TRANSCRIPT FOR "Aflatoxin Community Drama (Dagbanli)"

<https://vimeo.com/226795332>

|  |
| --- |
| Congrats, you have all returned early from your lunch break. |
| Alright, we want to revise what we have studied so far, but before that, can any of you give us a musical interlude? |
| Yes! |
| Alright, let’s hear it! |
| [singing] *We didn’t know that eating of bad groundnuts is unhealthy.* |
| *If you eat bad groundnuts, you are at risk of consuming aflatoxin-contaminated groundnuts.* |
| *Brothers and sisters, eating bad groundnuts can be unhealthy.* |
| *We didn’t know that eating of bad groundnuts is unhealthy.* |
| *If you eat bad groundnuts, you are at risk of consuming aflatoxin-contaminated groundnuts.* |
| *Brothers and sisters, eating bad groundnuts can be unhealthy.* |
| Well done, clap hands for yourselves. |
| Alright, it shows you were paying rapt attention. |
| We’re learning about good farming practices and our focus is on groundnuts cultivation. We will continue with the workshop on aflatoxin and its harmful effects. |
| Officer! |
| Yes! |
| I didn’t quite get what you said, did you say “afrafra” …? |
| [laughter] |
| As I said earlier, “aflatoxin” sounds like a big word to most of us, so I explained it in simple terms saying that “aflatoxin” is a poisonous substance which can be found in grains like groundnuts, if rotten or spoiled due to lack of proper care. |
| Do you understand? |
| Yes. |
| So that is what we are still discussing. Now, who has a question or contribution to what we have discussed so far? |
| Let’s hear it. |
| Alright, Zantilana, let’s hear what you have to say. |
| Ok, officer. |
| We have learned that as we cultivate our groundnuts, some poisonous substances can contaminate them both in the farms and during storage due to lack of proper care. |
| And we have also learned that once we bring our harvest home, we should dry it on a clean surface, stir it periodically, and keep our attention on it until it dries. We gather them after drying and then can process the groundnuts into whatever we need. That’s what we have learned. |
| Well done! Clap hands for Zantilana! |
| [clapping] |
| Ok, now who has anything to add to what he just said? |
| Alright, Bambafoya, let’s hear you out! |
| Officer? |
| Yes! |
| You also said that at home, groundnuts should be well dried after shelling to avoid moisture which can contaminate the nuts. And also heavy rains can contaminate the groundnuts, and, when that happens, we should hand pick the bad nuts from the good ones before consuming them. This is what I’ve also learned. |
| Well done! Give him a round of applause. |
| [clapping] |
| Ok now, who has something else to add? |
| Ok, Tunteiya, we’re still on the topic of good groundnut cultivation practices. What do you have to add? |
| Officer, you aid groundnuts can be stored in two forms: shelled or unshelled. We again learned that bare ground drying of groundnuts is not good because it’s one major source of poisonous contamination. We’re to dry our groundnuts on raised platforms and neat surfaces. We can also use clean polythene sheets for drying groundnuts. That’s what I have also learned. |
| Well done. Give her a round of applause. |
| [clapping] |
| Alright! This means you were all listening attentively to what’s going on here. I have a question for you. |
| Good! What did I say about the characteristics of likely aflatoxin-contaminated groundnuts? |
| Ok, Yendonna, let’s hear from you. We want to know the characteristics of likely contaminated groundnuts. |
| Ok, officer. |
| Yes! |
| They’re usually dried up, discolored, moldy, and damaged. The contaminated groundnuts can also look black with some greenish decay on them. Those are some of the charactersistics. |
| Ok, now we all know what some of the charactersitics of contaminated nuts are, right? |
| Yes! |
| Clap hands for him! |
| [clapping] |
| Ok, now we know the charactersitics of contaminated groundnuts and their effects. Who can tell me some of the foods we use groundnuts for? |
| Mma Napari? |
| Yes! |
| Tell us what kinds of food we can use groundnuts for. |
| Officer, we use groundnuts in making dawadawa. We also use them for groundnut paste which can be used to prepare soup. We can also use the paste to add to bread like margarine before eating. We can also use groundnuts for kulikuli, flour to prepare stews, and add it to koko for children especially. |
| Well done! |
| Now you all see the kinds of food we use groundnuts for? |
| Yes! |
| This tells us now beneficial groundnuts are. |
| Clap hands for her! |
| [clapping] |
| Alright, officer. |
| Yes! |
| Can you please go through the best practices to follow to get healthy groundnuts once again so that we can memorize them for our own betterment? |
| Well, I’ll go through again. |
| I’ll tell you the best practices you can adopt to enable you to get all the benefits from your groundnuts. |
| Deriving full benefits from groundnuts begins at the farm when you’re harvesting. |
| Don’t let the groundnuts start germinating after they are matured and ready for harvesting. Otherwise, they will get contaminated and won’t be safe for consumption. |
| Harvest them immediately once they’re well-developed. |
| Have you heard? |
| Yes! |
| And don’t leave them on the farm for too long or moisture from the ground will contaminate them. |
| Gather them home and dry them on a rack or clean floor and constantly stir them so they can be dried evenly. Even if you don’t have a clean space on the ground, you can spread the groundnuts on a large plastic sheet. Don’t forget to sort out bad nuts and stir them constantly until they dry well. |
| Groundnuts should not be placed directly on the floor but on raised platforms. |
| Controlling insects and rodents during storage is also very important. And do not mix wet and dry groundnuts together. |
| Do you understand? |
| Yes! |
| So those are the best practices to follow to get healthy groundnuts. They should be stored in that manner until you need to use them. |
|  |
| When I sorted out the bad nuts, the children suggested we throw them away. But I decided to wait for you to return so that we can bury them. |
| We should bury them! |
| Look at them! |
| You know what? Let me bring a machete so we’ll bury them immediately! |
| Yes, please do so. Let’s go bury them. |
| Get up! Let’s go. |
| Let the hole be very deep! |
| Oh, it’s deep! |
| Now let me throw them in. |
| Aha! Now let’s step on it so no child or animal can dig them up. |
| If the chickens get to feed on them, and if we eventually cook those same chickens to eat, we’ll definitely get infected. |
| Ok, now they’re buried. Let’s go! |
| Let’s go wash our hands before I continue my chores. |
|  |
| Thank you! |
| [exhanging greetings] |
| I am really displeased with the way you’re handling the nuts. They will develop mold which is dangerous to our health if eaten. |
| We all attended the workshop organized on aflatoxin control and management. Look, it’s not good practice to dry your nuts in the sand. Just look at the moisture around them! Don’t you know it can contaminate the groundnuts? By consuming nuts like this, you are at risk of the dangerous infection. |
| It cannot affect me! |
| It’ll surely have an effect on you! |
| It cannot. |
| Do you know something? |
| What is it? |
| What the officer taught us is time wasting. And if I sort out the bad nuts, don’t you think the quantity will reduce? |
| Our elders say, “If situations change, you should change accordingly.” Do you understand? |
| Yes. |
| So it’ll be better if you change and adhere. |
| I should adhere to what the officer taught us? |
| Yes! Yeah, everything he taught us. |
| Look! These groundnuts you see here are mine! Whatever I do with them is none of your business. Why are you bothered about the way I treat my nuts? |
| Napari, my friend… |
| Why does it bother you? |
| Napari, my friend… |
| Yes! |
| Please be patient and listen to what my husband is saying. Didn’t you attend the workshop? I remember seeing you and your husband there. So why don’t you want to adhere to what they taught us? Napari, my friend. |
| Look, if they had given my husband and I GHC 5 each, it’ll have been more beneficial. |
| Let me tell you! What they taught us is worth more than GHC 10 million! It’ll be beneficial to us, our children, and grandchildren too! |
| Napari, my friend… |
| Yes! |
| Please listen to him. You were all present at the workshop and you heard what the officer said. |
|  |
| Good morning, fellow farmers! |
| Good morning! |
| Honestly, I think most of you would be astonished that I am the chairperson for this meeting on aflatoxin today. |
| Studies have shown that aflatoxin can be harmful to pregnancy and can cause stunting in children. So, please, let’s all protect ourselves from aflatoxin by desisting from consuming and selling contaminated nuts. |
| Look! We have shelled and unshelled groundnuts and hand-picked the bad from the good. |
| These are the good nuts. |
| They are very nice. |
| These are the bad nuts. Pass it around. |
| This is how we should separate the good nuts from the bad nuts. |
| So this is the kind of bad nuts that we always eat? |
| As I said, follow these instructions for your own good. |
| Well done, Bambamfoya! |
| Please, no one should go back to consuming such contaminated nuts ever again! |
| In disposing of the contaminated nuts, it’s either we burn or bury them. |
| I suggest we burn them to destroy them completely, rather than bury them whereby animals or children might later go and dig them up. |
| Alright, let’s go and burn them now! |
| I’m very happy to meet you all like this. |
| It’s pleasing to know that you put what we’ve been learning into practice especially on the groundnuts. |
| You have all done well! |