Here are some of the uses of Cassava:

**Tuber Uses:**
1. Gaplek (dried and sliced root)
2. Farinha (hot cereal)
3. Cassava bread
4. Gari (fermented porridge)
5. Cassiriro (sells for 10.00 per 10 oz.)
6. Cassiju
7. Vegetable cheese product (kim protein fermented cassava)
8. Starches
9. Bakery products
10. Cassava rice
11. Confections
12. Canned fruits, jams, preserves
13. Commercial caramel
15. Cassava alcohol
16. Compost flour-fortified
17. Mijo-juice, pudding, pie fillings
18. Ipatonk
19. Animal foods (chipped cassava)

**Green Leaf:**
1. Animal food (dried and ground)
2. Human food (greens)

**Stalks:**
1. Particle board

**Our own uses for Cassava:**
1. Cold cereal
2. Hot cereal
3. Corn bread
4. Cassava cookies
5. Tortillas
6. Crackers
7. Candy bars
8. Foot powder, baby powder
problems: 1. Cassava is mainly a bulk food. It is not very nutritious. (there are ways to make it high protein.)
   2. We lack the proper marketing for finished products.
   3. We lack the proper utensils and area for work.

Cassava has a lot of possibilities and I think it will sell since I was told Guyana is very short of cassava. It is rarely available.

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