

IMAP is the Institute of MesoAmerican Permaculture. Their mission includes education, demonstration and community development related to Permaculture practices. They also maintain an heirloom seedbank.

## Instituto Mesoamericano de Permacultura [IMAP]

El desarrollo de comunidades autosostenibles por conocimiento permacultura y ancestral





## IMAP's web page

#### 13 DE MAYO DE 2013

## Introduction to Permaculture course - May 2013

The **Introduction to Permaculture course** is a great way to find out more about permaculture. This "taster" will provide an opportunity to get your hands dirty, learn some basics and get inspired. The Instituto Mesoamericano de Permacultura (IMAP) will be offering a series of 3-day Introduction to Permaculture Course throughout the year, starting on **May 29, 30 and 31, 2013**.

### Nuestra misión

El desarrollo de comunidades autosostenibles mediante el conocimiento permacultural y el conocimiento ancestral Maya.

### Our mission

The empowerment of communities for selfsustainability through permaculture education and Mayan ancestral knowledge.





We arrived in the morning by water taxi



Our host for the morning is Ronaldo Lec Ajot, one of the founders of IMAP in 2000.



Morning get together to discuss permaculture and sustainability.

# december 2012 **PERMACULTURE DESIGN**CERTIFICATE COURSE (PDC)



## Lake Atitlan, Guatemala







Mayan Cosmovision & Permaculture Field visits in local communities **Permaculture Design** Food production with permaculture practices Social Permaculture and the invisible structures **Hands-on design projects** 

### INSTRUCTORS

- Ronaldo Lec Ajcot Instituto Mesoamericano de Permacultura (IMAP)
- Shad Qudsi Atitlan Organics
- Many local guest teachers

## Date: December 3 to 15, 2012 Location: Lake Atitlan, Guatemal

**Price:** 1,200 USD. Includes facilitation, naterials, housing, food, internet, nternal transportation & certificate

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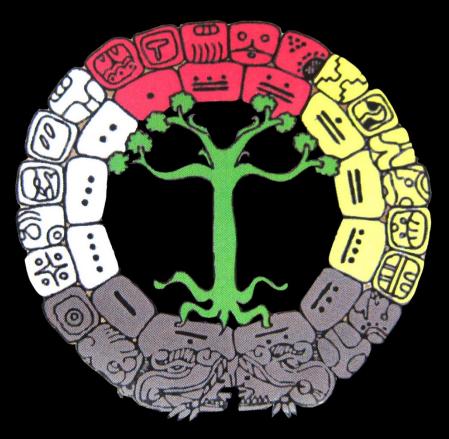
Mayan Calendar and phases of the moon influence cultural activities.



Mayan Cosmovision and ancestral knowledge about natural systems figures heavily in their vision of permaculture.

IMAP uses the Mayan "World Tree" (*Cieba*) as their emblem.

The tree is often depicted at the center of the Mayan calendar.

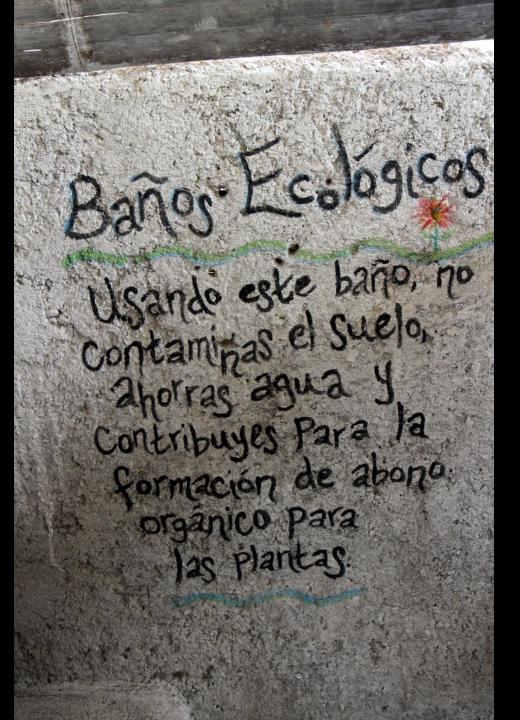






A tour of the model vegetable garden

The bathroom converts human waste to compost over a two year period.





# Seed collection of native and heirloom seeds



# Short term seed storage



Volcanic pumice can be used as a desiccant to keep seeds dry in storage.





Seed storage in metal cans to keep them safe from animal predation.



Seeds inside metal can.



Going for a ride

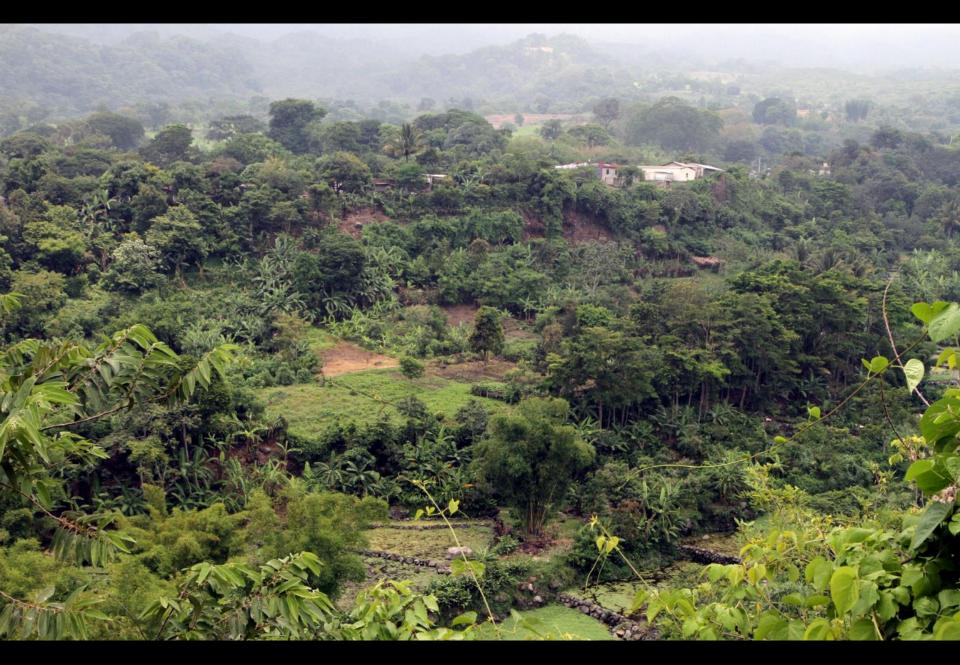
Our host for this part of the trip was a volunteer from the US, who helped with translation.



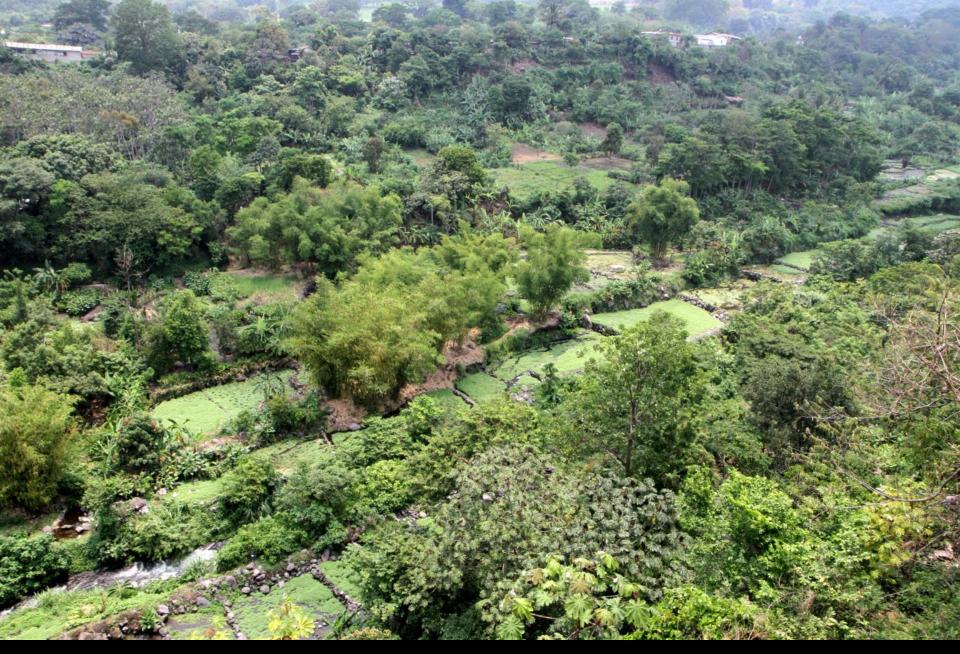
The grower took us on a hike along the ridge overlooking the farm.

Then we walked through the production fields.





View of farm from the ridge.

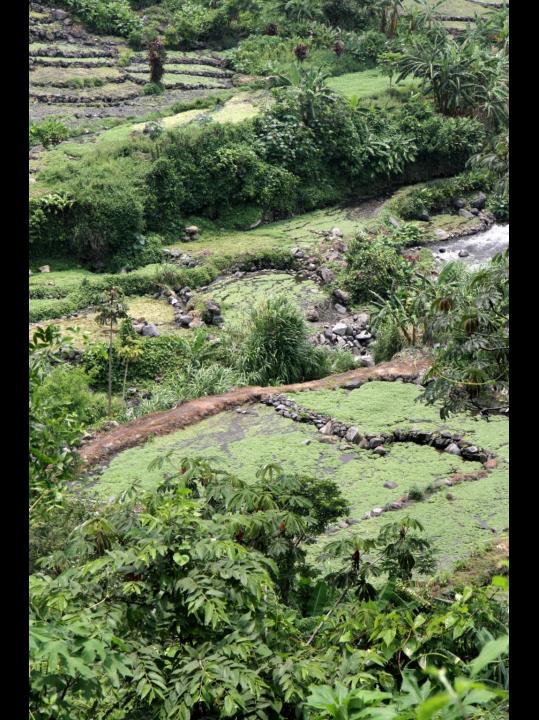


There is very little level places and a series of streams run through the property.



The streams are dammed or terraced and utilized to grow fish or water tolerant crop plants.

One of the ponds formed along the stream.





Discussing a tree that attracts migrating birds.

Fair warning about touching the stinging nettles plant (Urera ).







There are also other hidden creatures in the forest.



Tree hoppers on an acacia.



Walking through the production fields along the stream.



We crossed the stream several times. Canna growing along the water's edge.



Careful, you are getting your picture taken.



Shari on the bridge.

We met several wonderful workers along the trail.



It was common to see people carrying wood on their backs. One person was also carrying *Yucca guatamalensis*, whose flowers are fried with eggs.





This worker was well equipped with a backpack sprayer, his machete and a radio.

Under his arm is a bundle of leaves that are grown to be used as traditional wraps for tamales or other foods.



This worker was transporting several bundles of wrapper leaves probably bound for market.





Tamales are typically wrapped in corn leaves, but in Guatemala they also are traditionally wrapped in Maxan leaves (*Calathea lutea*).



Canna is also used as wrapper leaves for fish or vegetables and grows well on this farm in the many wet areas along the streams.





The black pepper relative Piper auritium has leaves with a spicy odor that is used to enhance the flavor of fish wrapped in its leaves during cooking.



Pond for raising fish - Tilapia



Group photo by the fish pond.



There was a lot of water cress (Nasturtium officinale) on the farm.



Water cress is grown in flooded fields.



Half of this water cress plot has been harvested.

Snails are a problem in water cress production.





Leaf cutter ants drew a lot of attention.



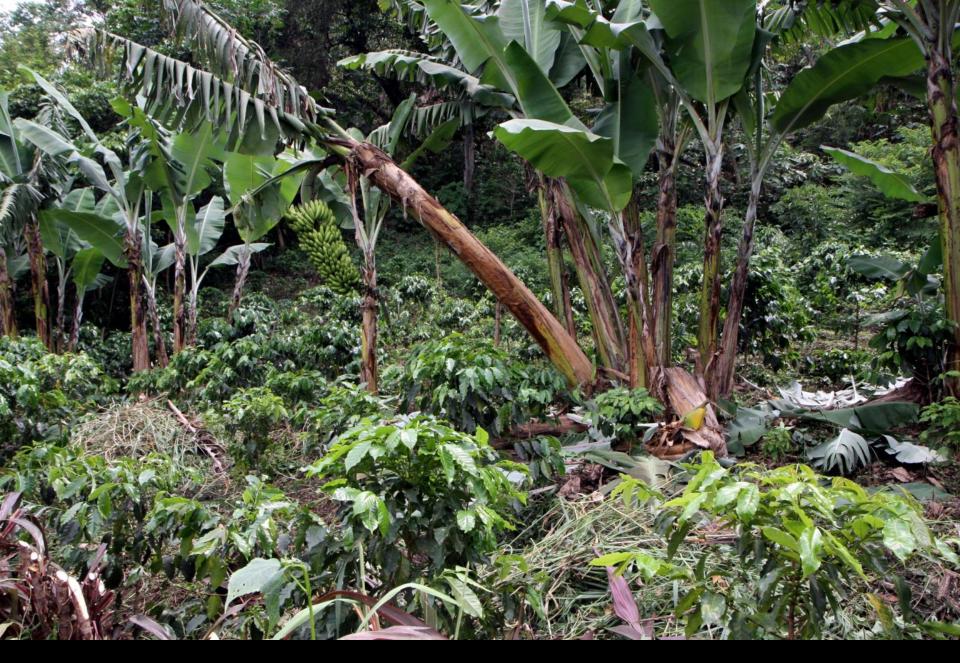
Corn (maize) soon after clump planting.



Corn (maize) at full tassle.



Corn (maize) bent to accelerate drying and reduce animal predation.



A large banana (Musa) clump providing shade in a coffee field.



## Banana (*Musa*) flowers and fruits





Papaya (Carica)



## Papaya flowers

## Papaya fruit



Model garden with cassava (Manihot)



Garden beans (Phaseolus)



Lunch was waiting for us in one of the fields.

There was salted tilapia from the farm.



Rice, tamales, and vegetables.

Mangoes for dessert.





Tomatoes, onions, radish and cucumber. All fresh from the farm.

