

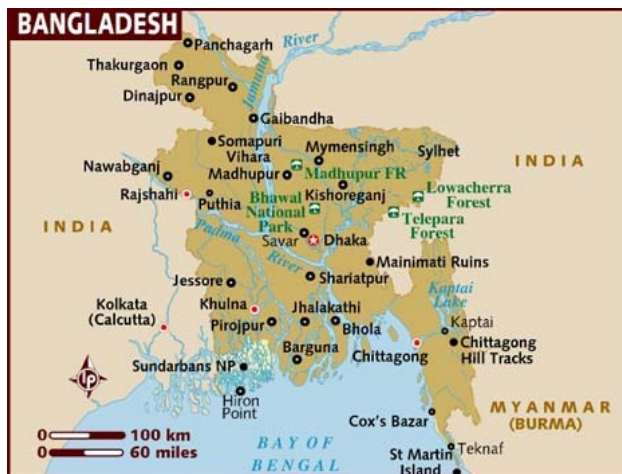
Nutrition Project in Bangladesh Provides Income and Nourishment

For several years CTI volunteers Steve and Nancy Laible have been working with a hospital in Bangladesh called [Lutheran Aid to Medicine in Bangladesh \(LAMB\)](#) to improve nutrition in the region through the use of CTI technologies. Under the outreach auspice of LAMB, along with support from Nativity Lutheran Church in the Twin Cities, six Omega grinders were shipped to Bangladesh in 2004. Their main goal was to take some ideas from the toddler food program that was originally implemented in Haiti and bring it to fruition in Bangladesh. Unfortunately, due to the high price of powdered milk in Bangladesh (an important ingredient in the recipe) Steve and Nancy were not able to establish a toddler food program in that region.



In the face of this challenge, the Laibles did as any of our valuable CTI volunteers would do; they sought out alternatives and kept pushing forward with their goal to positively impact the nutrition of the Bangladeshi people. They began to investigate the use of Omega grinders by a women's cooperative as an income-generating endeavor and were able to work with a Bangladeshi couple, to establish a small business, Orgha Food. Currently, village women produce the peanut butter and then package it to be sold to expatriates in the area. Efforts to expand retail sales of peanut butter into larger cities have been hampered by packaging issues, but the Laibles are working with a team of CTI volunteers towards a suitable solution. For example, they have found that expatriates are accustomed to purchasing food in sealed containers so they have been looking at different options for sealing the containers.

The Laibles are also planning to establish a school lunch program, where school-aged children could receive a nutritious snack five days a week. CTI volunteer Shiv Murty traveled with the Laibles to the project site in 2006 where he helped to formulate recipes based on peanut butter, fresh yogurt, and local spices. When these spreads are used to make a roll-up with a local flat



bread, the result is a nutritious snack. The proposed school lunch distribution point would be strategically located on a route where the children walk daily to arrive at their school. Various CTI volunteers from General Mills have helped conduct a food and calorie analysis of the proposed lunch menu. Planned formulations would add approximately 400 calories of balanced nutrition to the diets of children in the program. This would be a 20% to 25% increase in the typical nutritional intake of many of these children.

What makes this project particularly special is that it was designed to help two especially vulnerable groups: women and children. Thus far, the project has succeeded in providing an economic boost to women living in the villages near the LAMB project.