NO WASTE, ALL TASTE: PROGRESSION REPORT *February 2020*

Dear Donor,

We are so grateful that you chose to support our **No Waste, All Taste** project on GlobalGiving! For us at FairFishing, 2020 is the year when we increase our focus on reducing waste in the fresh fish value chain in the Horn of Africa. Encouraging the local population to utilize their fish scraps for a delicious and nutritious soup is a simple, but important step.

Two of our local colleagues, Sule and Mustafe, have been busy planning the very first No Waste All Taste event in Burco, Somaliland, and we are excited to see it come to life very soon. Throughout the year, we will be hosting **a series of such low-cost events, funded by the donations we have received through GlobalGiving**. We will be keeping you posted as soon as the first event goes live – but in the meantime, we would like to share some other encouraging news from the Horn of Africa!

The FairFishing market in Burco, Somaliland, has been very successful in attracting female fish mongers. Through our local colleagues, we have been hearing amazing stories about these women: For instance, a **19-year old single mother who is now able to pay for her education and look after her son, thanks to her new job as a fish monger**. Another story is that of 40-year old Fadumo, mother of six, who was previously barely able to make a reasonable income by selling khat 17 hours a day – now, she earns a good living as a fish monger and gets to spend quality time with her family.

This past month, these female fish mongers in Burco have started organising, to elevate each other as well as their community. With support from our market manager, they have started to hold business meetings, and also recently decided to put on a small community event, where they taught local women and children some of the skills they have learned from FairFishing. Among other things, **they chose to highlight cooking soup from fish waste**, after learning the techniques from our chef Sule – we are thrilled to see that this idea is already starting to catch on.

– It is crucial that people understand that they can use much more of the fish than they do today. Too much is going to waste, says Sule. – I am trying to encourage people to reconsider how they use fish. Once they have cooked soup on the bones and heads, they can even dry the remains and use it for fertiliser!

We cannot wait to help spread the word even wider about this simple, healthy and tasty way of minimising waste – thanks to your generous help. Meanwhile, here are some images from the beautiful community event a few weeks ago. Remember that you can always follow along our journey on www.facebook.com/fairfishing.org if you would like more updates on what we are working with.

Our best regards,
The FairFishing family in Copenhagen and the Horn of Africa




