

Women and Artisanship in *Boneless Danggit* (Dried Rabbitfish) Making

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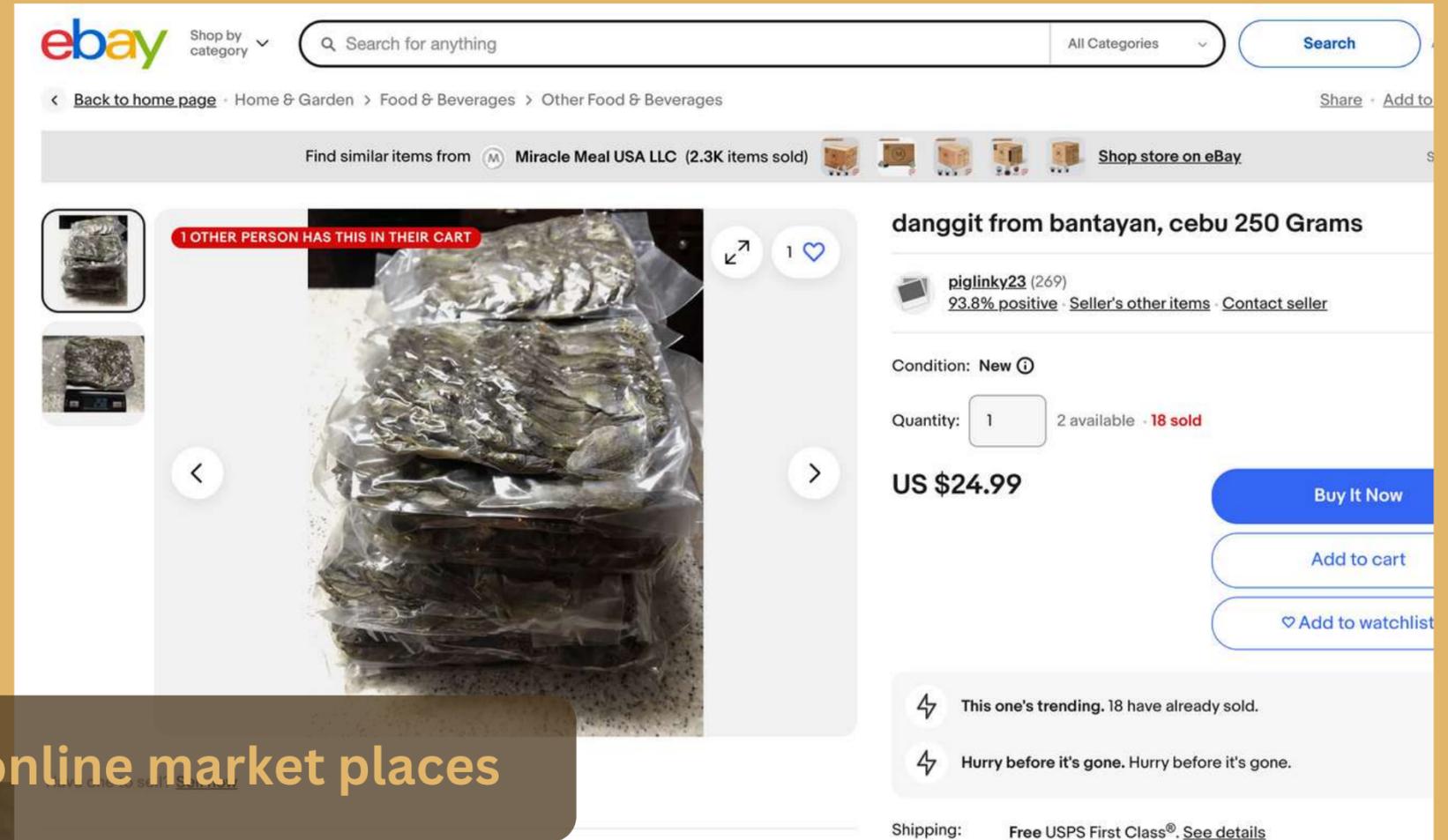
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introducing 'boneless danggit'



online market places



supermarket in Davao City



Cebu International Airport

How do artisanship and gendered labor figure in the production of value in *boneless danggit* making?

Presentation Flow

- Women in Post-harvest Fisheries
- Artisanship and Gendered Labour
- *Boneless Danggit* Making
- *Timplada* and *Pukyad* as Artisanal Knowledge and Practices
- Rendered Invisible
- Reclaiming 'Women Artisanship'



Women in Post-harvest Fisheries

Recent studies on women in Philippine post-harvest fisheries focus on: conservation and fisheries management (Torell et al. 2021); participation in aquaculture (Mengo et al. 2023); and fish marketing (Macusi et al. 2024), among others.

While recent scholarship has increasingly highlighted various efforts and approaches to achieve gender equity (Kleiber et al. 2017; Rice et al. 2024; Cavole et al. 2025), however, little attention remains on the artisanship of women engaged in post-harvest activities within small-scale fisheries.





Artisanship and Gendered Labour

artisanship as accumulated knowledge and skilled practice acquired through social interactions (Gowlland 2019; Ingold 2000); small-scale, produced 'completely by hand' (UNESCO)

gendered labour as waged labour embedded in social reproduction and complex social relationships (Collins 2014)



Sourcing



Sorting



Split-opening



Eviscerating



Deboning



Washing



Brining



Arranging



Drying



Cooling



Packing



Boneless Danggit Making



Pukyad

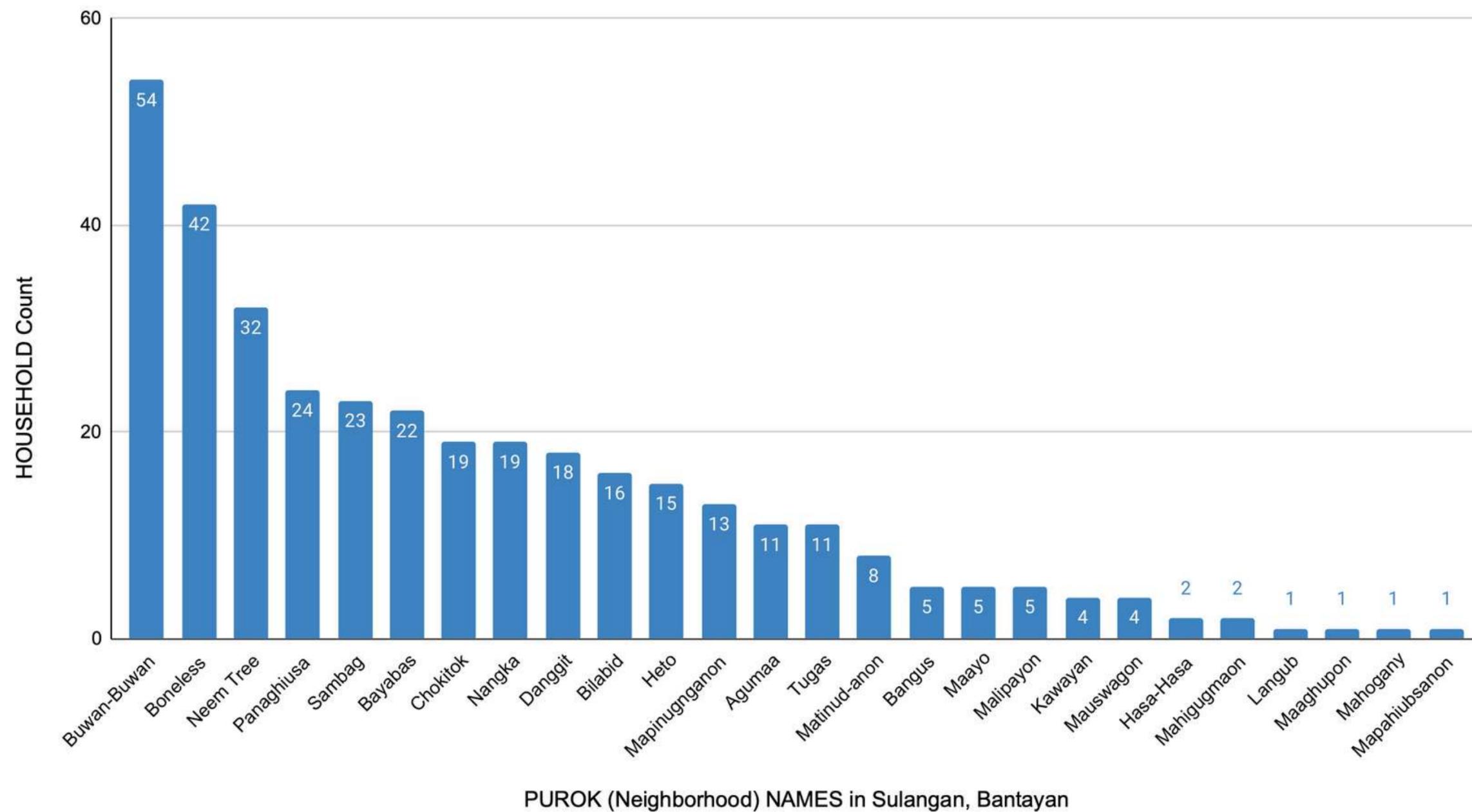
a sequence of artisanal acts that transforms fresh rabbitfish into the distinct butterfly-like *boneless danggit*

kusog | *hanas* | *malahap* | *payas* | *garang-garang*

Women as Mamukyaray

Buwaran Owner	Payment Scheme	Number of Mamukyaray			Gender of Mamukyaray		Age of Mamukyaray		Average Number of Years as Mamukyaray
		Regular	Non-Regular	Total	Female	Male	Range	Average	
Pasil 1	USD0.17/kg Php10/kg	6	4	10	10	0	31-68	47.6	19.2
Pasil 2	USD0.17/kg Php10/kg	10	2	12	12	0	12-79	35.8	21.4
Pasil 3	USD0.17/kg Php10/kg	5	8	13	11	2	15-76	38.6	23.7
Seaside 1	USD0.12/100pcs Php7/100pcs	2	5	7	6	1	26-59	43.6	27.1
Seaside 2	USD0.12/100pcs Php7/100pcs	3	6	9	9	0	12-59	36.3	16.3
Seaside 3	USD0.12/100pcs Php7/kg	8	2	10	9	1	26-60	48.3	31.2
Punta 1	USD0.17/kg Php10/kg	5	2	7	7	0	12-59	36.8	22.4
Punta 2	USD0.14/kg Php8/kg	5	4	9	8	1	9-55	34.2	25.4
Punta 3	USD0.17/kg Php10/kg	2	3	5	4	1	25-80	39.6	29.8

Number of Mamukyaray based on Household Livelihoods Survey



Based on Household Livelihoods Survey (n= 672),
358 Households reported to have *mamukyaray* household members.

- ❖ human-fish relations
- ❖ workplace condition
- ❖ economic precarities
- ❖ safety and hygiene



Just the two of you. But did you bring your kids?



‘flavoring’ the brine solution by approximating salt content, refined through personal experience and adjusted to market demands

banâ-banâ | *hakop* | *lamâ sa tubig dagat* | *tinab-ang*

Timplada

Unsalted?



Moamboc Island, Bantayan



Robinson's Supermarket, Cebu City

artisanal knowledge system; gendered labour

- women's artisanal knowledge and practice were acquired and harnessed socially
- the skills and techniques vary, shaped by length and depth of experience
- their gendered labour is embedded in wider structures of power, norms, and hierarchies





Rendered Invisible

pukyad and *timplada*, as artisanal knowledge and practice, are often rendered invisible by outsiders

- technician interventions
- improvement agendas
- marketing and consumption

rendering women artisanship invisible exacerbates their marginality

DRIED BONELESS DANGGIT

Cryoprotectant Infused

Utility Model No. 2/2021/050765/0507781



Easy Processing Tips

CEBU TECHNOLOGICAL UNIVERSITY
DAANBANTAYAN CAMPUS



DRIED BONELESS DANGGIT WITH CRYOPROTECTANT PREMIX

Dried boneless danggit infused with premix cryoprotectant solution is a research-based food development ideally both for local and foreign complimentary food item. The composition of carabao's milk, calamansi extract, carrageenan powder, coconut water, and salt makes it the unique variety of dried fishes in the market. This can be prepared by simply following the instructions written below. It can be consumed either for side dish with alcohol beverages, viand, or appetizer.

This complementary food comes in pack of 100g, 250g, 500g, and 1kg using vacuumed packed machine. It can also be pre-ordered basis depending on the seasonality of danggit usually during the month of November until March. The Agujo Women's Association (AWA) as identified technology adopters and beneficiary were producers of the said product.



Ingredients:

- 1,000grams fresh danggit
- 50g grams caramilk
- 10 grams calamansi Juice
- 20 grams salt
- 2.5g grams carrageenan
- 500 grams coco water
- 500 grams tap water

Procedures:

1. Cut the fresh siganids into a butterfly shape, wash and remove impurities, soak in tap water with ice and 10g salt for 30 minutes, then drain.
2. Wash with coco water, drain then set aside.
3. Mix caramilk, calamansi extract, 10g salt, carrageenan, tap water with ice in a mixing bowl.
4. Add fish to the mixture and soak for 30 minutes and drain.
5. Place the boneless siganids in the drying rack and put inside the mechanical dryer for 2-3 hours at 60°C temperature.
6. Remove the dried boneless siganid from the mechanical dryer and prepare for vacuum packing.



Nutritional Content and Proximate Analysis

Test Parameters	Results	Unit
	14.2 ± 0.194	%

Moisture	12.7	%
Total Fat	2	%
Carbohydrates	0.11	%
Food Energy Value	329	kcal/100g

Source: NLEA-USFDA

Basic Utensils Needed:

	Mixing Bowl It is a cooking utensil used to mix ingredients.
	Strainer. A kitchen device used to puree liquid substance from solid matter.
	Measuring Spoon. It is used to measure an amount of an ingredient, either liquid or dry substances.
	Measuring Cups. A measuring jug is a kitchen utensil used primarily to measure the volume of liquid.
	Boning Knife. It is utilized for nourishment readiness for evacuating the bones of poultry, meat, and fish.
	Chopping Board It is used to cut raw fish into different slices and shapes.
	Basin/Mixing Bowl Used to wash and mix ingredients prior to cooking.
	Mechanical Fish Dryer - It used to remove water from wet substance by forcing



Reclaiming Women's Artisanship



acknowledging and valuing women's artisanship and gendered labour make interventions in dried fish economies effective and impactful;

thereby recognizing their agency as key actors in dried fish economies, and consequently dignifying their knowledge, practices, and labour

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Damu nga salamat!
Thank you!

