
**MIAGAO'S HEIRLOOM: A CASE STUDY ON "BUDBUD" SALT INDUSTRY IN BRGY.
MAMBATAD, MIAG-AO, ILOILO**

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Abstract

This study explores the revival and sustainability of the "Budbud" salt industry in Miagao, focusing on the historical evolution of *budbud* salt, challenges faced by salt farmers, best practices implemented, and the role of development partners in the industry's resurgence. Employing a qualitative descriptive case study design, data were collected through semi-structured interviews, focus group discussions, and direct observations. Participants included five De Paul salt farmers, four former salt farmers, one representative from UPV Coastline:5023, and a Department of Trade and Industry officer. Interviews and discussions were conducted in April 2024. The findings highlight that *budbud* salt production, a labor-intensive traditional practice, is being revitalized through the efforts of the Noblezada family, who established De Paul Artisanal Salt Farm. This farm combines ancestral knowledge with modern innovations, making production less arduous while maintaining artisanal methods. Key practices include introducing sanitized processes and adopting efficient production methods, which have sustained the farm's success over six years. The farm's dedication to preserving Miagao's salt-making heritage has contributed to the industry's revival as a business and cultural heirloom, ensuring skills are passed to future generations. Development partners have played a crucial role in supporting this revival, though challenges persist, such as limited funding, market access, and infrastructure, as well as weather-related disruptions. Recommendations include capacity-building programs, forming a salt association in Miagao, promoting tourism, and conducting further research. These initiatives could bolster the industry's competitiveness and secure its future sustainability.

Keywords: Budbud salt, Development partners, Heirloom, Salt farmers, Salt industry.

INTRODUCTION

Salt, often appearing as a simple white crystal, enhances the flavor of food when added. The methods of salt-making, which have evolved over time, are universal processes that can be traced back to prehistoric times. There are various techniques for producing salt, including both traditional and commercial methods (Salibay, 2020). Filipinos, particularly in the Visayas region, are known for their innovative salt-making practices. The salt industry is crucial for sustaining livelihoods and contributing to the economy. It generates significant revenue through local sales and exports, stimulating economic activity and supporting local businesses (Viado, 2023). Beyond economic impact, salt production preserves cultural heritage, particularly in regions where it has been a traditional practice for generations. It fosters a sense of identity and pride within communities. Some of the famous salt beds are located in Ilocos Sur, Pangasinan, Bohol, Guimaras, Miagao, and parts of Panay (Viado, 2023). In Miagao, for instance, salt production dates back to 1823, with the local community producing Budbud sea salt across the coastal lines of its 21 villages. Budbud, derived from the Kinaray-a term meaning "to sprinkle," is a key feature of the region's salt-making tradition. However, the salt industry has faced challenges in recent years due to environmental

factors like shortened shorelines caused by climate change and the establishment of seawalls, which have led many “asindera” and “asindero” (salt-makers) to stop their operations (Lena, 2023).

Despite these difficulties, the establishment of De Paul Artisanal Salt Manufacturing in 2018 in Barangay Mambatad has been a significant step in reviving and preserving the unique process of making Budbud sea salt. De Paul Artisanal Salt Manufacturing continues to grow and improve its operations. With the support of Coastline 5023, DOST-UPV Fisheries Technology, Business Incubation, and the Department of Trade and Industry for market linkages, De Paul is working to ensure the sustainability of the Budbud salt industry. This study aims to explore the evolution of Budbud salt-making in Barangay Mambatad, Miagao, examining the challenges faced by both traditional salt farmers and De Paul’s salt farmers. It will also identify the good practices implemented by De Paul that have helped preserve the Budbud salt-making heritage, as well as the development partners and agencies that are involved in supporting the salt farm.

Statement of The Problem

1. What is *Budbud* salt making and how had it evolved through time in Barangay Mambatad, Miag-ao?
2. What are the challenges encountered by the traditional salt farmers and De Paul’s salt farmers within the salt industry in Brgy. Mambatad, Miagao, Iloilo?
3. What good practices are implemented in De Paul Salt Farm and its contribution to the sustainability of the salt industry?
4. What development partners/agencies are involved and their extent of involvement in De Paul’s Salt Farm?

LITERATURE REVIEW

Miag-ao’s History and it’s *Budbud* Salt-Making Heritage

According to an article released by the Municipality of Miagao (2012), the history of Miagao, established in 1716 as a pueblo. In the pre-war days, Miagao flourished as the trade center of Southern Panay. The livelihood of Miyagawanons thrived on activities such as *Hablon* weaving, salt-making, and cattle farming which they also use as a commodity to engage in trade activities in the town’s market. Failagao (1979), briefly notes that salt production along the coast reached a pinnacle, boasting 10,000 sacks annually as salt was a crucial commodity for preserving food and was in demand in trade centers during pre-war days.

The International Context of Salt-Making Industry

The North West Region of Cameroon is renowned for its vibrant and culturally rich traditions, with its people passionately preserving their heritage, regardless of where they live. Economically and politically, salt was central in the western grasslands, serving as currency for slave acquisition, supporting initiation into regulatory societies, and fulfilling bride wealth obligations (Williamson in 1956, Sutton in 1981, Maier in 1986, and Yankowski in 2007, as cited in Kam, 2020).

The National Context of Salt-Making Industry

Salibay (2020) highlights the traditional Boholano salt-making method, “Asin Tibuok,” a labor-intensive process deeply rooted in cultural significance yet under threat of extinction due to various factors. Recognized both nationally and internationally for its uniqueness, Asin Tibuok reflects an

ancient practice integral to Boholanon cultural identity. Preservation efforts are supported by Philippine cultural heritage laws, including RA 10066 and RA 7356, which aim to safeguard and promote the nation's rich traditions.

Factors that Contribute to the Challenges Faced by Different Salt Industries

In a scholarly study by Ventayen *et al.* (2023), it's highlighted that the salt industry in Southeast Asia has a long and significant history dating back many centuries. The industry employs various production methods, including evaporation, boiling, and vacuum evaporation (Albarracín *et al.*, 2011; Doyle & Glass, 2010 as cited in Ventayen *et al.*, 2023). It faces challenges such as environmental degradation, competition from imported salt, and changing consumer preferences.

Environmental Challenges

The salt industry in the Philippines is ruined by climate change and the salt producers' dependence on age-old production methods. These severely affected salt farms which led to the incessant deterioration of the industry. Climate change is one of the uncontrollable factors that affect the production of the salt industry in the Philippines, particularly the traditional method of solar evaporation. Changes in rainfall patterns and extreme weather events such as typhoons and storms can affect evaporation and reduce the quality and quantity of salt produced (Banday, n.d.; Simas *et al.*, 2001; Soares *et al.*, 2016 as cited in Saulong, *et. al*, 2023).

Economic Challenges

Other than Policies hindering Local Salt Industries according to Ventayen *et al.* (2023) the increasing competition from imported salt, particularly from China, Australia, and other countries, is affecting the local salt industry in the Philippines. Imported salt is often cheaper and of higher quality than locally produced salt, which makes it more attractive to buyers (Hidayat & Raman, n.d.; Simamora *et al.*, 2021 as cited in Ventayen *et al.*, 2023).

Social Challenges

Republic Act 8172, the "Act Promoting Salt Iodization Nationwide," addresses health concerns by mandating salt iodization to combat micronutrient malnutrition, while it emphasizes the State's commitment to public health and nutrition. De Leon (2022) notes that despite the country's extensive coastlines ideal for salt production, it relies heavily on imports. During a House agriculture panel hearing, representatives highlighted how the law inadvertently strained local salt farms due to the need for advanced technology and machinery to comply with iodization requirements.

Importance and Functions of Stakeholders towards an industry

The 2013 article from the Department of Environment and Natural Resources (DENR), "*Proceedings on the First Multi-Sectoral Consultation and Workshop*," underscores the importance of stakeholder participation in river basin management. this approach emphasizes collaborative decision-making to foster responsiveness, accountability, and alignment of services with local needs and financial capacities. Stakeholder engagement is positioned as essential for identifying needs, exploring solutions, and ensuring sustainable management.

Definition and Importance of Youth Participation

Active engagement enables young people to contribute to their personal and community development, fostering life skills, awareness of human rights, and civic responsibility. To ensure meaningful participation, youth must be equipped with essential tools, including access to information, education, and knowledge of their civil rights.

Importance of Women's Participation in an Industry

Zirham and Palomba (2016) highlight that women-run farms frequently adopt multifunctionality and diversify their products. Women's traits, such as precision, care, and kindness, contribute to building strong consumer and stakeholder relationships, often through direct sales. Female agricultural entrepreneurs bring innovation, diversify businesses, and enhance local economies, improving rural living conditions.

RESEARCH METHOD

The research design of this study is classify as a descriptive research, which involves collecting, organizing, and narrating data to accurately depict characteristics of specific individuals, situations, or groups (Glass & Hopkins, 1984). Focus Group Discussions were also utilized, creating a carefully planned environment to gather detailed information on group perceptions regarding the area of interest. The study employed a purposive sampling method to select its participants, focusing on individuals directly involved in the Budbud salt industry in Brgy. Mambatad, Miagao, Iloilo. The main participants included four traditional salt farmers and five De Paul salt farmers. Additionally, one representative from UPV Coastline: 5023 and one officer from the Department of Trade and Industry (DTI) were included as development partners of De Paul Artisanal Salt Manufacturing. Thematic analysis is a method used to analyze qualitative data, often applied to collections of texts such as interviews or transcripts (Caulfield, 2023).

RESULTS AND DISCUSSION

***Budbud* Salt Making and Its Evolution**

Traditional Budbud salt-making is a labor-intensive process, typically requiring a team of five people, including Asinderos and Asinderas (male and female salt farmers), who collaborate to produce the salt. Mr. Rizalde Noblezada, an experienced Asindero from Brgy. Mambatad, highlights that producing even one sack of salt demands significant effort and patience. High heat is essential for good-quality salt, and Asinderos rely solely on salt-making for their livelihood. The tools used include bamboo rakes, bayongs (seawater sprinklers), pasabakan (filtering basins), lapok (for filtering deposits), and bamboo beds for drying the salt. Salt-making in Brgy. Mambatad begins between December and January, with preparation steps such as cleaning the beach, removing hazards, and creating grooves in the sand to ensure proper seawater distribution and sunlight. Farmers also build fences to mark their salt-producing areas. After preparing the sand, seawater is applied for about a week, after which the saturated sand is transferred to the pasabakan for filtration. The salt dissolves into a secondary pond called lapok, and the brine is mixed with balunos (a plant) to aid crystallization. The brine is then transferred to bamboo beds to dry, a process that takes one to three days, depending on the weather.

The history of Budbud salt-making in Miagao dates back to 1823. Failagao (1979) reported that salt production reached 10,000 sacks annually, crucial for food preservation and trade. By 1966 over ten families were involved in salt production, even without owning land near the shore. By the 1990s, around 40 family-operated farms produced Budbud salt, but many, ceased operations due to various challenges. P. Lena (2023) the industry's decline by 2004, Barangay Guibungan remained the center of salt production in Miagao, but by 2012, the number of salt farms had decreased from over 40 to just six (Matias et al., 2015). In 2004, a proposal to revive salt-making in Mambatad was submitted to the University of the Philippines, led by the Noblezada family. Although the proposal was initially rejected, it was approved in 2018, leading to the establishment of De Paul Artisanal Salt Manufacturing. De Paul aimed to preserve traditional salt-making practices while incorporating modern techniques. In 2018, they replaced the manual watering of the budbudan with a pipeline connected to a motor pump, improving efficiency and reducing labor. In 2021, De Paul built a new filtration house, replacing the traditional pasabakan with a concrete structure. De Paul also began roasting their Budbud salt with lemon grass extract, which improved its flavor and finish. These innovations have made the traditional salt-making process more viable for future generations.

Challenges Encountered by Traditional Salt Farmers

Environmental: Intermittent Weather and Seasonality

Budbud salt-making is a traditional method of salt production that relies on solar evaporation, making it highly dependent on natural sunlight, and typically begins in the summer months. However, various challenges have caused a decline in salt production and the cessation of operations in Brgy. Mambatad, Miagao. One major issue faced by salt farmers is irregular weather conditions. Matias et al. (2015) noted that Budbud salt production varies considerably from week to week, largely due to weather patterns. Rain can dissolve crystallizing salt in the salt beds, which contaminates the brine before the final production stage (Hontucan & Acedo, 2017). Hontucan and Acedo (2017) further emphasized that the salt industry in the Philippines has suffered considerable losses due to abnormal weather conditions.

Climate Change: Coastal Erosion

Climate change has had a significant impact on Budbud salt production, primarily through rising sea levels that have reduced the shoreline essential for salt-making. The shrinking land area, due to coastal erosion, hindered their ability to continue salt production. The Mosquete family believes they could have continued their salt-making practices if not for this deterioration of the shoreline. Dong et al. (2024) further explain that climate change has accelerated coastal erosion, a natural process where waves and currents push the coastline inland. This erosion is intensified by factors such as storm surges, changing monsoon patterns, and rising sea levels, impacting nearly all coastal countries. Fantillan also highlighted that the privatization of the shoreline has complicated salt-making activities. In the past, when the coastline was more expansive and accessible, salt farmers could easily access the areas needed for production.

Budbud Salt Making is a Strenuous Physical Activity

A significant challenge faced by salt farmers in Budbud salt-making is the labor-intensive nature of the process. The process starts with cleaning the shoreline. A fence is then built around the area before seawater is sprinkled on the sand using a *bayong* for a week while the sand is raked. Once the sand is fully saturated, it is gathered daily and transferred to the *pasabakan* to increase

the salt concentration. The **pasabakan**, made of white mud with a pipe and **tadtad** to filter the sand, allows the filtered seawater to flow into the **Kam-aw**, where **balunos** are added. Finally, the brine is sundried in bamboo beds or on plastic sheets. Mrs. Norma Noblezada describes the process as particularly labor-intensive, noting that men often handle the more physically demanding tasks, such as fetching seawater daily and sprinkling it on the **Budbudan**, as well as filling the **pasabakan**. The heaviness of the **bayong** (a tool for sprinkling seawater) made this task mostly the responsibility of men.

Challenges Encountered by De Paul Salt Farmers: Initial Years to The Present

Economic: Capital, Lack of support and funds, Debt crisis

Starting the business from humble beginnings, De Paul encountered difficulties competing in the local market, particularly due to a lack of capital and financial resources. One of the first hurdles was securing enough funds to start the business. De Paul sought support from the local government unit for assistance intended to help local businesses, but unfortunately, no support was received. For nearly three years, De Paul managed to survive on small donations and by leveraging debt, borrowing from one lender to another.

Market Access and Competition with Commercial Salt

As part of an industry in Miagao that was rapidly declining, it took time for De Paul to establish its Budbud salt product in the local market. While the product had historical recognition in various articles and references, its value was not yet established when De Paul first introduced it. Additionally, De Paul had to compete with well-established local salt commodities.

Environmental: Intermittent Weather and Intense Typhoons

Similar to the experience of traditional salt farmers, De Paul Artisanal Salt Manufacturing faces challenges due to unpredictable weather patterns and climate change. Salt farmers highlight that it is not just the sun that contributes to the crystallization of salt, but the wind, which plays a crucial role in the final quality of the salt at the last phase of production. Intense typhoons are another challenge, destroying half of the production area.

Lack of Production Facilities

In line with this, De Paul has also discussed the need for a polycarbonate facility to adapt to the growing concerns of climate change.

Finding a Proper Production Area

De Paul Artisanal Salt Manufacturing faced the challenge of identifying a suitable production area. Like crop farming, where fertile and nutrient-rich land is essential for a good harvest, salt farming requires specific conditions for successful production.

Producing *Budbud* Salt Requires Intense Physical Effort

During its initial years, De Paul Artisanal Salt Manufacturing operated without modern equipment or facilities to ease the workload, relying entirely on traditional methods of producing Budbud salt. The physical demands of salt-making were particularly challenging for **asinderas** (female salt farmers). Compared to their male counterparts, the work was described as more difficult for women due to the nature of the tasks involved.

Challenges in Supply and Demand

Being the only producer of Budbud salt in Brgy. Mambatad, Miagao for almost six years, its value increased due to various opportunities. Despite its success, De Paul continued to experience challenges, particularly in sustaining their business in terms of increasing their supply of Budbud salt. De Paul faced a shortage of supply due to its increasing demand.

Balancing Education and Enterprise: De Paul's Student Workers

De Paul relies heavily on family members to run the business. Mrs. Noblezada, the owner, explained the risks of hiring non-family workers, De Paul is not yet ready to expand its workforce to include non-family members. Additionally, most of De Paul's family workers are students who face the challenge of mastering the art of salt-making while balancing academic responsibilities and family duties.

Good Practices Implemented in De Paul and Its Contribution to The Sustainability

Prioritizing a Clean and Sanitize Production Area

De Paul Artisanal Salt Farm has implemented practices that have sustained the salt industry in Brgy. Mambatad for almost six years since its revival in 2018. One key practice is maintaining a clean and safe production area to prevent contamination. De Paul begins its production with a cleaning phase that can last over a month.

Traditional Salt-Making Process to De Paul's Contemporary Process

In 2018, during its first year, the farm replaced the manual use of the *bayong* (water sprayer) with an electric motor pump. A pipeline was installed from the sea to the pump, allowing salt farmers to use a hose to water the *budbudan* with seawater, reducing physical labor and saving time. Another significant innovation was the construction of a filtration house, replacing the traditional *pasabakan*. Unlike the traditional clay or mud structure, De Paul's filtration house is made of concrete and includes pipelines that bring seawater for filtration. This modernized process ensures cleaner, more sanitary salt. Additionally, De Paul introduced roasting Budbud salt with lemongrass extract, further enhancing the salt's market value.

The Significance of Culture and Tradition: Adding Value to the Product

De Paul Artisanal Salt Manufacturing is committed to preserving Miagao's traditional salt-making heritage. The salt farm not only highlights the quality of its Budbud salt but also emphasizes the cultural roots of the community. This focus on cultural preservation has been showcased in interviews, social media, and pitching competitions, helping raise awareness of the historical significance of salt-making in Miagao.

Preserving the Family's Heirloom: Generation to Generation

Budbud salt-making is a family tradition passed down through generations. De Paul, a fourth-generation salt-making family, continues to pass on the knowledge of this craft to the fifth generation. The fifth-generation salt makers see the practice not only as a family duty but also as a recreational activity that allows them to spend time together and support their education.

De Paul's Innovative Character in Producing *Budbud* Salt

De Paul's innovative approach to Budbud salt production sets it apart from other salt farmers in Brgy. Mambatad. Despite facing challenges, De Paul has sustained its operations for nearly six years by modernizing traditional techniques. One notable innovation is the roasting of salt with lemongrass extract, which adds flavor and improves its finish. These changes have contributed to the sustainability and growth of the salt industry in Brgy. Mambatad.

Enabling Women's Participation in *Budbud* Salt Making

De Paul's integration of women into the traditionally male-dominated field of salt-making is an important innovation. In 2024, Ms. Villarose Muralla, a member of Miagao's KALIPi organization, shared her empowering experience working at De Paul. She emphasized that women can succeed in industries like salt-making. The reopening of opportunities in 2018, when Mrs. Noblezada became president of a women's organization, further opened doors for women's participation in the salt industry.

Leveraging Social Media to Open Opportunities

Social media has played a crucial role in raising awareness about the declining salt industry in Miagao, particularly by documenting De Paul's practices. A significant moment came when FEATR, a media outlet hosted by Mr. Erwan Heussaff, showcased Miagao's Budbud salt, attracting attention to its cultural significance. This exposure brought Miagao's Budbud salt into the public eye, contributing to the revitalization of the salt industry and highlighting its cultural heritage. De Paul has since leveraged platforms like Facebook to promote its Budbud salt and share the broader cultural significance of the practice.

Development Partners/Agencies Involvement In De Paul

Primary Support: Educational Institution Providing Necessary Assistance

De Paul Artisanal Salt Farm, established in 2018, received support from the University of the Philippines Visayas (UPV). The farm's development began with Noblezada family proposal to use one of UPV's coastal areas for salt production. De Paul was referred to the Coastline 5023 FTBI project, which assists fisheries and aquatic entrepreneurs through business development. The Coastline 5023 initiative, launched in 2019 under UPV's College of Fisheries and Ocean Sciences, aims to advance research and innovation in the fisheries sector (A. Bolaño, 2019).

Salt Farm's Production Site Agreement

De Paul operates on land owned by UPV, based on a proposal approved in 2018. The university issued a memorandum of agreement (MOA) that outlines a three- or five-year rental agreement for the salt production site. After renewing the MOA, the Noblezada family moved to a new home near the production area. De Paul's rental fee is based on sales, ensuring its continued rental under the university.

Financial Assistance in Up-Scaling Production

De Paul's decision to remodel the traditional Pasabakan (salt-making facility) from clay to cemented concrete was financially supported by the Coastline project. The project provided Php 12,000 to Php 20,000 to help improve the production process and infrastructure, facilitating more efficient salt production.

Establishing De Paul's Identity

The name "De Paul" is derived from St. Vincent De Paul, connected to the educational institution in Iloilo City that offered Mrs. Noblezada a scholarship for her social work degree. The Coastline 5023 project helped De Paul register the name as a legal business and establish its identity. The concept of adding lemon grass extract to roasted sea salt, developed in collaboration with Coastline and the salt farmers, became a key market differentiator.

Partnering with Government Agencies: Providing Various Opportunities

In 2022, Mrs. Noblezada participated in the Moonshot TNK 2022 Startup Pitching Competition, organized by the Department of Trade and Industry (DTI). Though De Paul did not win, it attracted attention from industry experts, including Trade Commissioner Celynne P. Layug. This led to a partnership with DTI Region 6, which enrolled De Paul in the Kapatid Mentor Me Project. This initiative helps local entrepreneurs grow by providing business training and mentorship.

Mentorship and Training Programs: Business Fundamentals

The Kapatid Mentor Me Project, This program trained participants, including Mrs. Lorlie Noblezada, on effectively presenting their startup projects to potential stakeholders. De Paul participated in **ten short courses** covering diverse topics such as market development, navigating online marketing platforms, value chain analysis, business laws, and financial accounting.

Featuring Budbud Salt on Multiple Platforms

DTI played a significant role in promoting De Paul's Budbud salt. The agency showcased the product's revival of a nearly extinct tradition, helping De Paul gain national and international visibility through social media and events.

Assisting the Establishment's Financial Linkages

DTI facilitated De Paul's financial growth by helping them connect with potential investors. DTI's Regional Director Ermelinda P. Pollentes and Trade Commissioner Celynne P. Layug played key roles, advising De Paul on site visits and financial support options.

The Agency's Assistance in Product Development

DTI, in collaboration with the Department of Science and Technology (DOST), helped De Paul enhance its packaging. DOST provided design expertise leading to the development of a more professional and distinctive packaging. DTI also helped De Paul refine its pricing strategy. Given the labor-intensive nature of Budbud salt production, DTI recommended pricing the product at Php 100-120 per bottle, reflecting its artisanal quality.

CONCLUSION

Budbud salt making is a traditional and labor-intensive process that has been practiced in the municipality of Miagao, Iloilo for many years. This process is typically carried out during the summer season and serves as a seasonal means of livelihood for the locals. In Brgy. Mambatad, salt has historically been used as a form of currency for trading other goods. The tradition of *budbud* salt

making has thrived for nearly 181 years. The revival and sustainability of the salt industry have been made possible through the incorporation of innovative strategies into traditional practices.

The *Budbud* salt industry has faced various challenges throughout its history, including production issues, environmental concerns, gender dynamics, financial instability, and marketing difficulties. Additionally, meeting the growing demands for its products has become a top priority for the industry.

The Noblezada family's innovative approach to traditional salt making stands out as a significant initiative this also proved pivotal in revitalizing the salt making industry in Brgy. Mambatad, Miagao. The family's proactive stance in enhancing their salt making practices addressed several challenges faced by traditional salt farmers in Brgy. Mambatad ensuring the sustainability of their salt making practice

The Coastline 5023 UPV-FTBI involvement with De Paul consisted in providing establishment's production area, financial assistance and assisted establishing the business identity and trademark. While as Department of Trade and Industry assisted in providing business related trainings, promoting the business through different platforms and speaking engagements, investor assistance and product development. The following assistance provided by De Paul's Development Partners proved effective in developing the salt industry in Brgy. Mamabatad.

Recommendations

For the de paul artisanal salt farm:

1. Spearhead in forming a salt association in Miagao, this is to include other traditional salt farmers not only in Brgy. Mambatad but also towards other Barangays in Miagao. By spearheading this association De Paul is capable to share their experience learned from their six years experienced in their business and numerous trainings and various linkages to also help other salt farmers in returning to their Budbud salt making practices.
2. Maintain their artisanal manner of making Budbud Salt, this is to preserve the traditional identity of how Budbud salt making is traditionally made, despite the minor innovations implemented in its method.
3. Recruit the Youth sector within the community, just like the women sector in Miagao to work as part-timers at the salt farm, De Paul should also encourage the youth to engage in salt making ensuring the next generation to preserve the practice of salt making.

For The De Paul's Development Partners

1. University of the Philippines (UP) - extend the Memorandum of Agreement (MOA) between UP and De Paul regarding the institution's property, it is recommended to lengthen the contract to ten years. Since the current occupancy period is limited to three to five years, depending on the chancellor, a longer term would promote operational stability and strengthen the partnership.
2. Department of Trade and Industry (DTI)- empower De Paul salt farmers through the agency's future seminars, training, and programs focused on sustainable practices, business management, and marketing. Also, collaboration with local agencies and private organizations can provide additional resources and support, helping to develop the family business into a successful Micro, Small, and Medium Enterprise (MSME).

3. Department of Science and Technology (DOST)- support the innovative ideas and plans of De Paul salt farmers by improving facilities that enhance production. Assistance in upgrading equipment and infrastructure will help increase efficiency and overall productivity.

For The Local Government Unit And Future Development Partners

1. Aid other salt farmers in identifying and protecting potential salt farms within community. This is to assist salt farmers affected by coastal erosion to locate available shoreline to establish possible salt farms. The local government unit should also prioritize in protecting the community's coastlines and shores from different kinds of waste that could potentially contaminate the production of Budbud salt making.
2. Promote Budbud salt through different tourism programs and projects, this is to fully claim and promote the traditional budbud salt making practice as part of Miagao's historical context.
3. Provide various opportunities for salt farmers, this is to capacitate salt farmers through different programs and projects educating on the context of the salt industry in the Philippines. Agencies should also link other nationally developed salt companies in capacitating local salt farmers on the different salt making strategies.

For the future researchers:

Conduct further research on the context of salt making in other communities or Barangays comprising the municipality of Miagao. Researchers should identify the context of salt making and challenges experienced and identify how salt farmers will be able to cope with these challenges.

For Future Community Development Workers

Empower traditional salt making communities or Barangays on the importance of salt making and its overall benefits it contributes. This is to conscientize other communities in Miagao on the significance of fully reviving Budbud salt making within the municipality.

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