

Introduction

One Island, One Product (OIOP) is a Marshall Islands Government Initiative to promote island creativity, talents and community products and resources. The Initiative is designed to encourage each of the 24 island jurisdictions to strive to create and perfect distinct product that could be a source of pride for the people living there. The aim is not simply to make souvenirs for tourists, but to create local specialty products that would be popular not only locally but, eventually, in the global market as well.



The Government supports community efforts to produce local specialty with the ultimate objective to attain world standard products and make the progress sustainable by promoting self-dependent entrepreneurs. Through this movement, the Government is hoping to make the local people more self-dependent and self-motivated by showcasing their products as well as enhancing and diversifying markets for these creative products.

How it Works

Local citizens decide by themselves what their 'One Island, One Product' commodity would be. This year each island were encouraged to select one product only. In the future, an island could choose 1 or up to 3 products, or 2 islands could combine efforts to produce one product. The government, through the Ministry of Resources and Development and the Marshall Islands Visitors Authority (MIVA) provide assistance in activities not directly related to production such as technical support including packaging and display, training and marketing facilities, etc. Local communities and their leadership drive the production side. In this way, the incentives is one community members to do their best. The initiative is thus trying to develop leadership from the local people so they can decide about their own way of action by themselves.

Figure 1. Basic principal of One Island, One Product, adopted from One Village, One Product movement, Oita Prefecture, Japan.



In launching OIOP this year, the following creative product, originated and regularly produced by respective community, or shared with other communities, represent respective island communities in this year's exhibit. We encourage you to stop by the booths and talk to artists and craftspeople who have created distinctive island product!

Ailinglaplap

Name of Product:

Portrait of The Legend of Lijebake

History/Story:

Lijebake was the wife of Wulep, a high God living in the land of Eb. Lijebake had a daughter, who married an Irooj (Chief) among the people of Kiribati (Ri-Pit by the Marshallese) and Lijebake lived with them. Unfortunately, her daughter died, leaving behind

Lijebake's granddaughter Limaninbit, who had to work hard and was ill treated for many years by the Irooj's second wife. One day, Limaninbit was left at home by her father and stepmother who told her to watch over everything and to clean the house. Limaninbit took all the mats out of the house and spread them in the sun. Limaninbit went back in the house and forgot all about them as she laid down and fell asleep.

As she was fast asleep, a heavy downpour of rain came. It made so much noise that Limaninbit woke up. She ran outside and brought in some mats. But she couldn't finish the work and some mats were thoroughly soaked. After a time the rain stopped.

When her parents came home, they saw a sleeping mat lying across the roots of a pandanus tree. It was the mat they valued most. "How come the mat is lying here?" they said. "How come it is wet?" they said angrily. Upon this Limaninbit was permanently dismissed from the father's family, cast out.

On that day her grand-mother, enraged at the bad treatment her grand-daughter had received by the people from Kiribati, turned herself into a turtle, and her husband into a frigate bird. With Limaninbit riding on her back, Lijebake swam north until she reached Mili.

"Can you see Kiribati?" she asked her husband, who flew high in the sky. "Yes" he said. So she swam on further to the north until they reached Majuro. "Can you see Kiribati?" she asked, "Yes" he replied. So she swam further to the north until they reached Wotje. "Can you see Kiribati?" "Yes". So she swam further to the north until they reached Jemo. "Can you see Kiribati?" and finally husband said "no".

Here Lijebake stopped swimming and put Limaninbit ashore. And from this day on until today, turtles and frigate birds prefer the island of Jemo and the atolls north of it for nesting purposes.



Ailuk

Name of Product:

Makwon

Ingredient(s): Pandanus fruit

Product function: Food or snack

Shelf Life: Two years or more



Recipe tips:

Smoothie (Jinep): Mix or blend makwon with coconut milk.

Beru: Soak makwon with water overnight. Then add coconut milk and mix tapioca starch.

Makwon roll: Roll makwon into round shape and mix with shredded coconut or sprinkle with shredded coconut then wrap with pandanus leave and bake for 5 minutes on low temperature until warm.

History/Story:

The locals created Makwon for food security purposes. The product has an extended duration of shelf life of more than two years, making it suitable during times of drought. It also holds convenient purposes because it is premade and ready for use for other recipes when needed and does not require refrigeration.



Arno

Name of Product: *Arno bag*

Material(s): Coconut fronds, pandanus leaves, hibiscus

Product function: Storage for personal items, decoration, used as bag

Shelf Life: When handled and cared for properly, it can last for many years

Storage/Care: Keep in cool and dry place. To clean, wipe with dry cloth to rid of dust.

History/Story:

The ladies of Arno constantly find innovative ways to modify their bags, incorporating contemporary styles into their designs. Today, there are many variety of bags (shoulder bags, purse, wallet, etc.) in many forms and shapes.



Aur

Name of Product:
Iep Keke

Material(s): Coconut fronds, dried pandanus leaves, string from young coconut leaves

Product function:
Jewelry box (small size iep), laundry baskets (large sizes), decorative storage for important items

Shelf Life: When handled and cared for properly, it can last for many years

Storage/Care: Keep in cool and dry place. To clean, wipe with dry cloth to rid of dust.

History/Story:
Iep Keke is a mainstay for Aur weavers who sell their crafts to make a living and support their families. It is also one of the types or series of crafts, with different shapes and forms, made from the backbone (melwe) of the coconut fronds, covered with dried pandanus leaves, and finally sewn together with string like-filament made from the young coconut leaves that has been, stripped off the green/whitish part, cooked and dried under the sun. Other such crafts made from same materials include obong, bowls, trays, Christmas ornaments, picture frames etc.



Ebon

Name of Product:
Breadfruit Flour

Ingredient(s): Sundried green mature breadfruit

Product function: Similar to all purpose flour

Shelf Life: up to a year

Storage/Care: Store in dry cool place

Recipe tips:

Pancakes: Use with your favorite pancake recipe, substituting flour with breadfruit flour and eliminate sugar. Recommend topping it with coconut syrup (also another Ebon product).

History/Story:

The Mayor of Ebon, Mrs. Ione DeBrum studied in Fiji in 1980 and observed a study on tapioca starch. After returning to her country, she did various studies on local produce. She started with grinding taro turning it into a taro oatmeal. In late 2012, Mayor tried grinding breadfruit and tested it with her family making pancakes. The result was positive. Breadfruit flour may have a distinct scent, however the end-result and taste is similar to a regular flour.

Mrs. deBrum initially started experimenting with various local produce for food security purposes for the people of Ebon, looking for new ways to preserve food for longer periods. The breadfruit flour (and the taro oatmeal) can last long when stored properly. The product is a solution to food security and health.

Breadfruits are seasonal. Peak Breadfruit seasons: April – May. With breadfruit being one of the staple food products and a perishable item, the need to find ways to preserve the fruit is necessary to address food security and health issues.



Enewetak

Name of Product: *Tipñol*

Material(s): Dried pandanus leaves, wood, strings

Product function: Decoration, souvenir, gift

Shelf Life: 10 years or more

Storage/Care: Store/display in a clean and dry place.
Clean with dry or wet cloth.

History/Story:

Tipñol was used by our ancestors as a transportation mode between the atolls. The size ranges from 7 – 8 feet, the largest is 8 feet. The product is a model of these historic canoes.



Name of Product: *Maañ*

Ingredient(s): Pandanus juice, tapioca starch, coconut shredding. The wrap is made of pandanus leaves held together by stems of coconut fronds.

Product function: Food or snack

Shelf Life: up to 2 weeks

Storage/Care: Not necessary to refrigerate. Store in cool dry, dark place away from sunlight.

Recipe tips: You can into cut small pieces and fry for meal. Store rest away for next use.

History/Story:

Ancestors created the product for convenience as well as food security purposes. The long shelf life of Maañ makes it suitable for drought seasons



Jabat

Name of Product: *Lukweej Marmar*

Material(s): Dilo Nut, ekkwal (strings made from coconut fibers)

Product function: Necklace, jewelry for both men and women

Shelf Life: It can last up to 10 years or more if properly cared for

Storage/Care: Clean with wet or dry cloth.

History/Story:

Rumold Capelle invented the product in the year 2013. He was asked by his Chief to come up with a new idea, and so he experimented with Dilo nuts. He came upon the idea of creating a necklace out of Dilo nuts and customizing them by carving names, pictures, and even coloring it so a necklace would suit the color of the person's attire. He received positive comments with the first results, and has continued making the necklace to today from the Island of Jabat.



Name of Product: *Jeltok*

Material(s): Lukweej trunk, seashell, Coconut fiber rope

Product function: Tool for building canoes (Shell is used as the sharp end to scrape and shape canoes).

Shelf Life: up to 30 years

Storage/Care: When blunt, simply remove and replace seashell.



Jaluit

Name of Product:

Ametama
(Coconut candy)

Ingredient(s): Jakamai (caramelized jakaro/
coconut sap), waini (shredded coconuts)

Product function: Candy snack, side dish
(when still warm)

Shelf Life: One – two years

History/Story:

During the WWII (1940s), a couple from Jaluit discovered the product. During this time, the Japanese used Jaluit as their headquarter. To feed their soldiers, they would collect all food and beverages (that they were aware of) from the whole island. The locals were left with no food for themselves. Hence, the birth of ametama came about. The old lady was caramelizing coconut sap on her stove when her husband decided to mix in shredded coconuts to her pot. Together, they discovered ametama. The couple initially cooked ametama for food, after eating, they returned to their pot to discover the mix had hardened. This is how the candy form of ametama was born.

“Ame” is a Japanese word for candy and “tama” is a Japanese word for “ball” (Candy ball).



Kili

Name of Product: *Kili Bag*

Material(s): Coconut fronds, dried pandanus leaves, Hibiscus fibers

Product function: Handbag

Shelf Life: It can last as long as it is properly cared for

Storage/Care: Do not wet. To clean, simply wipe with dry cloth.

History/Story:

Kili bag was originally made on Kili Island by Bikini Islanders who relocated to Kili during the 1950's. The Bikini Islanders created the product to sell in Kili or exchange for food. It was a form of currency. Creating a Kili basket was a family effort because it provided financial support.

Kili bag became popular in the 1960s by then U.S. First Lady Jacqueline Kennedy. The bag was presented to Jacqueline Kennedy as a gift from the Marshall Islands during a negotiation between RMI and U.S.

Early 2017, Princess Kate Middleton specifically requested a Kili Bag made from Kili.



Kwajalein

Name of Product: *Jeppe*

Material(s): Kone (hardwood)

Product function: Culinary tool (food preparation such as pounding breadfruit, bananas, knead bwiro etc)

Shelf Life: Wood used is very strong and can last many years

Storage/Care: Simple cleaning method – wash after use



Name of Product: *Weikañ*

Material(s): Kone (hardwood)

Product function: Pandanus pulper

Shelf Life: Wood used is very strong and can last many years

Storage/Care: Simple cleaning method – wash after use



History/Story:

Jeppe and Weikan are two of the tools used by our ancestors. Jeppe is used to pound breadfruit, banana, or taro or to knead bwiro etc. Weikan is used to extract juice and pulp from the pandanus. Common practice for the men to make the tools for the women to use to prepare the food.



Lae

Name of Product: *Seashells Jewelry Set*

Material(s): Jewelry accessories

Product function: Food or snack

Shelf Life: It can last as long as it is properly cared for

Storage/Care: Clean with wet or dry cloth

History/Story:

Inspired by Polynesian style necklaces, Bela Joseph began experimenting and came up with the different designs in March 2017. The designs

are contemporary, unique in style and exquisite, suitable for a range of events - accessory to match your casual office attire to an elegant night out and/or a formal special event.



Name of Product: *Lae Fly Outrigger*

Material(s): Breadfruit tree (mostly) and other local trees, ropes, dried pandanus leaves, paint

Product function: Main mode of transporting people, food, and supplies between the islets within Lae Atoll. It is also used as transportation means to go fishing and/or hunting for food as well as for leisure activities.

Shelf Life: It can last as long as it is properly cared for

Storage/Care: Cleaning and maintenance includes washing with fresh water after use.

History/Story:

Marshallese are well-known traditional canoe builders and navigators and they built and used Outrigger Canoes to commute between islets and islands/atolls. Lae Fly is an 18 footer Outrigger Canoe mastered by 70-year old traditional expert canoe builder and navigator, Mr. Johnson Langbata, and apprenticed by Clement Rubon, Lawday Elaisha, Kama Briand, Rickson Nabo, Sandy Langbata and Junior Mioba – all Lae residents. In building this canoe, ropes and pandanus leaves were used to measure the canoe and sail, which was sewn by the men.



Lib

Name of Product: *Lime Juice*

Ingredient(s): Lime juice

Product function: Beverage, sauce, dip sauce, cooking

Shelf Life: One year

Storage/Care: Store in closed lid containers. To prolong the life of the product, warm it on low heat once in a while either on stove or simply warm it under the sun for one hour.

Other uses: Environmentally friendly house cleaning agent as you can mix juice with water and use for house cleaning (similar to bleach or Clorox).

History/Story:

The product was created more than 50 years ago by the ancestors of the people of Lib. It can be used for house cleaning, cleaning clothes, ridding of rust from metals or steels (similar to Clorox or bleach). They also used it for cooking, as a condiments, and beverage (mixing the lime juice with water).



Likiep

Name of Product: *Drel in Likiep*

Material(s): Maluwe (backbone of coconut fronds), coconut fronds, dye

Product function: Fan, or decoration

Shelf Life: It can last as long as it is properly cared for

Storage/Care: Clean with dry cloth (two or three drops of oil onto cloth and wipe fan). Every once in a while, 2 or 3 drops of carnation milk mixed with coconut oil onto cloth and rub fan to maintain the color.

History/Story:

Originally, Likiep used turtle shells for decoration purposes on the fans. Today, the practice has stopped due to the threat of turtle existence. The fan is commonly used in the islands to keep the locals cool during church events, gatherings, or at home. It is very convenient and light to carry around.



Majuro

Name of Product:
Bok Jen Ut
Cream

Ingredient(s):
Coconut oil and
traditional herbs

Product function:
Beauty product,
facial cleanser,
pimples, acnes, dark
spots, cuts, burnt scars

Storage/Care: Store in sealed container and
refrigerate

How to use: Wash and clean face with water
before applying the cream. You can use
cream as facial soap or cleanser.

For cuts: Clean and dry wound, apply a small
amount on wound in morning and evening
for 2-3 days.

History/Story:

Ritok Jack started studying and researching the product in late 2015. She tested the product on her family and friends proving it a success. The cream healed cuts, scars and also proved to help eliminate acnes, pimples, and black spots.



Maloelap

Name of Product: *Jaki Rose*

Material(s): Dried pandanus leaves, coconut fronds, dyes

Product function: Hall/sleeping mat, home décor, coffin cover, decorative banners

Storage/Care: Do not wet. Sun dry it to maintain its quality.

History/Story:

Jaki Rose originally is a product made solely and strictly for and by the royal family. It is taboo for a commoner to weave and possess Jaki Rose. Today, everyone has the privilege to own a Jaki Rose.



Name of Product:

Makmok (Starch)

Ingredient(s): Dried Arrowroot plant

Product function: Similar to imported starches (tapioca, corn flour)

Shelf Life: Can last as long as it is stored properly

Storage/Care: Store in tight sealed plastic or container. Store in dry place.



History/Story:

The people of Maloelap created the product for food security purposes for times of drought. Makmok is a common ingredient in Beru (traditional pumpkin dish as well as other traditional dishes) or a side dish.

Mejit

Name of Product: *Sea Flower*

Material(s): Sea grass, hibiscus, dried pandanus leaves

Product function: Accessories, decorations (home decoration, party, etc.)

Shelf Life: Can last for long periods of time with proper care

Storage/Care: Best not to wet. Can withstand direct sunlight.

History/Story:

In the early 1990s, Belary Annam from Arno taught the ladies of Mejit how to use the seagrass and incorporate it into their handicrafts. Since then, the ladies of Mejit have maintained and passed on the skills to their children. Today, Mejit sees the high demand of the product from local market.



Mili

Name of Product: *Jeppe*

Material(s): Breadfruit wood

Product function: Kitchen utensils used to prepare food such as Bwiro, Makmok, Bob Puree, etc.

Shelf life: More than 10 years

Storage/Care: Wash after use

History/Story:

Mili is legendarily known for its richness in agriculture and abundance of food. It was once a food storage island for royal families. The Jeppe` was one of the traditional tools used by ancestors to prepare food.





Namdrik

Name of Product: *Namdrik Black Pearl*

Material(s): An organic gem formed from the black lip oyster (*Pinctada margaritifera*). Similar pearls derive their name from the fact that they are primarily cultivated around the islands of French Polynesia, around Tahiti.

Product function: Jewelry accessories for mostly ladies who want to invest in rare and quality jewelry.

Shelf life: Namdrik pearls come in a range of colors from white to black. They can contain various undertones and overtones of green, pink, blue, silver and yellow. The most valuable of these are of the darker variety, as the naturally dark tones of the pearls is a unique quality among pearls. A true black pearl is extremely rare, and largely considered one of the most beautiful kinds of pearls in the world. Pearls can last a lifetime if cared for properly.

Storage/Care: Pearls are softer than most gemstones, and storing them together could lead to scratches or other wear and tear. It's best to have a separate soft or padded pouch for your pearl jewelry; or even better, store them in a hard jewelry case. Do Not Lock Away your pearls because long period of storage may cause them to lose their lustre. This means that your Pearl jewelry looks best when worn, so be sure to enjoy them often.

Cleanliness and Quality: When cleaning your pearls, use a very mild soap solution, and wipe carefully with a clean cloth. Avoid any strong chemicals, such as detergents, as these will remove the sheen of your pearl jewelry. Ensure that they are completely dry before putting them in storage.



History/Story:

There are numerous reports of pearl shell exploitation dating back after WWII on Namdrik atoll. After several attempts to revive the project, serious work began with the involvement of Namdrik's first Senator Andrew Hisaiah. Since the 1970's, focus was on bringing in consultants to help the community. It was only recently through hard work and dedication that Namdrik is able to complete all stages of pearl farming focusing on building capacity with the people and producing quality products. One Island One Product is one way to kick start the Namdrik Black Pearl project.

Namu

Name of Product: *Namu Jaki*

Material(s): Dried pandanus leaves,
dyes

Product function: Sleeping mat,
decoration, party accessory

Shelf Life: Minimum life of 7 years

Storage/Care: Sun dry to maintain its
cleanliness and quality. Roll and store in dry
place. If need cleaning, you can wipe/rub
with wet cloth and sun dry.



Rongelap

Name of Product: *Moi Fish*

History/Story:

Moi fish is well sought after in the Hawaiian market as well as in Asia. The moi fish (aka At Kadu) is known in the ancient Pacific Island cultures as the “fish of kings” and rightly named so, as it is a popular dish.



In the RMI, aquaculture is being promoted to create jobs for the idle young adult youth that represent more than 40% unemployment in the Republic of the Marshall Islands.

This project is hoping to bring in more than 100 jobs for young Marshallese boys and girls in the next few years.



Ujae

Name of Product: *Drel in Kaineknek*

Material(s): Dried Pandanus leaves, coconut fronds, wood, dyes

Product function: Decoration (wall, table)

Shelf Life: Up to 10 years

Storage/Care: Do not wet. Clean with dry cloth.

History/Story:

Rosalie Samuel is the founder of the product. She experimented with shapes and found "Drel in Kaineknek." Ujae's product is a decorative fan in the shape of an Octopus, representing the renowned Ujae legend of Lobeibat.



Utrok

Name of Product: *Dreltokrok (ladies' local jewelry set of 1 wut belbel, 1 wut marmar, 1 bracelet, 1 pair earrings, 1 belt, and 1 pin)*

Material(s): Ut Alu, Ut Bwil

Product function: Jewelry accessories for ladies

Shelf Life: Lasts over 10 years with proper care.

Storage/Care: Wipe with moist cloth and dry.
Store in a clean and dry place.

History/Story:

Ut Alu or Ut Bwil are shells from the sandy island of Bikke or also known as Sand Bar Island. Bikke is 3 miles away from Utrok Atoll and the ladies of Utrok would sail canoes to the island during low tides to search for the shells under the sands of Bikke.



Another shell called "Jidrul" or "Mejen Jidruul" is also used. It can only be found in Utrok Atoll and it holds a distinctive shape and color. The shell almost looks like a cat's eye. It can only be found in the sea inside a particular clam that lives 50 meters below water.

The ladies value these shells as they are important in making handicrafts such as the ones pictured. They would make and sell the handicrafts anywhere in the Marshall Islands including Majuro to gain income and support for their family. Additionally, these handicrafts are also gifts where the locals of Utrok would freely give to visitors and their high Chiefs or traditional leaders as a way of respect and welcome. "Dreltokrok, nan kora in Utrok, ej juon menin komjeje, ej juon men elap tokjen, ej juon jolet." - Representatives from Utrok Atoll

Wotho

Name of Product: *Backpack*

Material(s): Pandanus leaves (maañ), coconut leaves (kimej), coconut fronds

Product function: Similar use as small backpacks

Shelf Life: Can last very long with proper care

Storage/Care: Polish it with coconut oil or dust with dry cloth. Do not wet.

History/Story:

Estella Antibas and Kolla Ainrik found the product in the year 2000. They experimented, puzzling together shapes and styles and eventually, stumbled across the Backpack design in the year 2000.



Wotje

Name of Product: *Wut in Wotje/rose in Wotje*

Material(s): Kimej (coconut fronds), dye, wire

Product function: Decorations (party, wedding, birthdays, etc.), dress accessory

Shelf Life: Can last as long as it is stored properly

Storage/Care: Store in ziploc bags or container.
Avoid direct sunlight to avoid fading of color.
Keep dry. Do not wet.

History/Story:

It was designed in the 1960s by the ladies of Wotje. In the past and still continues today, the people of Wotje use the flowers as a currency. Example: You will receive flowers instead of money on your birthday or can be exchanged for products from stores.

