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Ms. L. Taylor , Compatible Technology International (CTI) Volunteer presented workshop on the utilization and production of Omega VI attrition mills for use in grinding sorghum and other grains. This workshop was instrumental in gaining significant interest in locally producing the grinders using blueprints and key parts from CTI. The Omega VIs in Salvador continue to perform efficiently and interest in their use is growing. They are relatively inexpensive to buy and maintain. They are useful for grinding other commodities as well.

The Children's Relief Foundation close to CENTA's headquarters have used the grinders to prepare blends of sorghum flour with wheat/maize to produce more foods with existing resources. The sorghum based foods have been readily accepted and are less expensive.

The WINROCK Foundation approved a two week Farmer to Farmer program for a specialist to spend two weeks in Salvador working with the use of the mills and developing information on food processing using sorghum blends. Ms E. Pinella, Graduate Student, Cereal Lab, TAMU will be the volunteer.

Ms. Eliette Palacios, INTA, in Nicaragua has utilized the Omega VI mill to improve sorghum processing similar to what has been done in El Salvador. The interest is high and a substantial increase in consumption of sorghum foods is occurring where the technology has been introduced. Ms Palacios received \$2500 from FAO to expand her activities. The results in Salvador are being transferred to Nicaragua with similar positive results especially for the small producers and bakeries. The bland flavor and white color of the major sorghum varieties allow sorghum flour to compete favorably for use in foods. Thus it can be used as a substituet or diluent of rice. There is increasing interest in use of sorghum for gluten free diets.