

# Amazonian Permaculture Certificate

Chaikuni Institute

We will discover the permaculture strategies for a regenerative living from the heart of the Amazon. Living in a communitarian way for 33 days, we will learn techniques to build houses with natural materials, how to produce food in a regenerative way, basic knowledge to live healthy, systems that use renewable energies and ways to finance ecological projects.

The topic we will work onto the most is a food production system called agroforestry, which we will learn from its design up to the full installation of fruits, medicinal and timber species.

For those who take the complete 33-day certificate, we will have extra consulting time weekly to help develop their personal permaculture project or design.

## **Facilitators:**

Diego Carhuaricra. Architect, specialist in natural building, founder of Salvaje Peru and coordinator of the permaculture center of the Chaikuni Institute.

Darrell Emery. Permaculturist, specialist in agroecological food production and sustainability coordinator at the Temple of the Way of Light.

Roman Eisenkoelbl. Permaculturist, PDC facilitator, specialist in dynamic agroforestry production systems and founder of the Can Lliure eco-sanctuary, Spain.

Yann Philippi. Team manager, trained in agroforestry systems of the Ernst Gotsh model and coordinator of the educational platform of the permaculture center of the Chaikuni Institute.

Pedro Paucarcaja. Agronomist, reforestation specialist and director of the "Mi Amazonas" native plant nursery.

Shipibo masters. Teachers specialized in natural-ancestral medicine with Amazonian plants.

Local trainers. Carlos Maytahuari, Alfredo Asipali, Juan Asipali, Eder Baneo, Jorge Guzmán and Jampier Gutierrez. Specialists in field work in the Amazon.

## **March 16th to April 17th**

- o 33 days of intensive learning
- o 38 hours of theoretical classes
- o 96 hours of hands-on field learning
- o 12 hours of consulting time for the development of a personal design project

### **The certificate is designed in 4 parts**

- I. Introduction to permaculture workshop. (5 days)
- II. Practical learning about natural building, food production, holistic health, renewable energy and circular economy. (15 days)
- III. Implementation of an agroforestry system focused on the production of fruits, medicinal and timber trees in the Amazon (8 days)
- IV. Workshop on agroforestry regenerative systems for food production (5 days)

### **You can sign up for the entire cycle or in one of these 4 options:**

1. Introduction to permaculture workshop
2. Introduction to permaculture workshop & 16 days of hands-on learning
3. 8 days agroforestry design and implementation & agroforestry regenerative systems workshop
4. Workshop on agroforestry regenerative systems for food production

### **Introduction to permaculture workshop**

03/16/22 to 03/20/22

The workshop will have theoretical classes and intensive practice spaces for executing the permaculture strategies on field.

Topics:

#### **Natural Building**

- Theory
  - Natural building with earth and bamboo
  - Bioclimatic design
  - Amazonian materials: wood, bamboo, leaves, bark and resins for construction
- Practice
  - Planting and harvesting Amazonian species for building
  - Weaving and roofing using Yarina leafs
  - Construction of an earthen wall

## **Food production**

- Theory
  - Agro-ecological food production
  - Agroforestry production systems
  - Amazonian medicinal plants
- Practice
  - Preparation and planting an organic garden bed
  - Planting, transplanting and management of an area of fruit trees
  - Preparation and application of natural fertilizers
  - Harvesting and food preservation

## **Integral Health**

- Theory
  - Healthy eating
  - Human microbiome
- Practice
  - Medicinal plants
  - Healthy cooking
  - Stretching, yoga and meditation

## **Renewable energy**

- Theory
  - Bicimachines
  - Harnessing solar energy
  - Harvesting water and its treatment
  - Dry toilets
- Practice
  - Bike-blender assembling
  - Biodigester maintenance
  - Solar panel system maintenance

## **Circular economy**

- Theory
  - Basic tools for resources management
  - Strategies to reduce expenses
  - Competitive funding
  - Crowdfunding
- Practice

- Community barter
- Photo and video registration for project promotion

### **Practical Learning**

#### **03/21/22 to 04/04/22**

During these 15 days we will deepen the information learned in the workshop with a lot of field practice and community living. We will execute a mini-project for each topic:

- Natural building: roofing a cabin with yarina leaves and atadido bark
- Food production: full maintenance of a food forest of 1 hectare
- Holistic health: creation of a healthy food plate using only food harvested from our farms or local ones
- Renewable energies: construction of a solar dehydrator or a bike machine
- Circular economy: photo and video registration for crowdfunding project to finance the Chaikuni work with local communities

### **Implementation of an Agro-forestry Production System**

#### **04/05/22 to 04/12/22**

During these 8 days we will finish the design and will implement an agroforestry system that produces food, building materials and medicine. The design of this system and its execution are intended to be a demonstrative alternative to the current “slash and burn” production.

During these days we will visit different agroforestry systems in the area:

- Rute & Levy. Local family who changed their “slash and burn” technique for a regenerative one after working with Chaikuni for 4 years and is now producing a very diverse and abundant hectare.
- Demonstrative agroforestry system within the Chaikuni area.
- Attilio farm. Local community member who has been producing abundant food with an agroforestry system called “edible forest” for more than 20 years, a living example!

### **Introduction to Regenerative Agro-forestry Workshop**

#### **04/13/22 to 04/17/22**

During these last 5 days we will learn in greater depth about the design, implementation and management of an agro-forestry production system that has a regeneration component with its environment.

This is a path to the future that can support small- and large-scale farmers to regenerate our forests while creating socially thriving and economically abundant bioregional communities.

- Practiced in many countries by thousands of farmers in tropical climates.
- It is regenerative and mimics the structure and function of forest ecosystems by working with space (stratification) and time (succession, plant life cycles) while producing a high variety of economically viable annual and perennial species.
- Maximizes ecosystem services such as carbon sequestration, nutrient cycling, water holding capacity, and photosynthetic potential, while providing resilience.
- It is an alternative to linear industrial agricultural production systems which are highly toxic and destructive.
- Works with the dynamics of nature to increase the quality, quantity and diversity of life in the environment where it is implemented.

The workshop will have theoretical classes and a lot of practice in the design, implementation and maintenance of this system.

What we will learn:

- The philosophy of regenerative agro-forestry
- The history and principles of regenerative agro-forestry
- Natural principles to create greater quality and quantity of life
- How to implement and manage regenerative agroforestry systems
- How to choose where to implement these systems in our properties
- How to harmonize these systems with the patterns of nature (sun, winds, topography, local flora, etc.)
- How to choose appropriate plant associations for each stage of succession and soil conditions.
- How to choose and plan the production of major cash crops and begin to consider producing value-added products. Integration of sustainable beekeeping practices and mushroom production.

# General information

It will be 33 days of intense learning during day hours and community spaces in the afternoons and nights.

General days:

- 06:15 – 06:45 Stretching, yoga or meditation
- 06:45 – 07:00 Snack. Tea or coffee with fruit
- 07:00 – 09:00 Practical field work
- 09:00 – 09:30 Breakfast
- 09:30 – 13:00 Practical field work
- 13:00 – 15:00 Lunch and rest
- 15:00 – 17:00 Theoretical classes or communal learning space
- 18:30 – 19:30 Dinner
- 20:00 – 21:00 Communal Learning Space (some nights)

## **About our facilities**

- Living/dining room: we have a spacious lounge with hammocks and tables where we will have breakfast, lunch and dinner.
- Library: mainly with books in English and free to use with care and conscience. \*We will be very grateful to those who wish to bring and donate books to us.
- Kitchen
- Toilet: we have 4 showers, 2 dry toilets, 2 sinks and 2 areas prepared for washing clothes.
- Rooms: there are 3 rooms in each “tambo” with a view of the forest. Each one has a bed, mattress, mosquito net, bedspread, pillow, blanket and shelf.
- Personal cabins: we have 4 spacious cabins, very private, with their own bathroom and hammock. The stay has an additional cost and has to be booked in advance. Its capacity is 1 person or 1 couple.
- Maloka: we have a beautiful circular space where most of the communal learning spaces and part of the theoretical classes will take place.
- Resting areas: we have outdoor spaces with hammocks or benches to reconnect with nature.
- Water supply: we have 3 water tanks that comes from a natural spring. 1 of these tanks has an industrial carbon filter and is the one we drink.

- Dry toilet: this does not use water and our waste is composted for 2 years to then fertilize fruit trees.
- Electricity: We have a limited supply of electricity from a solar panel system. There is only electricity in the kitchen, living room, dining room and office. Only cell phones, flashlights and laptops can be charged.
- Internet: there is a low signal from the companies “Claro” and “Movistar”. Most days you can have whatsapp calls, emails and messaging, but some days there may be no internet connection. In case of emergency, there is a place with a better signal within a 10-minute walk.

### **The Chaikuni Culture:**

- Constant communication and punctuality
- Zero single-use plastics
- Correct separation of all waste
- We cook food produced in the region with some necessary exceptions
- The meals are healthy and maintain a balance between carbohydrates, proteins, fats and prebiotics.
- We keep the spaces clean and tidy among all.
- We have communal learning spaces where we all teach our passions to the group
- We have free nights or afternoons to rest or enjoy nature with bonfires, walks, games, music, etc.
- We respect the hours of silence from 8:00 pm to 6:15 am in the common areas near the rooms.
- The maloka, being far from the rooms, can be used for nightly music, conversations, games, etc.

### **Transport**

From Iquitos airport to our permaculture center:

- 20min mototaxi from the airport to Santa Clara’s port
- 30min boat to cross the Nanay River
- 45-minute walk through the jungle or 20 minute ride in a tricycle truck
- We will organize group transportation before the event

More information at [www.chaikuni.org](http://www.chaikuni.org) and at [www.salvaje.pe](http://www.salvaje.pe)