturity to be ready for harvesting, when the crop dries up, and its color turns golden yellow, with no green color in the crop, this means that the crop is mostly ready for harvesting, and this can be confirmed By breaking the head of the spike and rubbing it between the hands, if the grains are solid enough, this means that the crop is ready to be harvested.

Processing

After harvesting, boiled wheat grouts and the method of making bulgur from wheat is boiling it until the grains are softened and close to maturity, then they are spread in places prepared for that and left until they dry completely, after that its crushed and sifted so that the wheat husks are removed from the grouts. Then Packed in special packages and distributed to the different points of sale.



Vegetables, fruit, legumes and their processed products (oil, wine...)

[Mulukhiyah]

Kafrdan Cooperative Association, Kafrdan Village, Jenin.

<https://www.facebook.com/people/%D8%AC%D9%85%D8%B9%D9%8A%D8%A9-%D9%83%D9%81%D8%B1%D8%AF%D8%A7%D9%86-%D8%A7%D9%84%D8%AA%D8%B9%D8%A7%D9%88%D9%86%D9%8A%D9%87-%D9%84%D9%84%D8%B2%D8%B1%D8%A7%D8%B9%D9%87-%D9%88%D8%A7%D9%84%D8%B1%D9%8A/100047052207083/>

Variety

Local variety, Corchorus olitorius.

Territory

The village of Kafrdan is located west of the city of Jenin, and its lands are within the plain of Marj bin Amer, which is considered one of the most fertile regions in the world. Mulukhiyah cultivation is famous in Kafarzan, as it is considered the food basket of the region, due to its nutritional importance, as it is characterized by its excellent quality and taste, and its soft green color that cannot be competed with.

Cultivation

the Mulukhiyah plant is grown by scattering seeds in the soil in the cultivation lines, where these seeds are municipal and are healthy and pure seeds and are produced from the farm by the same producers. Manual or simple mechanized interventions are used in cultivation. Organic fertilizers are added to improve production and increase soil fertility, and materials are added Plant protection that has little environmental impact Harvesting of mallow leaves begins two months after the date of planting the seeds, but some things must be taken into account to get a good crop of Mulukhiyah, including: Soil selection: Mulukhiyah prefers fertile, well-drained soil. Site selection: Mulukhiyah seeds must be sown in a location exposed to sunlight, provided that there is sufficient space to plant the seeds at spaced distances to allow the Mulukhiyah plant to grow freely. Choosing the time: You can start planting Mulukhiyah seeds in the spring after making sure that there are no chances of frost. Irrigation of the plant: The Mulukhiyah plant, during its growth, needs a large amount of water, so it must be watered regularly.

Harvest

Kafrdan is characterized by the famous Mulukhiyah in Jenin, as it is characterized by a very high quality due to the cleanliness of the water with which it is watered. The leaves of the Mulukhiyah can be harvested after about two months of planting when the plant reaches a height of about two feet (61 cm). The harvest is done by cutting about 6 inches (15 cm) from the top of the plant, where it The leaves are tender and juicy. The harvested leaves will be replaced quickly, so the Mulukhiyah plant can be harvested more than once during the summer, up to six times.



Vegetables, fruit, legumes and their processed products (oil, wine...)

[Variety of vegetables pickles]

Burqin Women's Center, Burqin Village, Jenin.

<https://phtrail.org/2018/07/25/burqin-womens-association/>

Variety

Baby cucumber and spring cucumber [junior, Yamama spring cucumber, single variety.]

Territory

Burqin is a town located in the Jenin Governorate in the West Bank, about 4 km southwest of the city. The city is famous for growing vegetables, the most important of which are Baby cucumbers, and spring cucumbers, both for pickling, due to the suitability of its climate and fertile land for this type of cultivation. Where there is a pickled factory where all the production is supplied to this factory, in the Jenin area. When the name of pickled cucumbers is mentioned, people immediately think of the town of Burqin and its pickles.

Cultivation

Cucumbers are grown in Burqin at the beginning of the month of Arbaa, as cucumbers need hot and humid weather, loose organic soil and plenty of sunlight. The town of Burqin is characterized by these characteristics, in addition to the cucumbers' need for large amounts of water. During the cultivation process, the soil is well prepared before planting and organic fertilizers rich in nutrients are added. In Burqin, protective materials that harm the environment are not used. Cucumbers are planted in rows, to a depth of about 2.5 cm. They need a lot of space; Because it is a climbing plant in the plastic house. As for the spring cucumber, it is planted outside in planting lines, each one about two meters apart. The cucumber must be planted after the danger of frost (April), and the soil has passed and the soil has warmed.

Harvest

The cucumber plant is considered one of the fast-growing plants in Burqin whose fruits can be harvested after less than 50-70 days have passed only, whether it is inside the plastic house or outside. The large size that is not pickled, the harvesting process is done using sharp scissors to cut the stem by 0.5 cm, after that the fruits are divided into several sizes (4, 3, 2, 1), then the ripe fruits can be eaten, kept in the refrigerator, or pickled.

Processing

After harvesting the cucumbers, the men and women farmers in Burqin prepare to pickle them. The cucumbers are washed well, the cucumbers are placed in a salt solution, then the container is covered and the cucumbers are left to soak for three days. Then they take out the cucumbers from the brine and wash them with water more than once. Cucumbers are arranged in a glass, plastic or metal container. After that, vinegar and pepper are added to the cucumber, bearing in mind that the cucumber is submerged in water just above its surface. Close the jar tightly, and keep it in a dry place until it matures and then sell it.



Vegetables, fruit, legumes and their processed products (oil, wine...)

[Qizha – Black seeds (Nigella seeds) Paste]
Deir Ghazala Women's Center, *Deir Ghazala village, Jenin.*

Variety

Local Nigella sativa.

Territory

The village is located northeast of Jenin, about 9 km away. The village of Deir Ghazala is one of the villages that is very interested in agriculture. In Deir Ghazala, the harvest begins early due to the hot climate in the region, to be a source of livelihood for many families, after it has become part of the cultural village inheritance to which they are accustomed.

Cultivation

The pond plant is a strong herbaceous plant. Sow in April. It needs several factors for growth, including: abundant amounts of rainwater, fertile soil with good moisture, moderate temperature, and a mixture of balanced organic fertilizers, which are placed in the soil before planting to obtain a good and strong vegetation for the plant. Iris is grown by spraying Nigella sativa seeds in The cultivation area, and a thin layer of soil is placed over these seeds until they germinate. After germination, weeds are removed so that the plant remains vigorous. No harmful protective materials are used in the environment during plant growth, and farmers follow them constantly until they reach a length of 20 to 60 cm harvest. .

Harvest

In the beginning, you must choose the right time for the process of harvesting the black seed plant. They are usually harvested in late summer according to the following steps: The plants are either taken off or stuffed onto the surface of the soil. Usually in the early morning, the plants are moved to the place where the crops are collected, and then they are left in the sun, turning over, until they are completely dry. Then the plants are studied by a specific deity.

After that, they are packed in clean burlap bags and stored in well-ventilated warehouses in the town, and then sold.

Processing

After harvesting, the process of sifting and cleaning the grains is carried out by hand sifting, as it is a traditional method in the town, and then they are packed in clean burlap bags and stored in well-ventilated warehouses in the town, and then sold.

Nigella sativa paste in Deir Ghazala is considered one of the best products in the city of Jenin, and the demand for it is great, as it is used in the kitchen a lot in Jenin and is made from ground nigella, and it has a sharp and bitter taste with light tones of sweetness. The paste is used with other spices, such as tahini, or baked into pies, breads, and pastries.

