

Calamay- A Popular Delicacy of Bohol

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Calamay is a sticky and sweet delicacy. It is made of glutinous rice flour, coconut milk and sugar, usually palm or brown sugar. Some calamay were added with peanuts to enhance its flavor for a more appealing taste. Glutinous rice is known for the health benefits in providing fiber that our body needs daily, regulate diabetes, reduce inflammation, optimize digestion and help build strong bones.

The municipality of Jagna, aside from Alburquerque, is one of the most popular makers of calamay in Bohol. The absence of a system of production and marketing prompted the individual calamay makers to organize a cooperative with the aim of becoming more profitable. The Jagna Calamay Producers' Cooperative, registered on March 22, 2020 with Registration No. 9520-07013728 was the realization of the members dream to improve their livelihood and increase income.

The said cooperative is composed of thirty (30) members. Presently, production is done collectively on a daily arrangement basis. They have a Common Service Facility for calamay production which was facilitated by the Local Government Unit of Jagna with funds provided by government agencies such as DOST, DTI, DOLE, etc.

Production depends upon the orders of their regular customers. Prior to the COVID pandemic, production was four times a week with an average of 120 kilos of glutinous rice which would produce 1000 packs where 800 were in canisters and the 200 in its signature container - the red-sealed coconut shell.

The calamay are delivered to the cooperative's regular customers and some are displayed in a small rented building located along the highway in Can-upao, Jagna. Potential buyers and consumers can access the product through its contact person BOD Chairperson Mariebel N. Bucog. She can be contacted at 09071460138 and through its email address jacamaco_2014@yahoo.com.ph where buyers can make orders.

However, with the COVID 19 pandemic, production of calamay was affected. Production was reduced due to the cessation of orders especially from malls, shopping centers, the airport and seaport. The cooperative had a monthly order from customers like Our Deli Bread, a local baker. Still, the cooperative continues to supply the bread maker to maintain goodwill, despite the losses incurred. The cooperative supplies the breadmaker around one hundred sixty kilos of calamay monthly and consuming 45-70 kilos of glutinous rice.

True enough, the cooperative members are sticking together just like the calamay in this time of uncertainty with the belief that by helping each other, things will be better for everyone through the cooperative.

