

ECLAC in the Caribbean

REDATAM training for Grenada



PUBLIC and private sector researchers across the Caribbean will soon have greater access to population and housing census data. Between 29 September and 10 October, a training workshop will be held in Saint George's, Grenada, focusing on the use of the REDATAM (REtrieval of DATA for small Areas by Microcomputer) software.

Organised at the request of the governments of Grenada, Antigua and Barbuda, and Barbados, and lead by a team drawn from ECLAC's subregional headquarters for the Caribbean and the regional headquarters in Santiago, Chile, the workshop will support the statistical offices of the respective countries in the development of web-based applications for the dissemina-



Participants of National Training Workshop on REDATAM+SP, December 2009, Port of Spain.

tion of national census data.

Developed by the Latin American and Caribbean Demographic Centre (CELADE - the Population Division of ECLAC), REDATAM is a software program that provides statistical offices with a quick and easy means of creating, processing and analyzing census databases, while providing controlled public access to datasets, via the internet, in a way which protects the confidentiality of individual

census records.

In addition, REDATAM can also be used to provide online access to survey datasets such as labour force surveys or living conditions surveys. In the long term, improved online access to these census and survey data sources will encourage their use in research, development planning and evidence-based policy-making.

The workshop will take the form of targeted sessions, on the preparation/cleaning of the census data, conversion of the census database to RE-DATAM format and development of the applications for dissemination of the data via the internet. The sessions are expected to enable the further strengthening of national statistical capacity in the use of the REDATAM software and better equip persons in developing applications for dissemination of micro data from other national censuses and surveys.

The SIDS Conference experience ... postcards from Samoa

ECLAC Port of Spain staff member Dale Alexander travelled to Apia, Samoa to attend the Third International Conference on Small Island Developing States (SIDS) on 1-4 September.

He shared his experience with us in an instalment entitled: "Postcards from Samoa". Enjoy!

"**Talofa** (hello) from Samoa and the Third International Conference on SIDS.

I arrived in Apia, the capital of Samoa on 30 August 2014 at 7:00 am, after passing through several time zones and crossed the International Dateline. The time in Apia is 17 hours ahead of the Eastern Caribbean.

Samoa is a multi-island state in the South Pacific, with a population of approximately 180,000. Some 37,000 inhabitants call the busy and vibrant town of Apia home. The town features wide well-paved streets, multi-storey office complexes, and a deep water harbor. Samoa was the first



Men at work doing handicraft at the SIDS village.

South Pacific country to gain independence in 1962, and continues to maintain a stable political environment.

Samoaans are a proud people with a rich cultural and historical heritage. There is an active calendar of cultural festivities throughout the year. For example, during the last week of August and the first week of September, the Teuila Festival is celebrated, which includes choir exhibitions, traditional Siva Samoa and contemporary

dance competitions, namely **Ailao Afi** (Fire-knife dancing), **Umu** (Samoa ground oven), Miss Samoa Pageant and much more.

Samoa has a strong traditional heritage that is the essence of its culture. There are over 362 villages on the island, with about 1800 **matais** chiefs. This heritage dictates how Samoans behave, and prescribes their obligations to their elders, family, community, church and the environment. Apia is also the resting place of Robert Louis Stevenson, author of *Treasure Island*.

As in the Caribbean, the tropical forest is full of exotic and colorful vegetation. The lush mountain forests boast cascading waterfalls and rivers that meander out to the pristine white sandy beaches and turquoise blue lagoons that encircle this beautiful and unique island state in the Pacific Ocean, and definitely worth a second visit.

So, for now, **Tofa** (goodbye) from Samoa."

Focus on the ECLAC Family

OJTs join ECLAC

FOR the first time at ECLAC subregional headquarters for the Caribbean, Port of Spain, we have welcomed on board with us this month three on-the-job trainees (OJTs).

The OJT programme was developed by the government of Trinidad and Tobago, in order to assist graduating students at secondary and tertiary levels to gain invaluable working experience and skills, to be better prepared for their working lives.

We have with us Esther Kissoon in the Sustainable De-



From left: Roberta Doorgadeen, Blaine Marcano and Esther Kissoon.

velopment Unit, Roberta Doorgadeen in the Economic Development Unit and Blaine Marcano in the Strategic Outreach Units.

Welcome to you all and good luck for your time with us!

Caribbean Lingo

Friday night fish fries

EVERY Friday night on Eleuthera Island in the Bahamas, there's a big fish fry at Governor's Harbour that attracts both locals and tourists alike.

It is just one example of the kind of food, fun, and music festival that island residents turn out for regularly at restaurants, in places like Bar-

bados (the Oistins Fish Fry is very popular), Grenada (Fish Fridays at Guoyave), and Saint Lucia (at Anse la Reye and Gros Ilet). In Saint Kitts, there is a popular Friday night lobster fest that many tourists look forward to, which is followed by fancy rum drinks in the sands of Cockleshell Bay.

What's Up ... upcoming events in the Caribbean

DATE	EVENT	LOCATION
3-9 September	Annual Billfish Tournament	Puerto Rico
27 September	Parang Season starts	Trinidad & Tobago
29 September - October 5	International Cycling Classic	Tobago
30 September	Dance Festival	Saint Vincent and the Grenadines
1 - 31 October	Creole Heritage Month	Saint Lucia

The Time to Watch

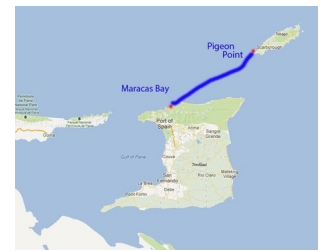
The Regional Roundup

Tobago, Caribbean Airlines forming task force on Trinidad airbridge

THE Tobago House of Assembly will be forming a task force with Caribbean Airlines to regularly discuss the "airbridge" that connects Trinidad and Tobago.

Tobago Secretary of Tourism Tracy Davidson-Celestine recently led a team to a meeting with Caribbean Airlines CEO Michael DiLollo "with a view to understanding CAL's challenges in servicing the airbridge and also to understand the plan of action for ensuring a predictable and reliable service that is critical to our residents and visitors alike," according to a government statement.

The recent talks focused on "increasing demand, cancellations, delays and incessant



Travelling to and from Trinidad to Tobago has become very popular in recent years.

problems that continue to plague the airbridge," Davidson-Celestine said.

The two sides agreed that a task force was necessary, along with an "action force to determine Tobago's needs related to the airbridge." (CARIBBEAN JOURNAL)

Brawta: Something extra!

Recipe: Coconut Bread

Ingredients:

- 4 cups sweetened flaked coconut (10 ounces)
- 2 cups self-rising flour
- 1 stick (1/2 cup) unsalted butter, softened
- 1/2 cup sugar
- 2 large eggs



Preparations:

Preheat oven to 350°F. Butter and flour a 9- by 5- by 3-inch loaf pan, knocking out excess flour.

Toast and grind coconut: Spread 3 cups coconut in a large shallow baking pan and toast in middle of oven, stirring occasionally, until evenly golden brown, 20 to 25 minutes. (Watch flakes carefully; edges burn quickly.)

Cool completely in pan on a rack, about 15 minutes, then grind in a food processor to a coarse meal, about 40 seconds. Leave oven on.

Make batter:

Stir together self-rising flour, ground coconut, and remaining untoasted coconut in a large bowl. Beat together butter and sugar in another bowl, until pale and creamy. Add eggs 1 at a time, beating well after each addition. Whisk 1 cup water into flour mixture, then add egg mixture, whisking just until well blended.

Bake bread:

Pour batter into loaf pan, smoothing top with a spatula, and bake until a wooden skewer inserted in center comes out clean and top is evenly brown, about 1 hour.