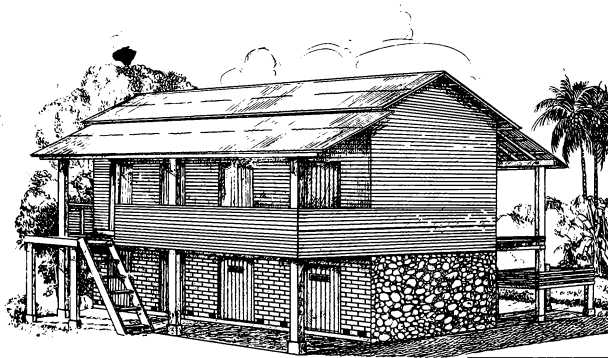


Copra dried by the Ceylon system, now being introduced by the National Coconut Corporation, is much heavier and weighs more than sundried copra.



NATIONAL COCONUT CORPORATION
 PERSPECTIVE VIEW OF CEYLON
 DRYER - 8000 NUTS CAPACITY
 Drawn by B. Rodriguez July 21, 1931

Nation-Wide Copra Improvement: A VITAL NECESSITY

By Moises M. Kalaw
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(Editor's Note: This is the third of a series of articles on copra driers and copra improvement by Mr. Kalaw. The first article entitled "Copra Driers in the Sariaya Coconut School" appeared in the February issue of this Journal. The second entitled "NACOCO Plan for Improving Philippine Copra" ran in the April issue. A fourth article entitled "Progress of the NACOCO Copra Improvement Plan" will appear soon.)

"Tapanan" copra the worst in the world

It has long been known that the Philippine "tapanan" copra produced in Laguna, Tayabas and Batangas is the poorest copra in the world. There have been complaints against this kind of copra from oil manufacturers and copra exporters. It has lowered the prestige of Philippine copra abroad. Difficulties have been encountered in using this kind of copra for manufacturing food products. For many years now there have been attempts to improve the quality of Philippine copra. This problem was discussed in the First Convention of Coconut Planters in February, 1930. Dr. Rafael B. Espino of the College of Agriculture reading a paper on copra drying methods in that convention called the attention of the members to the fact that millions of pesos are being lost to coconut growers because of the production of poor grade copra. The common "tapanan" method of making copra, he further said, is the "best method

of making poor grade copra." He advocated the use of improved drying methods. Mr. Filemon Perez, then Secretary of Public Works, made a vigorous plea for improved copra drying. Other members of the convention were also strong for the elimination of poor quality copra, but since there was no organized group then to campaign for this movement, nothing definite was accomplished. During the convention, it was evident that the planters were already conscious that a serious problem was threatening their industry. In March, 1930, the writer in a circular for the College of Agriculture wrote: "The product of the tapanan is considered the poorest in the world market. Whenever there is a slump in prices because of over-production, the Philippine "Tapanan" copra is the first to suffer, since it cannot stand competition with the higher Ceylon grade. Enemies of Philippine products have made complaints against the quality of Philippine copra. This forms a good ground for restricting the entry of our products into the United States. Besides, a time may come when we will be forced to sever our free trade relations with the United States. In this event we will be forced to produce copra equal in quality to the copra of other countries of the world if we want to survive in world competition. To be ready to face these impending dangers we must gradually improve the quality of our copra by using improve methods."

This prediction made in 1930 is actually coming

soon. We have to do something to our copra before that time comes if we want to save our coconut industry.

Government moves to help industry

In spite of the desperate situation of the Philippine copra industry, not a single government entity moved to improve the situation. Only when the price of copra had reached the lowest level and when the copra industry was facing ruin that the government seriously thought of giving a solution to the problem. Even at that, it took a legislative mission around the world to convince our government that something was wrong with our copra. At last the long awaited National Coconut Corporation was formed. It was only after this government entity was formed that a nation-wide plan for copra improvement was made. In the April issue of the Coconut Journal, I described in detail the Nacoco plan of improving our copra and the facilities offered by the National Coconut Corporation to planters in order to facilitate copra improvement. With these facilities, there is absolutely no reason why a planter should not make good copra.

Facilities for acquiring Modern Dryers

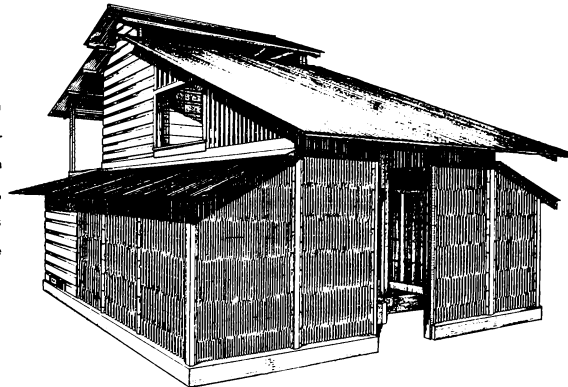
In previous years, when you approached a planter and tried to convince him to make good copra, his answer would be something like this, "Why should I try to make good copra when they do not pay me any special price for it? If I construct an improved drier in order to produce good copra, it means an additional investment. Just now I don't have extra cash. The price of copra is low. Why should I make an additional investment when I don't expect any additional income?"

With the facilities now offered by this Corporation, however, a farmer can have a copra drier on credit, payable in easy installments. The statement that there is no special price for copra is still true.

At present 82% of the copra in the market is bad copra. Only about 18% is considered fairly good copra. The small amount of good copra produced by the individual farmer is mixed with the greater bulk of poor quality of copra and becomes classified with the latter. But with the present nation-wide campaign of the National Coconut Corporation to improve Philippine copra, the greater bulk of Philippine copra will be of good quality and when the time comes there will be no place for bad copra. We hope to eliminate the notorious "tapahan" method by putting a Ceylon drier or an improved kiln of the Tan or College type in every plantation in the Visayas and Mindanao to eliminate the usually deteriorated sundried copra of these regions. There is no sensible coconut planter who would not want to produce good copra, if he will be paid a good price for it. Besides well dried copra has many advantages. It has been proved that the copra dried in the Ceylon system (now being introduced by the National Coconut Corporation) is much heavier and weighs more than the sundried copra. From trials made by a planter in Cotabato, it was shown that by drying in the sun, the 1000 nuts produced 275 kilos of copra, but the same type of nuts when dried in the Ceylon drier, produced 292 kilos per 1000 nuts. In Negros Oriental, it has been observed, that in sun drying, they produced 225 to 230 kilos per 1000 nuts, whereas, the same type of nuts dried in the Ceylon drier, produces at least 250 kilos per 1000 nuts. This increase in weight coupled by the fact that copra when dried by the Ceylon system does not deteriorate are among the advantages to be gained by the use of improved dryers. Furthermore, the moisture content is low and this prevents further loss in weight during storage. With these advantages, all copra dealers will be willing to pay a better price especially if it can be produced in big quantities.

(Please turn to page 14)

The Cooke dryer is a two-story structure, the lower story is the oven or kiln where the fire is built, and the upper structure is the drying chamber where the copra is dried.



THE HOUSEWIFE
Edited by VIRTUDES M. GUINTO

BUKO SOUP—

1 c buko, cut in small squares 3/4 tsp. salt
2 c chicken broth 2 segments garlic

1 tsp. Purico
Saute garlic and remove when brown. Add chicken broth, then add buko and season with salt. Serve with chopped hard boiled eggs if desired.

BUKO AND STRING BEANS SOUP—

1 c buko, cut in small pieces 1 small segment garlic, pounded
1 c coconut milk 1/2 string beans, cut finely

2 c beef stock 1 tsp. salt
1 tbs. fat pepper to taste

Fry garlic and remove when brown. Add stock and when boiling, add string beans and cook until tender. Drop buko and boil 2 minutes. Add coconut milk, bring to a boil, and immediately remove from fire. Season with salt and pepper. Serve hot.

BUKO MOONLIGHT

1 c buko, cut in small pieces 2 eggs, stiffly beaten
3 tbs. boiled shrimps, sliced in pieces 3 tbs. lard
2 tbs. constarch
salt and pepper to taste

Mix buko, shrimps, salt, pepper and cornstarch. Add well beaten eggs. Pour mixture in a hot frying pan containing hot lard, spreading the mixture in the pan evenly. Cook until light brown. Turn over to brown the other side. Cut in squares and serve with tomato catsup.

FISH SPREAD—

1 medium sized bangos, 1/2 tsp. salt

dalagang bukid or nahita 1/4 c pure coconut milk
2 c diluted coconut milk pinch of nutmeg
juice of 8 calamansi 2 egg yolks

Boil the fish in the coconut milk to which has been added the calamansi juice, salt and a pinch of pepper. Flake the fish and mash fine. Add the rest of the ingredients and cook for a few minutes, stirring well to avoid the mixture from sticking to the pan. Spread between two slices of bread.

VISAYAN LUMPIA—

1 coconut heart 1/2 c shrimp juice
1/4 kilo shrimp 1/4 c tahori
1/2 kilo pork salt to taste

1 tsp. sugar

Boil the shrimps and pork until done. Cut into small pieces and extract the shrimp juice from the shrimp shells. Cut the coconut heart (ubod) into strips. Saute the shrimp and pork, then add the coconut heart and the shrimp juice. Simmer in a slow fire until the coconut heart is tender. Add the sugar and salt and cook a minute longer. Cool. With a little sugar, mash the tahori and saute in hot lard. Wrap the lumpia wrappers spreading first the tahori, then the fresh lettuce leaf, and lastly the coconut heart.

LECHE PLAN DE COCO—

1 c pure coconut milk 1 tbs. caramelized sugar
2 yolks 2 tbs. sugar

Beat yolks slightly. Add the coconut milk and the sugar. Caramelize the sugar in the baking pan. Then add the previous mixture and bake in a slow oven.

NATIONAL COPRA . . .

(Continued from page 6)

Loss to Philippine planters from bad copra

There have been various estimates regarding the amount of money lost by Philippine copra producers due to its poor quality. Some people figure that 5 to 10 million pesos are being lost annually to P. I. producers because of copra deterioration. According to Dr. F. C. Cooke, an English authority on coconuts, "The Philippines are losing about 200,000 pounds or P2,000,000.00 every year in its copra business due to its poor quality." He claims that because of the higher percentage of moisture of the Philippine copra abroad, there is a loss of about 5% on storage.

The same author further says:

"* * * The discrimination in Europe against Philippine copra has increased from 8 percent in 1929

to 20 percent in 1934 (basis Ceylon prices); this with the present low prices, is indeed a serious penalty." (y).

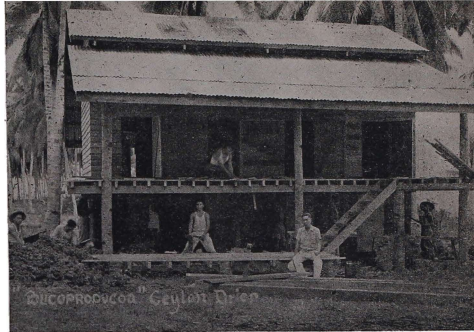
It can be seen from the foregoing, that Philippine copra because of its poor preparation, is losing around 25% of its real value. The following table will show how our copra is rated in the London Market.

COMPARATIVE PRICES PER TON OF THE PRINCIPAL GRADES OF COPRA IN LONDON

Order	Grade	Country	1929	1934
1.	f. m. g. w. s.	Malabar	P246.79	P N.Q.
2.	f. m. s.	Ceylon	235.93	98.47
3.	f. m. s.	Java	225.56	92.59
4.	f. m. s.	Straits	227.05	91.88
5.	f. m. s.	N. Indies	—	—
6.	f. m. s.	South Seas	215.69	78.69
7.	f. m. s.	Philippines	218.65	78.60

SEPT. 1941

This is a photograph of Engineer Juan Macareeg of Iligan, Lanao, pictured in front of his Ceylon drier which was constructed for him by the National Coconut Corporation.



Copra improvement must be nation-wide
 It becomes imperative that in order to have a special price for good quality copra, every individual planter must produce it; in other words, copra improvement must be national instead of, as at present, being done only in isolated spots. The Tayabas and Laguna coconut planters must do away with their "tapahan" system of making copra. Those of the Visayas and Mindanao should stop their sun drying

and build the newly introduced improved driers in their plantations. In this way, our copra will have a better name abroad and will command a higher price. At present Philippine copra is always way down in price compared with the Ceylon copra. If the quality of our copra reaches the grade of Ceylon copra, the Philippine coconut industry and our planters may once again enjoy the thriving days of prosperity.

