

APRIL - MAY - JUNE 2024

FREE EDITION

ISSUE | n°8

NAWIMBA

Your Tourism Guide



Calendar of events

Immerse yourself into the Vanuatu culture

Agritourism in a cup !

Discover Nasituan Coffee in Tanna

The Land of the Most Exquisite Cacao!

Behind the scenes of Vanuatu's Award-Winning Chocolate

#SAPOTEM
LOKOL
TURISIM

www.vanuatu.travel



A photograph of two men hiking through a dense tropical forest. The man on the left is a Black man, shirtless, wearing a red backpack and black shorts. He is pointing his right arm towards the upper left. The man on the right is a white man with a beard, wearing a dark blue t-shirt, olive green shorts, and a large backpack with orange and grey sections. He is looking up and to the left. The forest is lush with green foliage and tall trees with sunlight filtering through the canopy.

I'M NOT A TOURIST,
I'M A TRAVELLER !

Vanuatu
TOURISM OFFICE
ANSWERING THE CALL

Editorial

As the vibrant colors of Vanuatu's lush landscapes continue to captivate the world, the Vanuatu Tourism Office is proud to present the latest edition of Nawimba magazine dedicated to a topic close to our hearts - agri-tourism. Join us as we explore the significance and boundless benefits of cultivating this green paradise and redefining Vanuatu's tourism industry.

Vanuatu, the Pacific paradise comprised of 83 islands, has long been celebrated for its stunning beaches, clear waters, and diverse cultures. However, beneath the surface lies a treasure trove of agricultural riches waiting to be discovered. Agri-tourism, the marriage of agriculture and tourism, opens a new chapter in Vanuatu's tourism narrative.

For those unfamiliar with the term, agri-tourism is the practice of visiting agricultural areas to experience and engage in farming activities. It provides a unique opportunity for travelers to connect with nature, local communities, and their traditions.

In Vanuatu, agri-tourism represents the synergy between our pristine natural beauty and the fertile soil that sustains our people.

For generations, the people of Vanuatu have thrived on subsistence farming, cultivating a wide array of crops, fruits, and spices. Our volcanic soil, abundant rainfall, and tropical climate make Vanuatu a veritable Eden for agriculture. But agri-tourism isn't just about the crops; it's about the stories, traditions, and experiences that come with them.

Follow us on this incredible journey to discover those gems of Vanuatu !

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Your guide to domestic tourism in Vanuatu

Vanuatu
TOURISM OFFICE
ANSWERING THE CALL

TORBA

PENAMA

SANMA

MALAMPA

SHEFA

TAFEA

DISCOVER VANUATU's EVENTS

2024

APRIL

Every Friday and Monday
27th

- Naghol (Land Diving) - *Pentecost Island*
- Santo Fishing Competition - *Santo Island*

MAY

Every Friday and Monday
Whole month
9-11th

- Naghol (Land Diving) - *Pentecost Island*
- Tumturin Yam Festival - *Ambrym Island*
- Vanuatu Seniors Masters



JUNE

Every Friday and Monday
14th
21st
27-28th

- Naghol (Land Diving) - *Pentecost Island*
- Rom Dance - *Ambrym Island*
- Fête De La Musique
- Sand Drawing

JULY

11-12th
22-24th

- Fanla Festival - *Ambrym Island*
- Maskelyne Canoe Race - *Malekula Island*

To book, visit VTO's Port Vila Visitor Information Centre,
call 22 813 / 514 6771 or email info@vanuatu.travel



TORBA PROVINCE



Rah Island Kastom Tour

The cultural practices of Rah Island are unlike anything else in Vanuatu and the community of Rah Island is very proud of their kastom and heritage. They have come together to create this unique experience to share their history and way of life with you in a tour that is not to be missed.

📍 Mota Lava

T: +678 36617 or +678 5948835

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TORBA PROVINCE

Drop the anchor in Paradise!

Accessing paradise is something that must be earned. Often, one must take a long journey to discover a truly exceptional destination. Those who venture to Rah Island know well the trip is worth it! On this tiny, small island surrounded by turquoise waters facing Sleeping Mountain, the locals welcome their guests with pride and simplicity. Florence, the manager of the Dori Bungalow is one of them. Her guest houses are nestled in a peaceful cove.

This place is a precious inheritance left by her parents about a decade ago. It is important to her to honor this legacy. With the help of her family, she is fully dedicated to keeping it blossoming. Adventurers come

here to admire the breathtaking landscape and participate in fishing activities: yellowfin tuna, trevally, dogtooth fish, you name it. But the adventure continues on the plate thanks to Florence who involves her guests in meal preparation.

The cooking ritual begins in her small garden adjacent to her house. Her garden is her life: manioc, taro, bananas, lettuce, tomatoes, cabbage, guava, avocado, pineapple, and papaya all complement the day's catch perfectly. What visitors appreciate most is participating in the harvest and discovering unexpected preparations like cassava cake, nalot, and a laplap, which is in this region fired rather than baked. It is more than a

cooking lesson; it is a moment of sharing and laughter that resonates into the night that will be spent in a comfortable bungalow lulled by the gentle music of the waves. Solo adventurers, sports fishing enthusiasts, or families looking to disconnect in order to connect find there their Garden of Eden.

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Nature is the ultimate luxury !

Lepsu is primarily a family story. Although originally from Malekula, Otil SokSok the founder of the company joined his sister in Santo five years ago with a wild dream of creating a cosmetics company Made in Vanuatu. His project, in which he puts all his heart and energy, unsurprisingly won the Ministry of Industry Innovation award in 2021.

His choices are radical: sourcing local copra from his neighboring farmers, and transforming it to offer high-quality natural skin products of which are mostly oils and soaps. He created a large range of recipes including ginger, turmeric, aloe vera, moringa, and sitara oil. Sitara, also known as castor oil, grows in his garden and has gained unprecedented popularity

since international beauty influencers began praising its merits on social media.

But a passion is meant to be shared, and that is why Otil opens the doors of his workshop whenever possible to tourists, locals and students from the Agriculture College of Santo. The factory along the road has become the place to visit for anyone on their way to the Northwest of the island. It is a perfect opportunity to explore the region, witness the craftsmanship, get to know the benefits of fragrant coconut oils, and to witness the energy of a new and proud generation of young ni-Vanuatu who are determined to develop their business and promote their archipelago through agritourism.

Book a visit

T: +678 7676823 or +678 5486275

E: Lepsuorganic@gmail.com



Castor Oil

Castor oil is a natural vegetable oil derived from the seeds of the castor bean plant (*Ricinus communis*). It has a thick consistency and is known for its various uses, including as a laxative, moisturizer, and hair conditioner. Castor oil contains ricinoleic acid, which has anti-inflammatory and antimicrobial properties. It is often used in cosmetics, skincare products, and traditional medicine for its potential health benefits.

SANMA PROVINCE



PALMS CASINO



Fun & games in paradise

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On the road to Champagne Beach

When you are following to east coast of Santo, there are many stops you can also do along your way to Lepsu Organic.

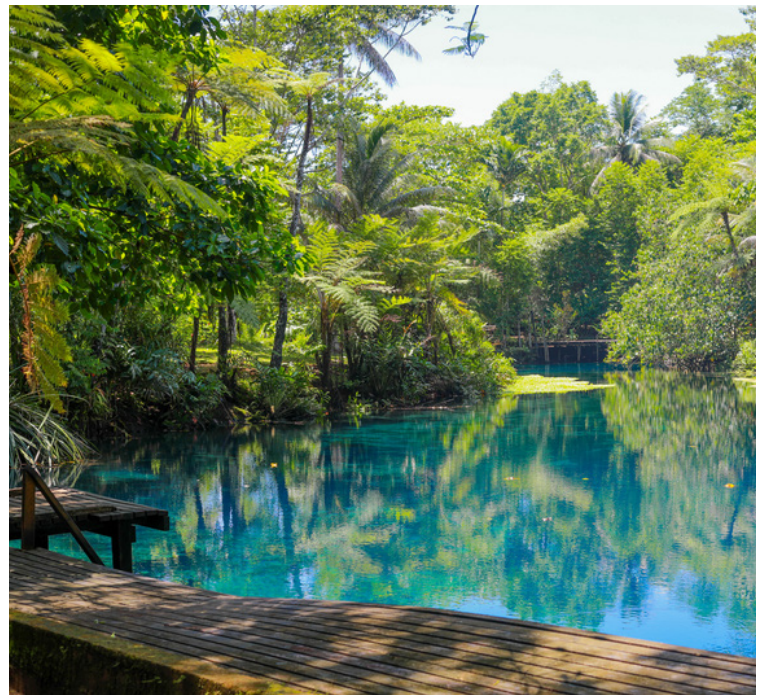
SANMA PROVINCE

EXPLORE THE BLUE HOLES



Riri Blue Hole

One of the most naturally beautiful locations in Vanuatu. The cool, clear blue water hole surrounded by the intense green of the rainforest makes for a beautiful place to relax and swim.



Nanda Blue Hole

Nanda Blue hole boasts excellent facilities and easy access to the water. There are picnic facilities and small cafe available. Tours of the local gardens are also available



Lonnoc Eco Beach Bungalows

It's an idyllic place, in a beachfront garden setting with beautiful views. Champagne Beach, is only a short walk from Lonnoc. The bungalows are close to several blue holes and have many activities for their guests including kayak tours, quad bike hire and/or tours, snorkeling, boat tours and fishing trips. Lonnoc is an excellent lunch stop on your travels along the East Coast of Espiritu Santo.

For more info, you can contact Santo Travel Information Centre:

T: +678 7737073

E: reservations@santo.travel

Champagne Beach Bar

You cannot go to Santo without going to this famous beach and what better way to experience this other than with a glass of champagne, cold "Tusker" beer or revitalising lime juice! Champagne Beach Bar can definitely help you with that, along with other refreshments and snacks. Theaas Restaurant – the traditional name for Champagne Beach – is next door.

📍 Santo East Coast

📞 T: +678 5607489

🌐 F: www.facebook.com/champagnebeachbar

Planting the seeds for agritourism in Penama : Ambae Bulu School is in the game !

PENAMA PROVINCE

In the heart of the picturesque island of Ambae, located in the Province of Penama, a remarkable educational initiative is taking root at Ambae Bulu School. This institution, nestled just a few miles from Saratamata and in close proximity to the airport, is breaking new ground with its innovative “From Farm to School” program, which has not only transformed the curriculum but also the lives of its students.

At Ambae Bulu, education extends beyond the traditional classroom setting. Here, both boys and girls actively participate in farming activities on the school's extensive land. This unique approach allows students to get their hands in the earth, learn about agriculture, and cultivate fresh vegetables. What makes this program truly exceptional is that these organic vegetables are not just grown but are also transformed into delicious meals, cooked and served by the students themselves. Well-known Chef Leonid Vusilai came in person to propose healthy and delicious menus

based on local food rather than imported food.

One of the most remarkable aspects of this project is how it has addressed school dropout rates. Parents and families also now have the option to pay school tuition fees with their own farm products, making education more accessible and affordable for the community.

The school has even found a way to make this project even more sustainable by partially selling its produce on the local market, often either freezing or drying and grinding surplus items. This innovative initiative was

spearheaded by the school's principal Christian VUSILAI and the pedagogical team, with invaluable support from the Ministry of Agriculture of Vanuatu.

The success of Ambae Bulu School's “From Farm to School” program serves as a pilot project that could be replicated on a larger scale, not only within Vanuatu but also across the South Pacific. It is not just nurturing minds; it's nurturing a sustainable future for its students and the community. This unique blend of education and agriculture is sowing the seeds of change, not only on Ambae Island but potentially throughout the entire region, offering a shining example of what's possible when innovation and education intersect.

The students are unanimous: They proudly want to become farmers and develop agritourism in the next year.

During your journey in Ambae, you can stop by and purchase some of these products and bring back home some turmeric, ginger powder, or even exquisite pepper.





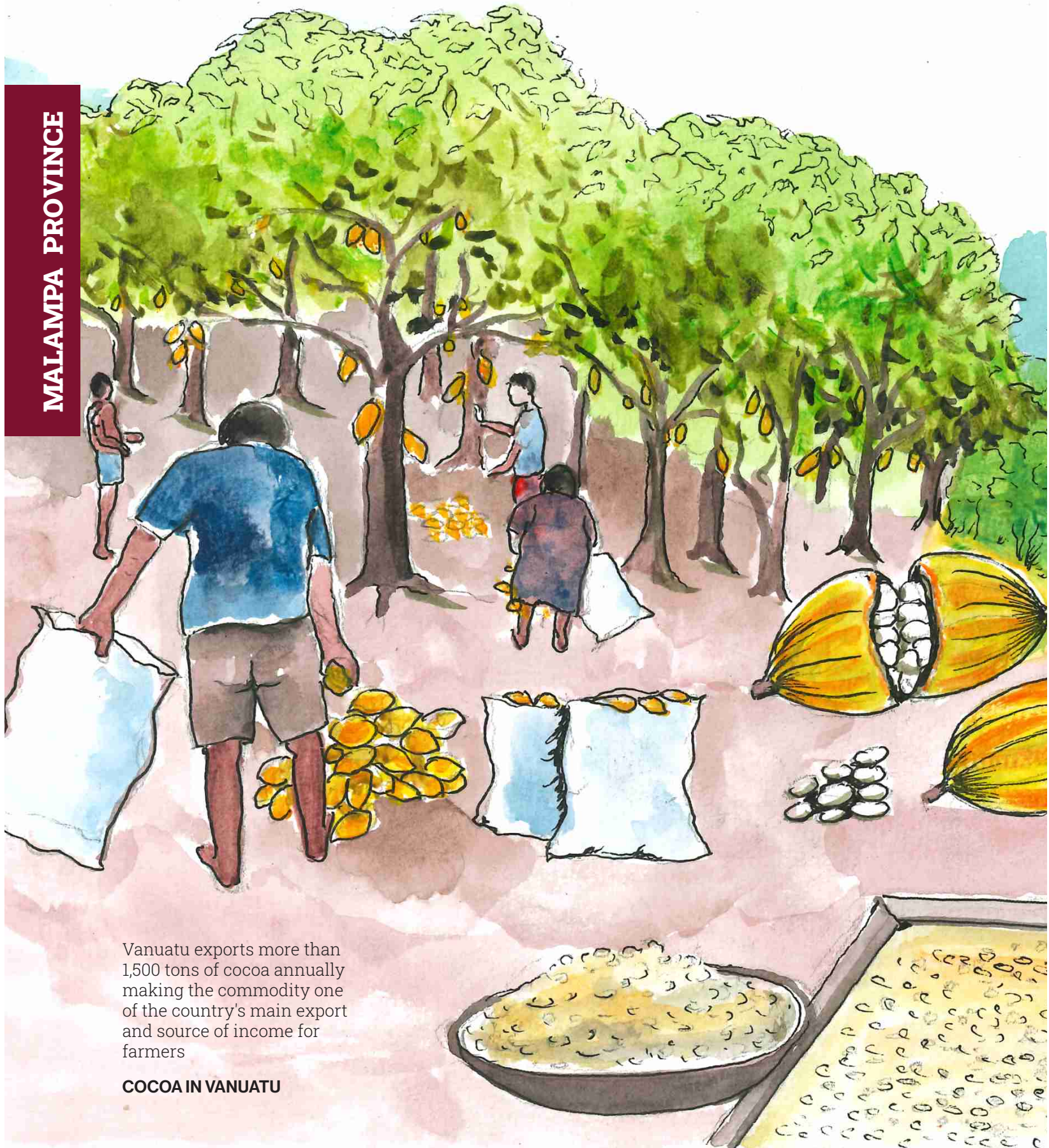
BAITORA, MAEWO ISLAND

These water taro plantations in Maewo, evoke the serene beauty of Asian rice paddies. Fed by a pristine natural waterfall, the local community ingeniously sustains their everyday meals with these vibrant green fields. A symbol of harmony with nature, no modern irrigation is used; it's simply a breathtaking testament to tradition.

MALAMPA PROVINCE

Vanuatu exports more than 1,500 tons of cocoa annually making the commodity one of the country's main export and source of income for farmers

COCOA IN VANUATU



"The Land of the Most Exquisite Cacao! "



Whether arriving by plane at Norsup Airport or by ferry from Litzlitz Wharf, one can spot the trees loaded with pods along the roadside on the way to Lakatoro, the main town of Malekula. It is no surprise that the dog-shaped island is known as the cacao island of Vanuatu. A decade ago, Olivier from GASTON CHOCOLAT started an amazing collaboration with local farmers to establish the production of fine-flavor cacao, which is now exported to New Zealand, Australia, Japan, the West Coast of the USA, and soon Europe. This very unique cacao offers exquisite flavors developed in volcanic soil and has enabled the chocolate factory to win seven international awards (five bronze and two silver) at the highly competitive Academy of Chocolate Awards in London.

If you want to explore this island, its culture, and landscapes, you can stop by Lakatoro/Norsup, take a ride on the Big and Small Tautu Road, and traverse the island through the 'neck of the dog' road, heading from Lakatoro to Unmet. You can even take a walk to the beautiful Losinwei Waterfall. We guarantee you will create lifelong memories and recommend cracking open a cacao pod to taste the sweet, fruity white flesh that surrounds the green cacao beans. Just be cautious—it's sour if you bite into it." Continue the experience by stopping by the cafe and retail store in Port Vila, facing Fung Kei store, and enjoy a French touch gourmet break.

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MALAMPA PROVINCE



Where Taste Meets Presentation

Vanuatu is currently undergoing an agricultural renaissance. In the span of 2022–2023 alone, an impressive 300 tons of sugarcane were processed, marking a significant surge in local production and reducing dependence on imported molasses. Undoubtedly, the booming sugarcane industry, driven by the synergies between 83 Islands Distillery and Shefa farmers, serves as a beacon of economic transformation, while other crops equally contribute to the tapestry of this agricultural revolution.

Vanuatu's fertile soils and tropical climate also make it an ideal location for cultivating various fruits and crops. Oranges, grapefruit, pomelo, cucumber, cacao, and coffee are increasingly being harvested and processed, notably by 83 Islands Distillery. Each of these crops signifies more than just an agricultural product; they embody livelihoods, traditions, and the island's unique terroir.

The country is paving the way for multifaceted development, wherein various agricultural sectors grow in tandem, thereby reducing risks associated with over-dependence on a single crop. This strategy promotes biodiversity, economic resilience, and overall sustainability.



Moreover, these productions are shaping a stunning, colorful, and vibrant landscape that travelers eagerly yearn to discover. It is a visual delight, but it is also a treat for the palates when these crops are skillfully blended into incredible spirits.

Booking a tour at 83 Islands Distillery offers a delightful, flavorful experience and is a smart way to support a long chain of excellence, fostering hope for a brighter future.

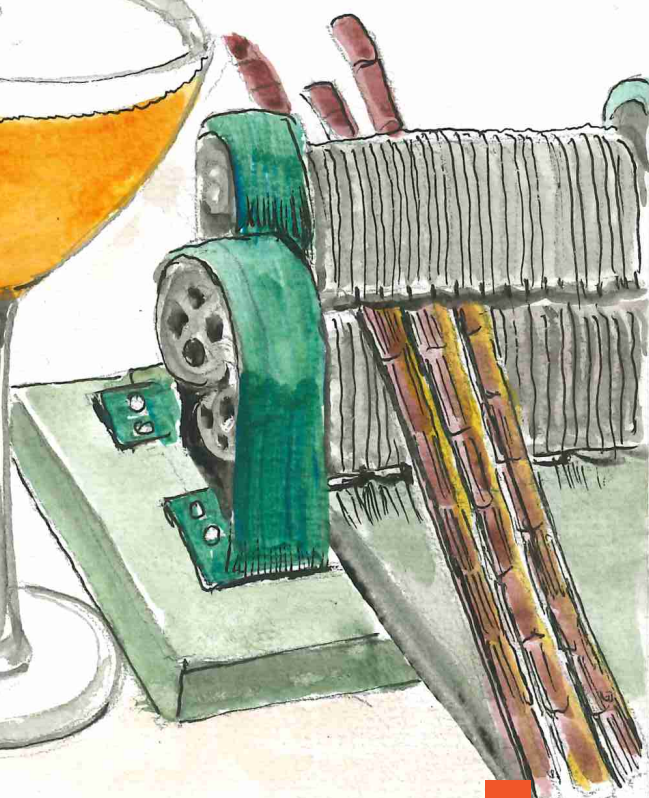
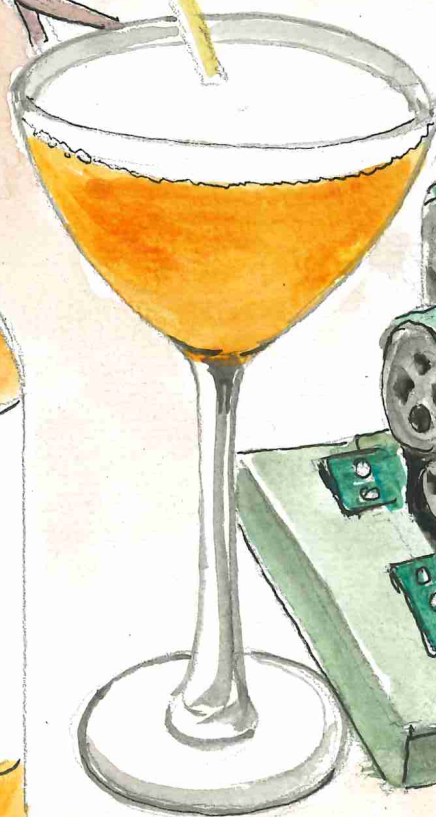
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SHEFA PROVINCE



KAVA IN VANUATU

Drinking kava for medicinal and ceremonial purposes has been practiced in Vanuatu and in other parts of the Pacific for millennia, and kava holds value in traditional exchange to this day.

The commercialization of kava and the widespread acceptance of kava makes it now a social drink.

Kava accounts for one-half of all exports from Vanuatu? (49.1% in 2020, and 774 tonnes).





SHEFA PROVINCE

In a world where fast food and mass production often dominate the culinary landscape, Vanuatu offers a different approach. The Havannah Boat House is more than just a private estate for exclusive retreats; it's an opportunity to connect with the tranquillity of Vanuatu's coastal beauty and embrace local living.

Known for its stunning location and warm hospitality, the Havannah Boat House also boasts one of the best seasonal and local produce experiences on Efate, for their guests. Its owners embody a philosophy centred around craftsmanship, community, and a deep appreciation for the connection between food and locality. By supporting local fishermen and farmers, they not only contribute to the regional economy but

also ensure a fresher and more sustainable food supply.

Every day, the menu showcases the abundance of regional produce, from fresh fruits and vegetables to quality fish and meats, all sourced locally. This dedication not only promises a unique culinary journey but also honours the cultural heritage of Vanuatu cuisine.

Beyond the kitchen, there's a commitment to fostering genuine relationships with neighbouring communities, understanding the seasonal availability of

ingredients, and celebrating the diverse flavours that each season brings. This hands-on approach results in menus that harmonise with nature's rhythms.

From ingredient selection to cooking techniques, every detail reflects a pursuit of excellence, leaving a lasting impression on fortunate guests.

Slow wins the race

Agritourism in a cup !

Discover Tanna, home to Nasituan, an initiative supporting local farmers. Enjoy coffee, peanuts, and vanilla on tours, just minutes from Whitegrass Airport and Lenakel Town.

TAFEA PROVINCE

Tanna is one of the most cinematic islands of Vanuatu and has a well-deserved international reputation, especially after the Academy Award for the eponymous movie back in 2017 and, more recently, the Will Smith documentary delving into the breathtaking beauty of Mount Yasur.

Tanna is also home to one of the most amazing and promising agritourism experiences in Vanuatu.

Nasituan is a beautiful name for a beautiful initiative that started in Tanna back in 2009. Nasituan means 'help' in one of the vernacular languages of

Tanna, and that is exactly what the NGO does. The founders were eager to support local farmers and collaborated with them on a way to help them access their market. Coffee, of course, but also peanuts and vanilla are growing everywhere.

Today, hundreds of farmers are improving their production in terms of quantity and quality thanks to the organization.

Nasituan has applied for and obtained a tourism accreditation that enables the NGO to run a cafeteria and organize tours of the plantation and the factory. Visitors can taste the five different flavors of coffee growing in the

area and bring back some tasty products. Only 3 minutes by truck from Whitegrass Airport and 13 minutes by truck to and from Lenakel Town, it is a must-go address."

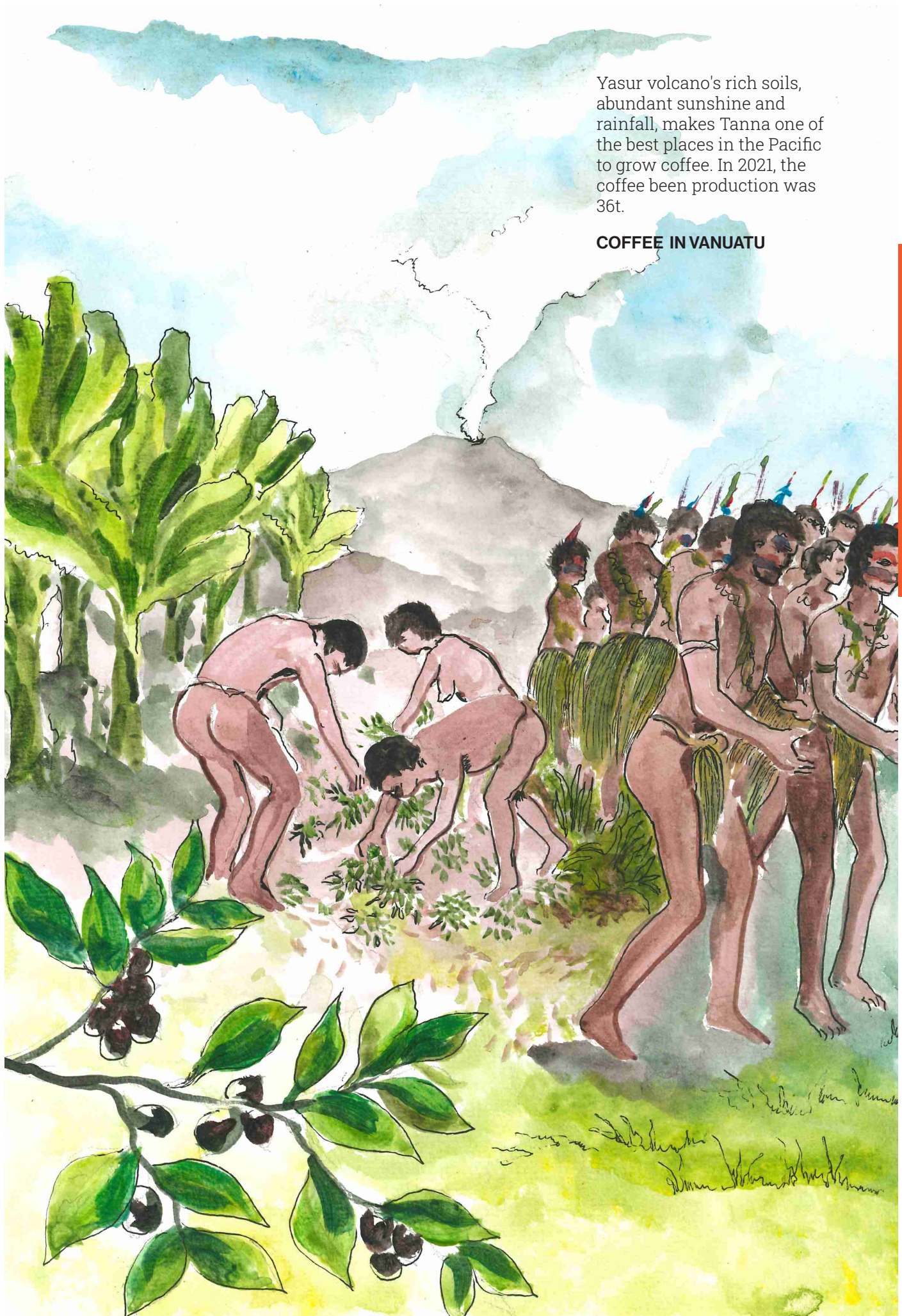
Nasituan Cafeteria
T: +678 7105513
E: john@nasituan.org
W: www.nasituan.org



Yasur volcano's rich soils, abundant sunshine and rainfall, makes Tanna one of the best places in the Pacific to grow coffee. In 2021, the coffee been production was 36t.

COFFEE IN VANUATU

TAFEA PROVINCE



Artist's corner

Alfred Tony Tama, from Ambae West in Vanuatu, takes the spotlight as the featured artist in the latest Magazine Nawimba edition. His talent is widely recognized across the archipelago, known for lifelike designs in pencils, and paint on various surfaces including fabric. Tama attributes his artistic growth to the guidance of New Zealand designer Sue Wilkinson, whom he met years ago. He admits to being a perpetual learner, always exploring new techniques.

Tama's keen focus on capturing light and shadows makes him stand out. With a photographer's eye, he seeks to immortalize the magical moments when Vanuatu is bathed in magical hues, especially during the spectacular golden hours.

As Nawimba Magazine reveals Tama's illustrations, readers can anticipate a visual journey celebrating Vanuatu's distinct beauty through his masterful play with colors and shades. To delve deeper into the experience, one can explore the handicraft market at the seafront, where Tama often presents and sells his latest pieces.

Tony Tama: +678 7351903



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