

REPOSITIONING AND PROCESSING THE ANCIENT ANDEAN INGREDIENT KHAYA WITH THE PUKINA PEOPLE

Name of Product: Khaya processed oca (*Oxalis tuberosa*) tubers and flour

Name of Producer: Agua Blanca community

Location: Ayllu Agua Blanca, Marka Cololo Copacabana Antaquilla - Pukina Nation Indigenous Territory, Pelechuco Municipality, Franz Tamayo Province, La Paz Department. Within the Apolobamba National Natural Area of Integrated Management protected area.



The Pukina people are committed to the sustainable management of their Marka Cololo Copacabana Antaquilla indigenous territory and grassroots organization. Rob Wallace/WCS



Khaya is a traditional foodstuff across much of the Bolivian Andes. Rob Wallace/WCS



Khaya is a fermented form of oca (*Oxalis tuberosa*) which is immersed in grass-lined pools of clean water for two weeks before subsequent sun drying. Rob Wallace/WCS



At Gustu the khaya flour was used to produce a stunning dish on the Sabores Silvestres inspired tasting menu. Patricio Crooker/Gustu

Conservation Importance: The Apolobamba National Natural Area of Integrated Management is an outstandingly beautiful and spectacular national protected area with a culturally diverse resident population, a fascinating history and a rich archaeological heritage. The Pukina people seek the implementation of a diversity of land-uses and activities that will ensure the conservation of these qualities.

Cultural Relevance: The Marka Cololo Copacabana Antaquilla Indigenous Territory and grassroots organization, bridges communities that use both of the predominant indigenous languages of Bolivia: Aymara and Quechua. Nevertheless, the communities of the Indigenous Territory self-identify as part of the Pukina Nation, even though that language has all but disappeared from the region. The territorial vision of the Marka highlights the importance of the Pukina culture, and the art of preparing and processing Andean tubers as a year round food stuff provided the agricultural basis for all Andean cultures.

Sabores Silvestres Contact: WCS has worked for the last decade with the Agua Blanca community and the Marka Cololo Copacabana Antaquilla to help install territorial management capacity in the indigenous organization and formalize their vision for the territory. One of the centerpieces of the Pukina indigenous territorial vision is diversifying economic income sources and seeking out new markets for traditional products.

The Challenge: Given the huge diversity of natural ingredients used by the Pukina people and presented at the Sabores Silvestres food fair, the challenge was to convey to the communities the genuine interest from participating chefs in the ingredients and develop practical mechanisms for establishing commercial ties between both parties.

Economic Impact: So far, this relationship has started small, with one family selling 6 kg of khaya to Gustu for \$17. However, Agua Blanca is considering several ingredients for a more diversified relationship into the future. The network of Bolivian restaurants committed to high-quality, sustainable and fair-trade ingredients is increasing rapidly and we believe that in 2019 Agua Blanca will be able to benefit more significantly from this economic opportunity.

