

SPRING TOUR OF EDIBLE FORESTS

November 13, 2016

Organization: CEUTA (Uruguayan Center of Appropriate Technologies)

Forest Tour

Throughout an intensive day, we share an experiential experience, where we create a space for learning and exchange for all those involved and in locations where we are testing a new agriculture.

The forest tour includes a new approach so as to interact and know all aspects of different types of forests, its ecological functions, its importance in ecosystems, its advantages for food production, aspects of design and management, and most importantly to know the inside of an edible forest .

Objective: To experience the importance and the different aspects and functions of forests in Uruguay and its relevance to the conservation of the planet and of our quality of life.

Contents

We offer two itineraries (to choose one):

Itinerary 1 (max 25)

8.30 Meeting in Instituto Kolping, Boulevard Gral. Jose G. Artigas 2714

9.00 Departure

10.00 Farm – We will meet the owner “Germán Britos” who will explain the way he manages his agroecological farm.

13.00 Agroecological “Criollo” lunch

14.30 Departure

15.30 Indigenous area/native species nursery.

17.30 Return

18.00 Coffee and biscuits

18.30 Beach Walk (optional)

20.00 Arrive at KOLPING

Itinerary 2 (max 25)

8.30 Meeting in Instituto Kolping, Boulevard Gral. Jose G. Artigas 2714

9.00 Departure

10.00 “IslaVerde” farm (Green Island Farm)

13.00 Agroecological “Criollo” lunch

14.30 Departure

15.30 Indigenous area/native species nursery.

17.30 Return

18.00 Coffee and biscuits

18.30 Beach Walk (optional)

20.00 Arrive at Instituto Kolping, Boulevard Gral. Jose G. Artigas 2714

Itinerary 1)

FOOD SOVEREIGNTY, RESILIENT FAMILY PRODUCTION AND DIVERSIFICATION

Visit to agroecological, Chacra Germán Britos and family. Puntas de Manga, Rural Montevideo. 45 min from exit point. A family Agroforestral system developed in an old country house (built in 1800), with great cultural, natural and productive legacy. It has 4 ha, fruit and vegetable production, with high agro-biodiversity and presence of multifunctional trees. Founding Partner Ecogranjas / Ecotiendas, with 35 years of sustainable and creative management.

We'll see the importance of integration of fruit trees, wind breaks and functional diversity, with horticulture and culture.

Forest questions:

- Importance and benefits of trees in the intensive family farm.
- The potential of the species less promoted from an agroecology perspective,
- Resilience and climate change
- Agrobiodiversity.

Itinerary 2)

FOREST TECHNOLOGY AGROBIODIVERSITY

Isla Verde Uruguay, Atlantida, Canelones. Route 11. 1 h from the starting point. A family enterprise (Uta and Fred Rienou, and son) and a system internships including manual labour and an impressive work still maturing. The farm has 40 ha and has been in operation for 7 years and sales are through direct marketing. Regional Toronjil/Chinchilla, applied forest technologies, edible forest experience and agroforestry systems (SAFS) developed. This venture seeks to recreate the Garden of Eden with its healthy abundance. There is no fruit species that grow in Uruguay that are not found here, the operation fits within a permaculture design .

Forest questions:

What is an edible forest?

Soil and forest (Biological Nitrogen Fixation and chop and drop, mulch, mycorrhizal fungi).

How/where do I start an edible forest?

Itinerary 1 and 2

INDIGENOUS AREA

Location: Bella Vista, Piriápolis, Maldonado. 1.30 h trip from departure.

Activity

The indigenous area is a protected area of flora and fauna that has varied ecosystems: meadow, native forest and wetlands. The private reserve is located in Balnearios Solis y Bellavista, in the Department of Maldonado, Uruguay. Here visitors can learn about our natural values and

discover the particularities of the native flora and fauna, in order to arouse their interest in protecting them.

The indigenous project has been declared of departmental interest and of interest to the Maldonado Municipality of Solis Grande. It has also been declared a Wildlife Refuge for "Wildlife Uruguay"

1) Native Forest and their functions:

We will review the ecological functions of forests in Uruguay, the different types of forests existing, potential and current threats.

Forest questions:

What is a native/indigenous forest?

What are its important functions?

Ecological succession.

Native and exotic.

Rediscover the tree we are.

Tour information / Recommendations:

Date: November

Duration: 8:00 am to 8:00 pm

Route: Montevideo, Canelones, Maldonado (ends in Montevideo)

Prices: Adult \$2750 (UYU)

Children (6-13) \$1300 (UYU)

Children under 5 are free.

Price includes: Transfer by minibus, lunch at organic agro-ecological forest, refreshments, guide books and translation throughout the journey, and material on the subject.

We recommend to bring: hat, comfortable shoes, camera, and musical instrument (the end of the tour closed with a campfire and singing)

Visit a native forest, with native nursery production, or alternatively 2 agroforestry systems.

Vegetarian menu can be arranged with prior notice.

CEUTA

We are journeying through difficult times, human beings are currently having the largest impact on the planet, bringing with it climate change, increasing the planet's temperature, water pollution, soil erosion and the disappearance of species.

This is why for many years the Centro Uruguayo de Tecnologías Apropriadas - CEUTA, together with other organizations, propose Agroecology as the main tool to generate new alternatives in

food production, as well as providing models for better living, integrating the relationship with the natural life around us, and sustainable approaches.

We have been working for more than 20 years with Agroecology, and in recent years we have started research in Edible Forests and Agroforestry systems. Our research is a participatory approach engaging and articulating directly with farmers; we promote and facilitate courses, lectures and create alliances, and install Agroforestry Family Systems on land of organic producers, from theory to practice.