



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

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Colabore

English version



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 self-sustainability through permaculture education and Mayan ancestral knowledge.

Buscar ...

IMAP's web
page



We arrived in the morning by water taxi



Ajcot

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 Cosmvision & 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, Guatemala
- **Price:** 1,200 USD. Includes facilitation, materials, housing, food, internet, internal transportation & certificate

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Mayan Calendar and phases
of the moon influence
cultural activities.



Mayan Cosmvision 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.



Kapok tree (*Cieba*)




A tour of the model vegetable garden

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

Baños Ecológicos



Usando este baño, no
contaminas el suelo,
ahorras agua y
contribuyes para la
formación de abono
orgánico para
las plantas.





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 guatemalensis*, 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 auritum* 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.

