



Government of Samoa

Ministry of Agriculture and Fisheries

16th April 2024.

Dear Chefs and Caterers,

Subject: Samoan grown or raised food for MAF catering

Afioga e,

We are pleased to announce that the Ministry of Agriculture and Fisheries (MAF) is making a commitment to support local farmers and fishers by transitioning to locally sourced ingredients only for our meetings and events. This decision is aligned with our efforts to promote sustainability, support local economies, and display the rich variety of our Samoan culture.

As valued partners to our local farmers and fishers in this initiative, we are reaching out to provide you with a variety of options that you can incorporate into your catering menus for MAF workshops. Here are some suggestions below to inspire your recipe options:

- **Morning Tea**

- Option 1: Vaisalo, Faausi, Avocado Sandwiches, Banana, Abiu
- Option 2: Suafa'i, Panikeke, Honey, Tea Sandwiches (Egg/Tuna), Esi & Popo
- Option 3: Koko Esi, Limu Fuafua Fritters, Banana Cake, Fuamoa, Moli Saina/Vi/Fa'ipula
- Option 4: Koko Alaisa, Falaoa & Siamu Popo), Fuamoa, Dragon Fruit, Rambutan

Hot drinks: Koko Samoa, Local Coffee, Lemongrass, Laumoli

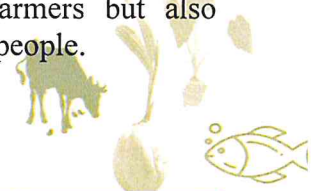
- **Lunch**

- Steamed vegetables or fresh salads served with main meals to be from locally produced vegetables (eg. Lettuce, Carrots etc)
- Option 1: Banana, Luau, Local salted Beef (Povimasima), Local Sausage, Chop suey
 - Option 2: Taro, Luau, Tilapia Battered fish, Local sausage, Chicken Curry
 - Option 3: Taamu, Limu, Oka, Fasipuaa, Faiai elegi, Stir-fry vegetables
 - Option 4: Ulu & Miki, Limu, Moa samoa, Falai i'a, Local sausage, Sweet n sour
 - Option 5: Sweet potato fries, Sea-food platter (includes any locally caught sea-food/limu/faisua/aliao, jellyfish, crabs, tilapia etc)

- **Afternoon tea**

- Option 1: Panipopo
- Option 2: Fruit salad (local fruits)
- Option 3: Banana Pancakes or Banana Bread
- Option 4: Koko samoa brownies
- Option 5: Vaifala/Valuvalu vi

We would like to encourage you to explore these options (not limited to) and to incorporate other locally sourced ingredients into your menus to highlight the exquisite taste of Samoan food. By using local ingredients, you are not only supporting our local communities and farmers but also contributing to the sustainability of our environment and health and nutrition of our people.



Thank you for your support and understanding in promoting sustainable practices and celebrating our local food culture. Should you have any questions or require further assistance, please do not hesitate to contact our office.

Ma le fa'aloalo,



Dr Seuseu Tauati

Chief Executive Officer.