

**Colombia/Chris de Bode for Panos Pictures/Agroecology project, Quindío**

Please credit partners and teams:

FOLU Colombia, E3 Asesorias

Please credit featured organisations and teams:

Kakataima Agroecology School, the Slow Food Movement Colombia

**Caption format:**

Image Caption/Chris de Bode for Panos Pictures/Food and Land Use Coalition

***Extra Context:***

[The Kakataima community has worked for the last 22 years in agroecology producing organic coffee, plantain and cacao, as well as vegetables and fruits at times. They have created the Kakataima Agroecology School to teach other farmers to implement agroecological system and partnered with several governmental bodies to promote this vision of sustainable agriculture. They also implement a weekly home delivery of their products to people living in the region, having created their own brand, and are benefiting from the help of Slow Food Movement to improve recipes and crafting of organic by-products. Last December, the community was hit by a dramatic landslide that killed 6 people. After the catastrophe, they started to work on reforestation through partnerships with other entities to prevent future landslides, reduce climate risks and improve the productivity of their farming system. They are also working with volunteers who come from different parts of the world and are involved in all the activities.]

**Files:**

**\_DSC3847;\_DSC3854:**

A volunteer at the agroecology farm in Quindío, Colombia, is milling maize flour used in arepa's, the famous Colombian pancake, which will be sold at the organic market in the nearest city, Armenia.

**\_DSC3879:**

Volunteers at the agroecology farm in Quindío, Colombia are making papaya juice, which will be sold at an organic market in the nearest city, Armenia.

**\_DSC3964:**

## INSTRUCTIONS FOR INTERNAL AND EXTERNAL USE - CREDITS REQUIRED

View of the agroecology farm in Quindío, Colombia

**\_DSC3972:**

A butterfly at the agroecology farm in Quindío, Colombia.

**\_DSC3999;\_DSC4032;\_DSC4052:**

Volunteers from all over the world are working at the farm. Here they are making the famous Arepa pancake. The arepas will be sold at an organic market in the nearest city, Armenia.

**\_DSC4066:**

A volunteer is grinding maize at the agroecology farm in Quindío, Colombia.

**\_DSC4152:**

A road sign at the agroecology farm in Quindío, Colombia.

**\_DSC4156;\_DSC4157:**

A volunteer at the farm is collecting coffee beans. The produced coffee beans are sold at an organic food market in the nearest city, Armenia.

**\_DSC4184:**

A volunteer is showing cacao beans, which are harvested at the agroecology farm in Quindío, Colombia.

**\_DSC4215:**

A volunteer amongst coffee and banana plants on the agroecology farm in Quindío, Colombia.

**\_DSC4275;\_DSC4317:**

A volunteer is harvesting bananas, which grow on the agroecology farm in Quindío, Colombia.

**\_DSC4346;\_DSC4361:**

Volunteers are maintaining the vegetable garden in front of the agroecology farm in Quindío, Colombia. This plot is designed in a circle to confuse insects and helps plants to grow stronger.

## INSTRUCTIONS FOR INTERNAL AND EXTERNAL USE - CREDITS REQUIRED

**\_DSC4386;\_DSC4399:**

The owner of the agroecology farm in Quindío, Colombia, prepares her fresh goods to go sell at an organic food market in Armenia, the provincial capital close to the farm. Every week she goes to the market with her organically produced goods.

**\_DSC4394:**

Chocolate made from home-grown cacao from the agroecology farm in Quindío, Colombia, is sold at the organic food market in the nearest city, Armenia.

**\_DSC4420:**

The organic food market in Armenia. Every week there is a special market where organically produced foods from the agroecology farm in Quindío, Colombia, are being sold to customers from the region.

---