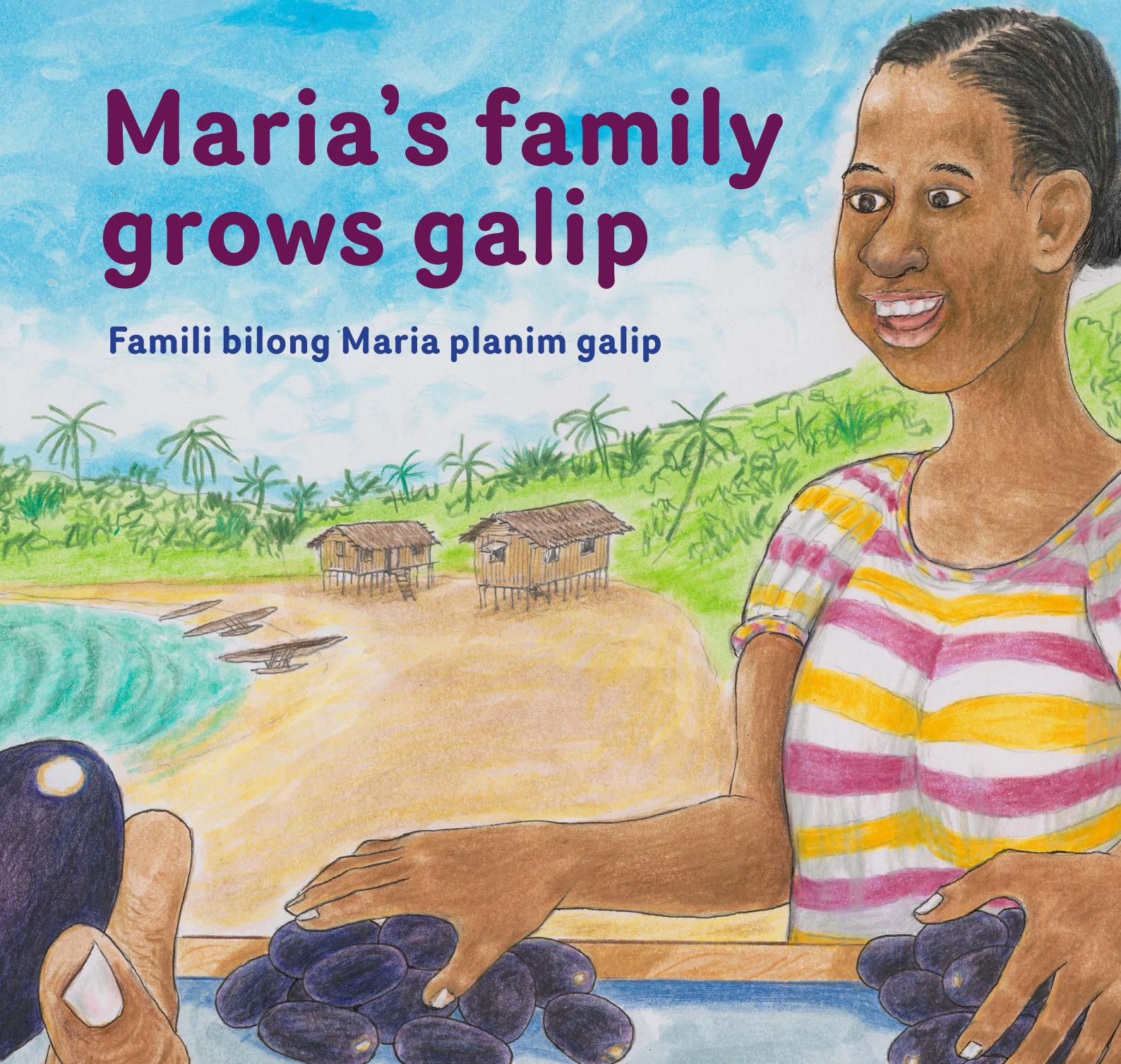


Maria's family grows galip

Famili bilong Maria planim galip



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**Maria's family
grows galip**

**Famili bilong Maria
planim galip**



Barbara Pamphilon and Kym Simoncini

Illustrations by Takus David

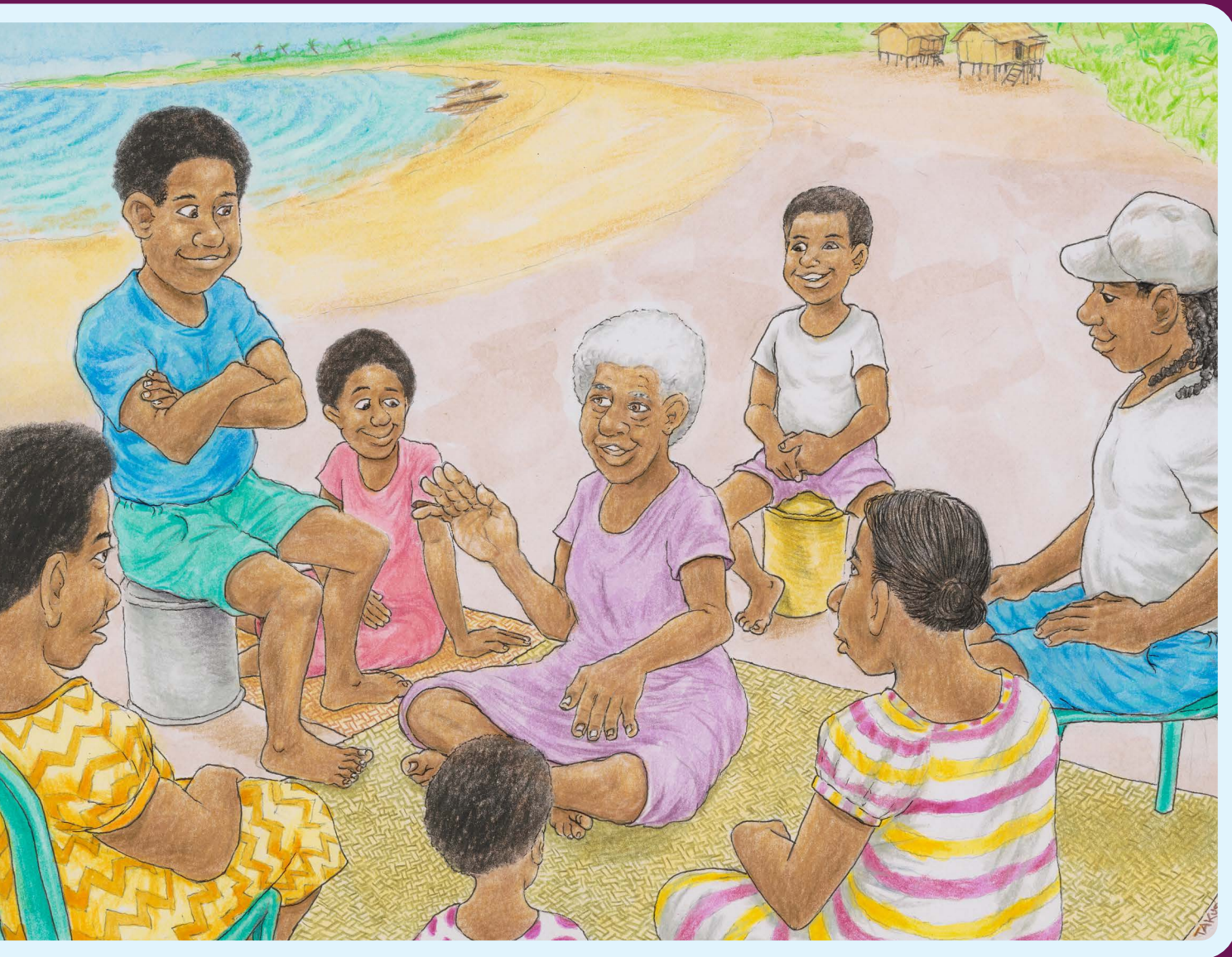
Translation by Dr Josephine Saul



Maria lives in Papua New Guinea with her mother, father, brother Mark and sister Tina, and her cousin Barnabas, his wife Sarah and their baby. Maria's grandmother also lives with them.

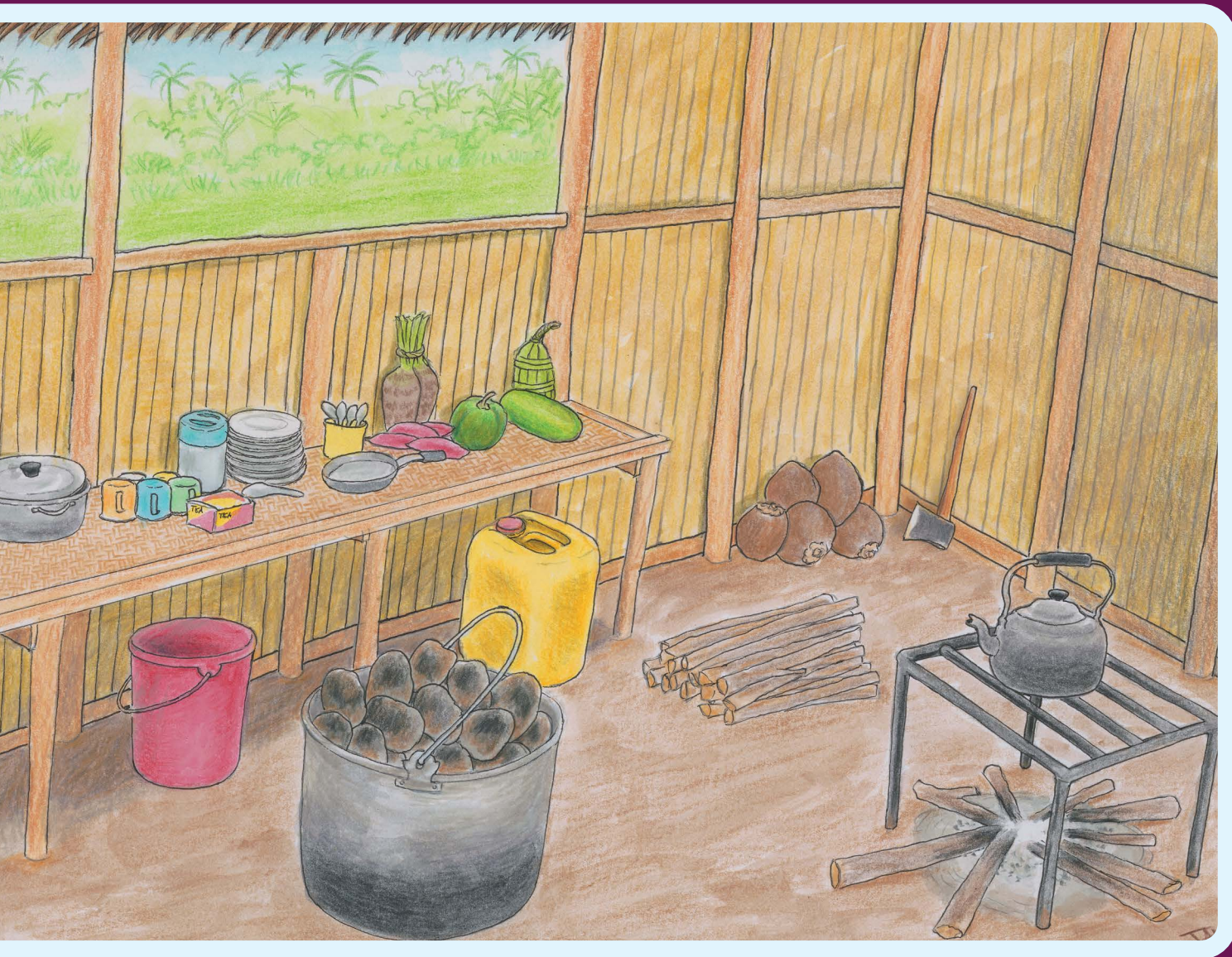
Maria save stap long Papua Niugini wantaim mama, papa, barata Mark, na susa Tina na kasin brata bilong ol Barnabas na meri bilong em Sarah na pikinini bilong tupela. Tumbuna meri bilong Maria tu stap wantaim ol.





At one of their family meetings, Grandmother said, “I would like to talk about how we can make more money for our family farm goals by planning how to use our galip trees. As you know we have many trees and there are now buyers who want good galip.”

Long wanpela famili kivung o bung bilong famili, Tumbuna meri tok, “Mi laik toktok long rot we yumi inap kamapim moa moni bilong famili fam tim gols o diriman, taim yumi plenim rot bilong yusim ol galip diwai bilong yumi. Olsem yupela save, yumi gat planti galip diwai na nau igat ol lain i baim ol gutpela galip.”



Grandmother went on, “When I was a little girl, we loved galip season as my mother would cook delicious cassava with galip using hot stones. And she would dry some for later by cracking the nut and hanging the kernels in coconut baskets near the fire. We would eat fresh galip too. It was a special time.”

Tumbuna meri toktok moa, “Taim mi bin liklik meri, mipela save hamamas stret long taim bilong galip, long wanem mama bilong mi save mumuim switpla tapiok wantaim galip. Na em save draim sampela bilong bihain taim, we em burukim pinis na hangamapim long lip kokonas basket klostu long paia. Mipela i save kaikai tu nupela galip we mipela i burukim nau tasol. Em hamamas taim.”





TAKUS

Mark added, “At school we learnt that galip is good for our health because it has lots of vitamins and its oils are good for our body.”

Father agreed, “Yes, galip is a healthy nut. It will be a good thing to add to our farm plan. Although galip has a short season, if we plan well, we can earn good money to improve our farm.” Maria’s mother nodded.

Mark sukuruim tok, “Long skul mipela lainim olsem galip em gutpela long helt long wanem em igat planti vitamin na oil bilong en i gutpela long bodi bilong yumi.”

Papa wanbel, “Yes galip em helti nat. Em bai gutpela long putim tu long fam plen. Em i tru olsem taim bilong galip em sotpela, tasol, sapos yumi plenim gut yumi inap kisim gutpela moni long kamampim gut fam bilong yumi.”
Mama bilong Maria soim wanbel.

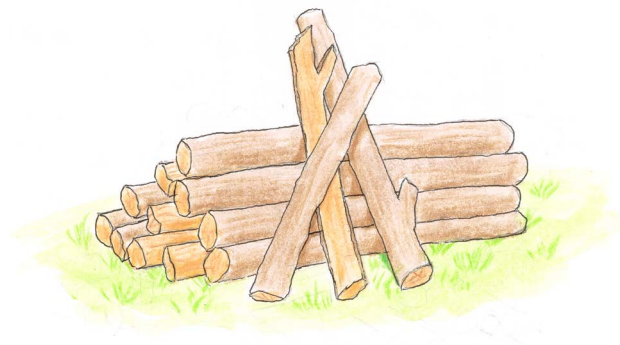


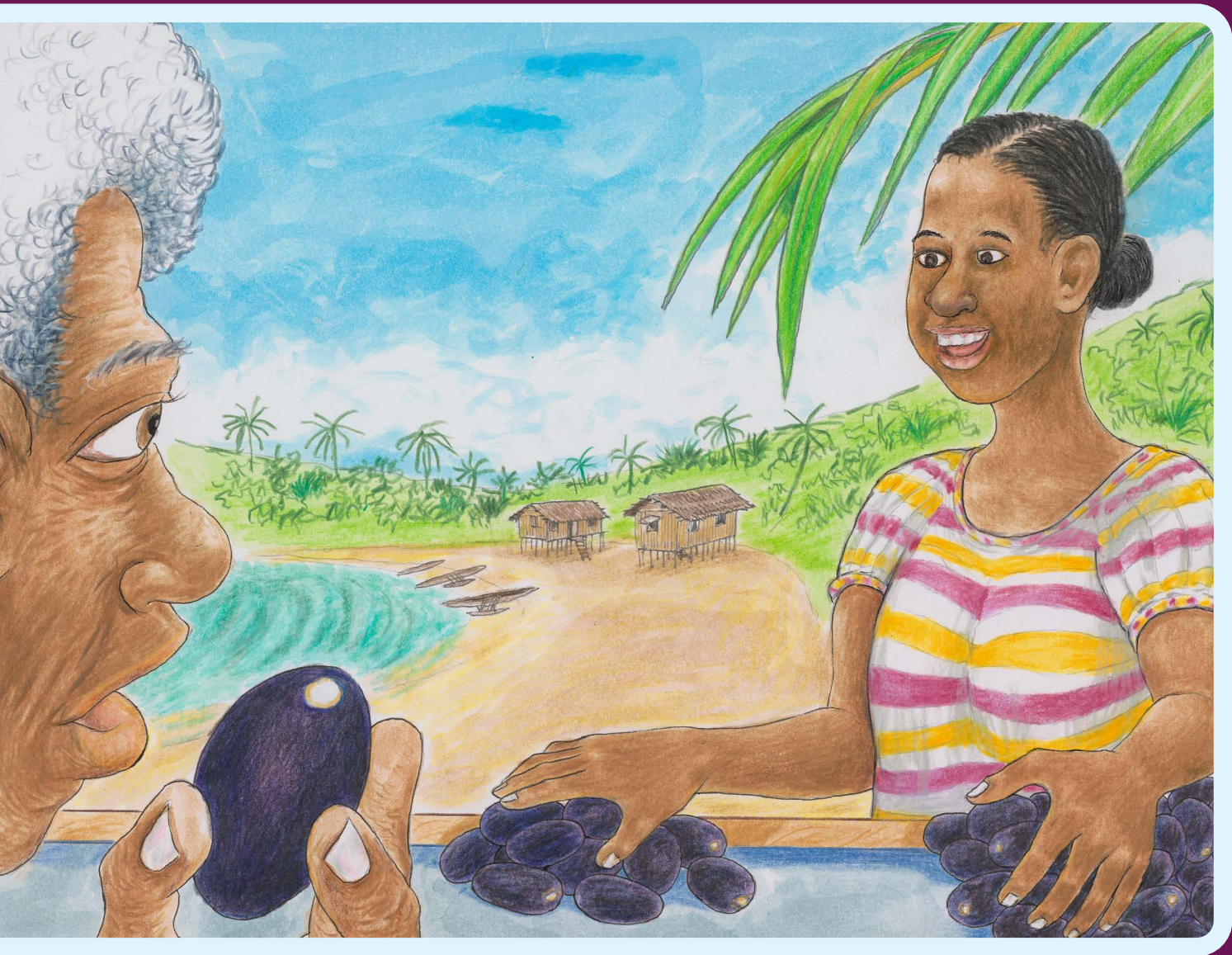
Mother suggested, “Let’s make a map of our galip trees and mark those with very big nuts, those with many nuts and the trees that are not producing nuts.

“This way we will know which ones we can use for seedlings and which trees we should cut down and replant with new seedlings. The chopped trees can be dried and used as firewood for a mumu.” Everyone agreed.

Mama tok, “Yumi kamapim mep bilong ol galip diwai bilong yumi na makim ol diwai save karim bikipela nat, ol diwai save karim planti nat na ol diwai ino save karim.

“Long dispela rot yumi bai save wanem ol diwai yumi ken yusim long kamapim ol nupela galip diwai na katim rausim ol narapela na senisim ol wantaim ol nupela yangpela diwai. Ol diwai we yumi katim rausim, yumi ken drain na yusim olsem paiawut bilong mumu.” Olgeta wanbel.





Grandmother explained, “We must decide where to sell our galip, too. There is the factory we can go to or the buyer who wants cracked nuts. Whichever we choose, we must find out exactly what the buyer wants.”

Sarah chimed in, “Yes, the size of the nuts or kernels they want is important and we can use the small ones at home.”

“That all sounds good,” agreed Father. “We also need to think about if we keep selling karamaps at the local market. We do get some good money there too.”

Tumbuna meri i mekim klia, “Yumi mas tingting long hap bilong salim galip tu. Igat factori (haus masin) we yumi ken go long en o igat man blong baim nat yumi burukim pinis. Wanempela yumi laik go long en, yumi mas painim aut gut wanem tru ol lain blong baim i laikim.”

Sarah sukuruim tok, “Yes sais bilong nat ol i laikim em bikpela samting na yumi ken yusim ol liklik nat long haus.”

“Olgeta ol toktok em gutpela,” papa wanbel na tok. “Yumi mas tingting tu sapos yumi go het yet long salim karamap long maket o nogat. Yumi save kisim gut moni long hap tu.”

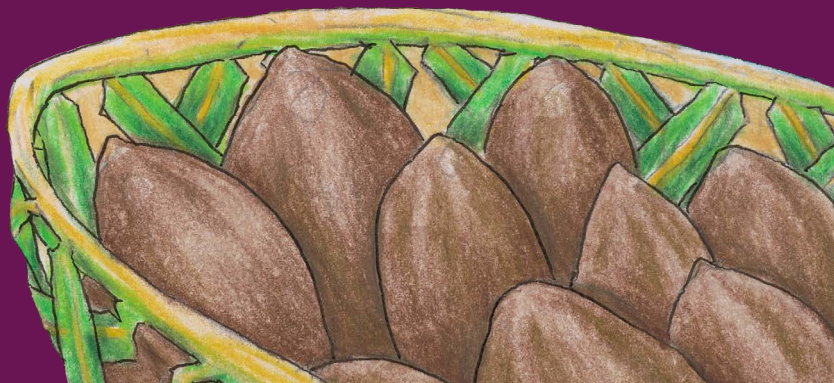


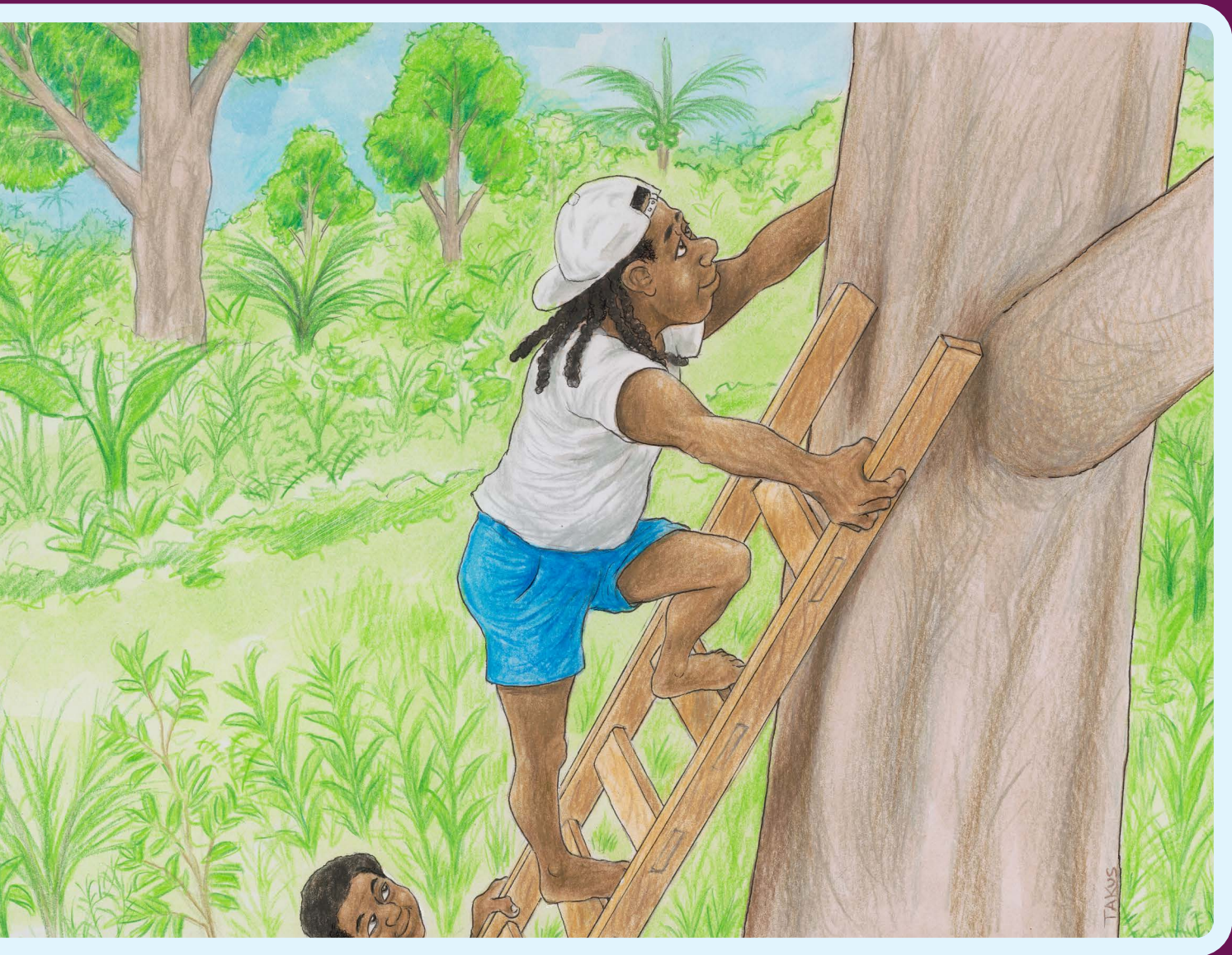
Mark spoke up saying, “It takes time and money to go into the town market, so maybe we could sell in front of the house and take turns to be on the stall.”

“I would like that,” said Sarah, “that means I can help when the baby is asleep.”

Mark i toktok nau, “I save kisim taim na moni long go long taun maket, olsem na ating yumi salim karamap long ai blong haus tasol na yumi wanwan i ken kisim taim long was long tebol maket.”

“Mi laikim dispela,” Sarah tok, “Mi inap halivim taim pikinini i silip.”





Maria looked a bit worried and exclaimed, “One boy at my school fell out of a galip tree when he was climbing for the very high nuts. He broke his leg and his arm. I don’t want that to happen to us.”

Mother replied, “Don’t worry Maria. Your Uncle Solomon is a trained climber. We can ask him to train Barnabas.” Barnabas was excited, “That would be great. We can make a long step ladder for harvesting. I will be able to get paid work climbing for other families too.”

Maria i luk wari liklik na pulim strong win na tok, “Wanpela pikinini man long skul bilong mi bin pundaun long galip diwai taim em i go antap long diwai long kisim ol nat istap antap tru. Em burukim lek na han bilong em. Mi no laikim bai dispela kamap long yumi.”

Mama bekim, “Noken wari Maria. Kandere bilong yu, Solomon i kisim skul long go antap long diwai. Yumi ken askim em long lainim Barnabas.” Barnabas i hamamas, “Em bai gutpela steret. Yumi ken mekim longpela step ledar bilong kisim galip. Mi inap long kisim moni tu long go antap long ol diwai bilong ol narapela famili tu.”



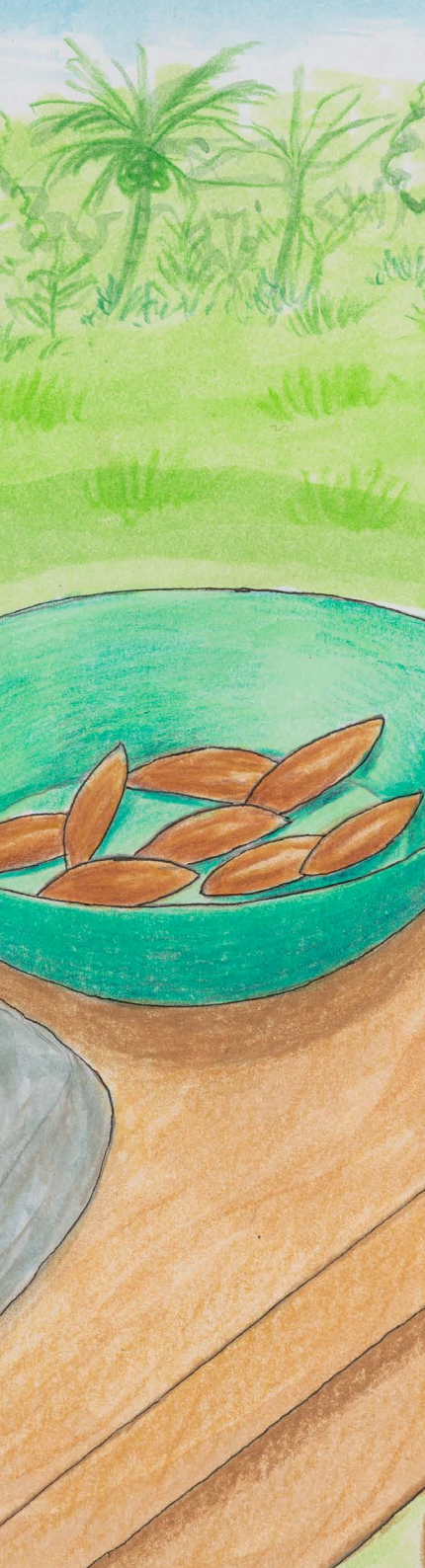
Maria's mother asked, "So, do we all agree that we should add selling galip to our family farm plan?" Everyone nodded. "Good," replied Father, "we have a family team agreement!"

Grandmother laughed as she said, "I am so glad. As soon as we have galip this year the first thing I will cook for us will be a rainbow stir-fry with all our best coloured vegetables and fresh galip on top."

Mama bilong Maria askim, "Orait, yumi olgeta wanbel olsem yumi bai putim salim galip long famili fam plen bilong yumi?" Olgeta soim olsem ol wanbel. "Gutpela," papa bekim, "Yumi gat famili tim tok orait!"

Tumbuna meri lap na tok, "Mi hamamas tru, taim bilong galip long dispela yia, nambawan samting mi bai kukim bilong yumi em reinbo stir-fry wantaim olgeta nambawan kalakala kumu na kaikai na nupela galip yumi burukim nau tasol bai stap antap."





**Harvesting and
preparing galip
for sale**

**Bungim na
rereim galip
blong salim**



Harvesting from the tree

- ☐ Clean the area under the tree you wish to collect from
- ☐ Gather naturally fallen nuts every day or two
- ☐ Only collect nuts that are completely purple or black
- ☐ Do not collect small undeveloped nuts or those that have started to rot
- ☐ Use long poles or slingshots to knock the nuts out of the tree while standing on the ground - do not cut off branches
- ☐ If harvesting from the tree, use a trained climber with a good ladder and a safety harness to prevent falling

Kisim or rausim long ol diwai

- ☐ Kliaim aninit blong diwai we yu bai kisim or rausim galip nat long en
- ☐ Bungim ol nat i pundaun ol yet olgeta de o bihain long tupela de
- ☐ Kisim o bungim ol nat we skin i pepol o bilak olgeta
- ☐ Noken kisim ol liklik nat we ino kamap gut o ol dispela we i stat long sting
- ☐ Yusim ol longpela diwai o ponok/katapel long rausim o sutim ol nat i kam daun taim yu sanap long giraun. Noken katim rausim han bilong diwai
- ☐ Sapos yu bai go antap long diwai, yusm man i kisim skul long go antap long diwai na gutpela leda na ol samting bilong was o sambai long aburusim pundaun



TAKUS

Preparing for sale

Whole nuts

- ☐ Select nuts that are clean and not damaged
- ☐ Store the nuts in bags that can breathe
- ☐ Bags should not be more than 20 kg in weight
- ☐ Store bags out of the direct sun

Rere long salim

Nat i stap yet long sel

- ☐ Kisim ol klinpela nat inogat bagarap o suwa
- ☐ Putim ol nat insait long bek we win inap go insait
- ☐ Skel blong bek mas noken aburusim 20 kg
- ☐ Putim ol bek long hap we ino stap long san stret

Preparing for sale

Cracked nuts

- ☐ Ensure that all surfaces in the area where you will crack nuts are clean and free from contaminants
- ☐ Everyone who is involved in cracking must wash their hands whenever they are handling the kernel
- ☐ Nuts can only be cracked 24 hours or less before you take them to the buyer
- ☐ Try not to break the skin that holds the kernel together – some buyers will reject kernels with broken skin
- ☐ Make sure that the kernels for sale are stored in a clean and dry container

Rere long salim

Nat i raus pinis long sel

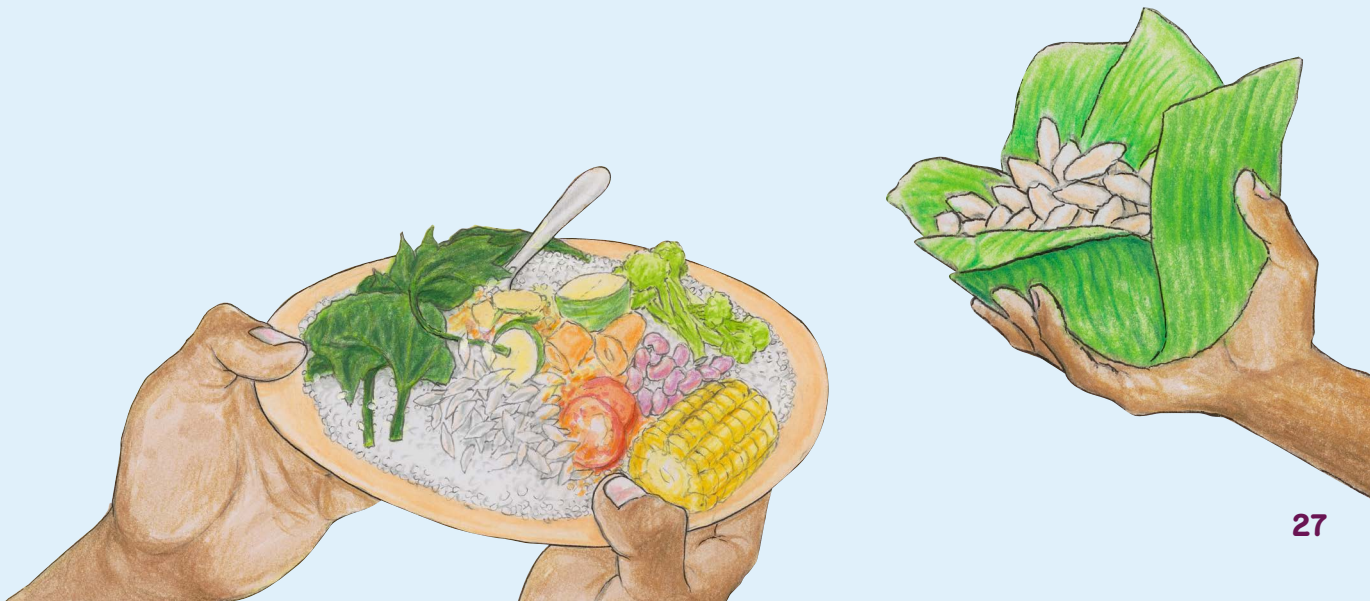
- ☐ Hap blong burukim ol nat imas klin na nogat samting we bai bagarapim ol nat
- ☐ Olgeta lain blong burukim nat mas wasim han taim ol i holim nat i stap aut long sel pinis
- ☐ Mas burukim nat insait long 24 awa o aninit long 24 awa bipo long karim igo long ol lain blong baim
- ☐ Braunpela skin karamapim waitpela nut mas noken buruk. Sampela lain blong baim galip no nap baim galip we braunpela skin i buruk pinis
- ☐ Mas putim gut ol nat blong salim lon klin na drai konteina

The benefits of galip

- ☐ Galip is very good for your health. It is a food that builds your body (protein), protects your health (vitamins, zinc, iron, antioxidants) and gives your body energy (carbohydrates, fatty acids)
- ☐ You can eat galip raw as a snack or include it in your cooking in stir fries, biscuits and bread

Ol gutpela bilong galip

- ☐ Galip em gudpela long helt bilong yu. Em wanpela kaikai we inap mekim bodi kamap gut, banisim bodi long ol sik (vitamins, zinc, iron, antioxidants) na givim strong blong mekim wok (carbohydrates, fatty acids)
- ☐ Yu inap kaikai ino kuk olsem liklik kaikai samting o yu inap yusim long kuk wantaim long ol kaikai olsem stir frai, bisket na bret



Notes

This book has been developed as part of the ACIAR-funded project 'Enhancing private sector-led development of the canarium industry in Papua New Guinea – Phase 2' (FST/2017/038).

Collaborators include the University of Canberra in Australia and the National Agricultural Research Institute in Papua New Guinea.

Dispela buk i bin kamap wantaim hap moni halivim bilong ACIAR aninit long project 'Enhancing private sector-led development of the canarium industry in Papua New Guinea – Phase 2' (FST/2017/038).

Oi lain i wok bung em Canberra Univesiti long Australia na Nesinal Agrikalsa Resets Institiut long Papua Niugini.



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