

KARL CLASS XI INTERNATIONAL STUDY TOUR TO PERU

March 12 Tuesday

- 1430 Fred (guide) depart SCL
- 1625 Fred arrive LIM.
- 2000 Fred to Lima airport.
- 2120 Group arrives Jorge Chávez International airport, AA0917.
- 2200 Transfer to Miraflores.
- 2300 **Check-in Hotel**

March 13 Wednesday

- 0700 Breakfast at hotel. Pack up and check-out.
- 0830 Depart to US Embassy via one 38 pax bus.
- 0930 Country briefing with USDA and FAS representatives from the economic and political sections, and the Ambassador.
- 1130 Depart to lunch via one 38 pax bus .
- 1230 Lunch at hotel.
- 1330 Load minibus and van and depart to Callao. Minibus (29 pax) and sprinter (13 pax).
- 1430 Visit Corgono S.A flour mill. Divide into 2 groups of 18 each. Required are long pants, closed shoes, no heels, no cameras.
- 1630 Depart to **Chincha**, 200KM, via minibus
- 2200 **Hotel check-in.**

DAY 3 Scribe Notes, by Joe Muller

On Thursday, March 14, 2013 we embarked on our second full day in Peru. After staying at the beautiful Casa Andina Clasica in Chincha; the first stop was at a 3rd generation farm that has been in the family for 100 plus years. The first generation's main crop was cotton; however the second generation made the management decision to switch from cotton to grapes and mandarin oranges. During harvest they employ 40-50 workers in comparison to 15-18 during the off season. Even though most of us

experienced a severe drought the last couple of years; we do not compare to this region as they will receive one rain a year. Also the rivers that are mainly fed from snow melting from the mountains will stop running for 3 or 4 months out of the year. However they are blessed and able to irrigate, heavily.





After the tour and question/answer session we moved back to the research station. INIA is very similar to our extension offices. INIA's main focuses are to develop and invest in new technology and promote small farmers to help them be more competitive. Their vision is simple: to adapt and train small farmers. Cotton and corn are the main crops of the Chíncha region. The cotton grows 6 maybe 7 feet tall. Jack walked into one of the cotton plots and the plants were as tall, if not taller than him. They also research and grow peanuts, grapes, beans, and oranges.

- Only 6% of the land in Peru is used for agriculture
- Agriculture accounts for 9% of Peru's GDP
- 42% of farms are 3 hectares or less
- 41% of farms are 3 – 9 hectares
 - 17% of farms are 9 hectares or more

After a delicious lunch at EL Batán we bused down a narrow single lane gravel road lined with steep sides and irrigation ditches on each side to the farm of Bruno Mendoza. There were a series of valve gates and numerous smaller ditches feeding water to each field.

At the end of the gravel lane we arrived at a field filled with avocado trees spaced in a line north to south 4 meters apart and east to west 6 meters apart. The fairly large spacing allowed for corn to be planted between the rows of avocados. Due to the location, Mendoza was able to harvest one crop of corn and in 15 days plant the next crop. Even though the corn doesn't yield much, it provides additional income for the family. All of the avocados



were organically grown because of the higher price they could receive at the market. Currently, he has 2.5 hectares in production and has a half of hectare of immature avocados growing. It will take around three years for the plants to mature before receiving the first crop and they will

produce for 25 to 30 years. As we walked by the avocado plants we would notice newspaper clippings hanging from the branches to help prevent sun damage to the vegetable.

In this area the most of the local farmers are part of an irrigation district that is currently covering 52 hectares and growing. The farmers will pay for water by the hour, 20 sols per hour. They figure you would receive 45 liters per second. Very few of the farmers own their own tractors and equipment, so most of the work is done by hand or they rent the equipment to complete such tasks. Life on the farm is supported by the entire family. Two of the sons live in the city with full-time jobs to help support the farm, as well as help farm on the weekends. These small farmers face huge financial difficulties, as the interest rates they are charged are 30, 40 and up to 70 percent. Yes, this is hard to believe.



Teofilo Moran Morracan, was the second farmer we visited in El Carmen. He also had a group of avocado producers come to him who introduced and persuaded him to grow avocados. Teofilo is also an organic farmer and is very proud to be organic. Along with avocados, he raises beans, squash, pecans, and yucca plants to help feed his family. Most of his avocado crop last year went to make shampoo. They tend to harvest the vegetable as it is still green (not completely ripe) because it helps prevent thieves from stealing the avocados.

All of Teofilo's children are working in town so they can help him pay for things for the farm to prevent him paying 70% in interest rates. After the visit to the fields, we spent an hour or so in the village visiting. Everyone was very excited to host us and treated all of us to their homemade pisco and wine. In the El Carmen area, they have seen a huge increase in land prices. Five years ago you could purchase one hectare for \$5,000 and now it sells for \$30,000. They say it is mainly drug money coming in and buying the land, however if the farmers are able to expand they say there is always land available to purchase. There is also an increase of people from Lima coming out and purchasing land to build their "country homes."



When we returned to the hotel many participants took advantage of the technology and called home via SKYPE. Part of the KARL group ate at the famous Norky's chicken restaurant, supposedly the best chicken in the land. I think the majority of us would agree with the Peruvians as it was delicious chicken. Also, in Chinchá I think we all were introduced to the MOTO-TAXI, a small taxi with barely enough room for three passengers and powered by a Honda 125 dirt bike. It is merely a small speed bump for the semis on the road, however the bold moto-taxi drivers drove like the owned the road. There seemed to be swarms of them everywhere with horns blaring and all interestingly decorated by the owners.



POST TOUR NOTE: It was a great trip and we all feel very fortunate to be able to experience everything that Peru had to offer. Speaking for the class, we would like to thank everyone that helped provide us the opportunity to travel to Peru, as well as provided us the KARL experience over the past two years. Thank You!

Joe

DAY 4 Friday, March 15 Josh Morrill, Scribe

KARL Class XI spent most of the day touring the orchards of Italo Giribaldi Tolmos, owner of DM Agrícola. The family owned farm raises avocado, citrus, asparagus, five varieties of grapes (table grapes and varieties for pisco production), pomegranates, mangos, passion fruit, and nine varieties of citrus (oranges and mandarins). The location of the farm is very near the coast, approximately 2 kilometers from the ocean. Because of the mild climate harvest for DM Agrícola is consistently two weeks ahead of other domestic production providing a significant market advantage. The annual rainfall for that area, which is located just south of Chinchá Peru, is less than one inch. There is an ample water supply for irrigation which is easily accessible, only 50 to 60 meters below the surface. The fresh water supply is



abundant allowing Italo to pump 30 liters per second. The minimal rainfall is actually quite beneficial to the quality of the produce grown, as a rain shower when a crop is mature can cause immediate mold and fungus growth, compromising the marketability of the crop. The climate at Chinchá is consistently very mild and humid, typically eighty percent humidity or higher. The climate is very conducive to mold and fungus growth and makes for an ideal habitat for a variety of insects, thus Mr. Tolmos does not raise organic produce. Farming practices are strictly regulated by the Peruvian government as well as by the governments of the export destinations Italo ships his product to. Italo has employed an integrated pest



management program which strives for insect control with a minimal amount of pesticides applied. Larger retailers, such as Costco, send their own staff to inspect the business practices and produce of the grower well before it ever leaves the country.

Avocados for his area, typically take eight months from flowering to full maturity, which is quite faster than other areas. All production not sold for export is routed through the family owned packing facility and sold and distributed domestically.

Asparagus production has peaked in Peru and is somewhat now on the decline as it is a very labor intensive crop, and because land used to raise asparagus cannot be planted for other crops. Asparagus that is cultivated for the export market is produced and sold through cooperatives and marketed to the US, Great Britain and the European Union. A fascinating statistic showed us that Asparagus harvested in the coastal plains of Peru will be transported to a processor, cleaned, sorted, boxed and shipped, arriving in Kansas stores within 27 hours.



Mr. Tolmos is part owner of Fruchincha, a local packing house which exports fresh fruit and asparagus internationally. Fruchincha also produces frozen avocado pulp, canned mandarins, fresh and frozen mangos, fresh and canned asparagus. A portion of Class XI had the privilege to tour the facility. Those on the tour found the facility to be technologically advanced and impeccably clean.

It was quite evident all packing house personnel adhered to a strict safety and cleanliness protocol. The state of the art, German made sorting machine was quite impressive to watch sort and prep the asparagus that had just arrived. Also to watch the flash freezing of the cut mangos was quite impressive as well.



At Italo's farm, they harvest nearly every month of the year, which makes employee retention easier, as he can offer year round employment. The farm employee 140 year round, and requires an additional 60 seasonal jobs. Farm labor is not viewed as desirable employment and the labor supply is becoming less and less. Peruvians seeking employment often prefer an office job with lower pay than as a field laborer at higher wages. The mining industry competes heavily for available laborers as well, offering higher wages and more desirable work schedules.

Some Peruvians have sought employment in Chile as well.

The other half of the class went to another cooperative to view value added opportunities provided by Asparagus production. The ferns (see left) grow out to gather energy for the root system of the plant and have been a waste product. Farmers at this location have discovered the cattle feed value of the fibrous topgrowth and are harvesting it for fodder.



A dairy unit is being built on the site near the Pacific coast. The operation is feeding out heifers for the intent to be milked after they calve. Feed values are very similar to haylage.

The cattle feeders in the KARL class took great interest in this operation but were mainly fascinated at the inexpensive penning system that they or their parents might have used 20-50 years ago.

Some concerns Mr. Tolmos has of the direction of Peruvian agriculture are one, a lack of industry planning. With all the new growth in

Peruvian agriculture, certain crops, which take a long time to develop and bring into production, can eventually be burdened with oversupply after a few successful harvests. Second, developments of infrastructure and logistics have not kept pace with the growth in agriculture. The capacity of the port in Lima, as well as the congestion of the city, makes delivering a perishable product difficult at times, as

a majority of the commerce is routed through Lima. Third, land prices have risen substantially, making it difficult to add to the farm, one hectare is currently costs \$25,000. Twenty years ago land prices were \$3-5,000 per hectare. With the all the economic growth in Peru, and the success of the mining, farming and fishing industries, has stimulated significant demand for land. Lastly, financing has become increasingly difficult to secure as the frenzy of growth in agriculture, has presented a plethora of opportunities to fund, and as of late several loans have defaulted due to poor business models.

Day 5- Scribe, Paula Landoll-Smith

Sunampe- One of the 11 Districts of the province Chincha in Peru

Today we gather on the bus to visit wine producers. Our bus arrives on location greeted (by chance) by a herd of goats and a burro.



Our first stop is with Manuel “the professor”, a pisco and wine producer. A retired math and physics teacher of 30 years, Manuel decided to supplement his income with pisco and wine. He was pleased with the (controversial) authoritarian rule of Fujimori; and credits him with the ability for his small microbusiness. Demand for his wine is increasing because people are learning about his wine through word of mouth. He claims potassium makes fruit sweeter.

Samples of white and red wine were enjoyed by all. The group played SAPO (Toad) which is a washer game popular in Peru.

Next we walk next door to visit “the professor’s” brother- Vinedos?. We sat in a large circle as he and his family told us of their business in making white and black wine and pisco. They are in an association that brings visitors. He gave high regard to safety and quality. When he first started he made 400L of Pisco, he is now up to 20000L. At one time he was in business with his 3 brothers, now they have all went out on their own.





He continues his education (as has Manuel) from workshops offered by INIA. He states most of his business comes from Lima. The third stop was at Cezart Marcus, another brother. This location was the cleanest of the 3 with cement floors (unlike the other two which had dirt). He also makes pisco and wine, but claims his specialty is white burgundy pisco.

He discontinued his membership in the association about 3 years ago. He has won numerous awards for his wine (7 mentioned). In 2010 he won an award on his white, and his friend bought the black burgundy and entered it...and won! - His interest rate is at 21% for the loan on his business. The more money you borrow, the lower the interest rate.

We then loaded the bus to head down the street to meet Abdul. He is working on building a bed and breakfast. He had the basic structure of a building and a diversified orchard with fruit. Abdul has received much help from INIA (as all of the farmers on today's tour). This farm had varieties of grapes, avocados, bees (many of us did not take walking tour because of bees) and herbs.



For lunch we enjoyed folk dancing at a local restaurant. (American stars were used to denote bathroom sexes (Marilyn and Elvis watched over us as we ate!).) The group came from the Folklore college to share their dance with us. Some of the history of the dance given: Santiago was famous because he brought Europeans to Peru. The tradition of the European Catholics and Incas is what the dance represented.

The first dance was called the "dance from the land of the sun".

For lunch we had chicken salad stuffed between yellow and orange potato layers, a pisco sour, and a form of spaghetti with potatoes covered by a red sauce with a little spice to it.



Outside the group stopped the ice cream bicyclist for a cool snack before loading the bus. We drove back to Lima for a flight to Tarapoto, Elsa's hometown.



The airport gave us an encounter with a McDonald's, Dunkin Donuts, and Papa John's – among other restaurants.

When arriving in Tarapoto, the vans did not have enough room, so some of the group got to experience moto-taxis. Our hotel had no elevator, but did have young men to help us carry our bags to our rooms. There was a mist coming down to greet us in this jungle area.



Paula

Sunday, March 17 Scribe Notes - Tarapoto, Peru:
Scribe, Todd Jennison

After another late night following a full day of travel from Chinchá to Tarapoto via Lima, most everyone was bright-eyed and ready to take in the sights of Elsa's hometown on the morning of St. Patrick's Day.

After breakfast our group loaded onto three buses for a short, winding trip to the falls at Ahuashiyacu.



On the way up to the falls, we stopped at an overlook to which "scenic" hardly seems to do justice. Even with a fairly thick fog, much of the valley was visible.



The falls at Ahuashiyacu were just as magnificent after a quick, but slippery hike. There were a few swimmers enjoying a dip in the pool at the base of the falls, which we are told, maintains a water temperature UNDER 50 degrees. Mark was the only one of us daring enough to get wet, and even then he only waded out to knee-deep. The stop allowed us to have a quick study of the rainforest ecosystem and the beautiful habitat surrounding the jungle.



Back down from the mountain in Tarapoto, we wandered through the open-air market area. Open air meat and poultry sales were a great departure from our "controlled environments" and separation of "parts".

Even though I was on a mission to find some tops for my nieces and nephews back home, we made sure to investigate several different shops, selling everything from notebooks and pencils to "fresh" fish.



Several class members were mauled by local children as they decided it would be a good time to hand out some Kansas gifts.



After exploring the market, we visited the Aldea Infantil orphanage. We were greeted in the main entrance by several rows of bright flowers and trees, all made from recycled water bottles, compact disks, and plastic toys. I was floored by the generosity of many of our class members, as we completely filled a full-size picnic table and bench with books, crayons, hats, pins, and several other gifts for the children. To show their appreciation, the children of the orphanage, which range in age from 5 to 13, sang a song titled “Find Me a Good Friend.” Of course, they sang in Spanish, so it took me a while and a couple different interpreters to piece together the title... To return the favor, KARL Class XI regaled the children with our State Song, “Home on the Range.”



We ate lunch at a local spot called Café Plaza. Several of us allowed Elsa to order for us, which ended up working out just fine. The local fare consisted of chicken and rice, plantain chips, and a few other fairly delicious items. Some of our class members noticed the menu listed hamburgers and pizza and decided to try the Peruvian interpretation of some of our American favorites.



Following lunch we took advantage of some much-needed down time, filled with naps, cards, and (attempts at) top-spinning. We all had a chance to rest up for our evening activity at La Casa del Maestro Teacher's Association Meeting Hall. We were met by a group of retired teachers who performed two traditional Peruvian folk dances. After the demonstrations, they brought several "volunteers" onto the floor to join them. Our gracious hosts then served us snacks and drinks after everyone sang "Happy Birthday" to Mark and Debra.

Peru Day 7 – March 18, 2013 Scribe – Tricia Jantz

We started off our morning with breakfast at the hotel and then had the opportunity to listen to two San Martin executives in the hotel conference room. Our guests were from the economic and social departments and they started our meeting by giving us an overview of San Martin which is one of Peru's 24 regions. The San Martin region is in the northern part of Peru and is equal in size to Costa Rica. The region's largest city is our host city Tarapoto. The regional president is elected to a four year term. The current regional president is in his second term and has been in office since 2007. The region's primary export products are coffee, cocoa, palm oil, coconut oil, tobacco and timber.



The San Martin region has made great strides to improve their economic and social image. In the 1990s the region was known for drug trafficking and terrorists; not your dream vacation spot. The region has carried the great title of being #1 in deforestation at 30% or 1.5 million hectares. The cause stems from cocoa plantations and immigration. The poverty rate was 60% and extreme poverty was 30%. Public services were poor and there was a high rate of malnutrition in children. The region began to turn

around in 2000 with the return of a strong government that focused on sustainability through economic and social development.

The economic department's goals are basic infrastructure development, good construction, quality water supply and to provide better opportunities for private investors to come to the area. San Martin does not have a mining industry like most other parts of Peru so the region's focus is on agriculture. Ethanol production first started 18 years ago but because of political issues has only gained ground in the last five years. Other obstacles in the agriculture industry include farmers not having title to their land which prevents them from getting a loans, high interest rates and lack of national research groups. San Martin is working with farmers to provide land titles as well as educate farmers on ways to increase production and product quality. San Martin is working to connect the farmer with private companies that will in turn promote the area's products. Today's main contributors to the agriculture sector are Germany, Holland, Finland, Belgium, and the USDA.

The social department's goals are health education and improving quality of life. Today 85% of rural areas have social services and 90% have electricity. Health centers and public schools have been established which focus on nutrition, family planning, immunization and early education. These programs have helped reduce poverty by 30% with a 7% reduction in extreme poverty and 14% reduction in malnutrition.

We wrapped up our visit with the San Martin executives mid-morning and travelled over to Orquidea, a local chocolate processing plant to get our sugar fix. We were met by the chief of operations who shared a brief background of the plant before showing us the facility. Orquidea which means orchard was created 15 years ago. The facility sits on a mountainside with a beautiful view overlooking the Cumbaza River. The company buys cocoa beans from over 100 individual growers in the area. One of the major challenges Orquidea faces is the variability in flavor due to the different quality of beans received.



process.

The chocolate process begins with the grower bringing the cocoa beans to the plant. 80% of the beans brought to the plant are indigenous to the San Martin region which is known for having good soil. Orquidea will provide field assistance to the farmer which includes how to best take care of the plants and when to harvest. In addition they pay the farmers an incentive to deliver uniform/better quality beans. Because there is variability and bean quality is a challenge each grower has an ID code and each grower's beans are kept separate through the fermentation

process. The fermentation process takes 6 to 7 days. The beans and pulp are put into wooden boxes and are covered with banana leaves and bags for the first 48 hours. After the first 48 hours the beans are mixed twice a day. A fermentation test is performed on the 6th day. If you squeeze the beans and the liquid

looks like red wine you know they are ready to be dried. The beans are moved from the wooden boxes and are laid out to sunbath for 5 days. During the first day of drying the beans are stirred every hour; on the second day every two hours and then left to dry in thin layers until the fifth day.

When the beans arrive at the plant they are 90% water. By the time they get through the fermentation and drying process they are down to 7% water. After the beans are dried they are put into bags and identified with lot numbers.

At this point we donned our lab coats, shoe covers and hair nets and were able to enter the plant to see where the dried beans were stored and processed. Before the beans are roasted they go through classification and selection. Many people actually prefer to eat the dried bean and the plant will hold professional bean tasting events. After the selection process the beans are roasted and cooled. The three factors in roasting are temperature, intensity of fire and time. The next stages consist of peeling, mixing/grinding, tempering and molding. At this point we were able to see a few workers molding the chocolate by spreading it out on a metal surface and then scooping it into molds. The molds were then shaken to get rid of any air bubbles, weighed and put in a freezer to be cooled. The last two stages consist of final packaging and product storage. As the tour concluded we were able to visit the plant's store to get our chocolate fix and stock up for the remainder of our trip.



From the chocolate plant we went to Christina Garcia Blanco a private grade school teaching kids between the ages of 6 and 11. The school has three English teachers and we were able to meet with one of the teachers and visit two of her 5th grade classrooms. In the first classroom we got to meet Diego. He was asked to come to the front of the classroom and tell a little bit about himself in English. After that it was our turn. Tyler Ediger had the privilege of telling the class a little bit about our group in English and then

Kelsey translated his message to Spanish.

After introductions the children sang Happy Birthday to Debra and Mark in both English and Spanish. At this point we switched classrooms.





We were told this class knew English but might be a bit shy than the first class and we were reminded to speak slowly so they could understand us.

In the second classroom two of the students got up in front and introduced themselves. Mark followed by introducing us to the class in both English and Spanish.

After introductions the teacher

asked if the class would like to play a game. Silly question as the class erupted in cheers. The game began with two volunteers. Luke was the first up for team KARL. The topic was to name, in English, objects found in the school. The first point was awarded to Peru. Second up for team KARL was Dan. The topic was to name, in English, school subjects. This time the point went to the US. Next up was Reid. The topic was to name, in English, clothing items. Another point was awarded to the US. Kelsey was next to volunteer and agreed that her answers would be in Spanish and the student's answers would be in English. The topic was animals and a point was awarded to Peru. The score was tied 2 to 2 and it was decided the winner would be determined by who could cheer the loudest. As it was impossible to tell if the students were cheering louder than our KARL group we had to settle the score with a bonus round. Craig was the lucky winner chosen for team KARL and was thrilled that his answers would have to be in Spanish. The topic was family and while Craig put up a good fight team Peru won the round.



Next on the agenda was a group lunch. After lunch we were scheduled to visit a local cigar factory but we learned the factory was closed for the day due to a death in the family of the owner. The change in plans allowed us to take road trip to the town, Lamas. The town sits at an elevation 500 meters above Tarapoto and as we stopped on the hilltop we took in some amazing views of the area before going down to the town square to explore.

Walking through the town the residents were very friendly and some of us got to enjoy an impromptu concert consisting of two drummers, a wooden flute and three children dancing.



After the visit to Lamas we returned to Tarapoto for time to explore the town, eat supper and return to the hotel to pick up luggage and catch our return flight to Lima. The airport and flight were uneventful except we were surprised to see that our luggage was opened up for a quick search before obtaining our boarding passes. We were all thankful that upon arriving back in Lima, a little after 11 in the evening, our bus was ready and waiting to transfer us to our hotel. As you can imagine after a full day we were all tired and the drive to the hotel seemed to take an eternity especially since we seemed to hit every speed bump in town. Some believe the speed bumps played an important role in our transfer back to the airport the following morning, but I'll leave that story to Mike to tell.

Day 8 **March 19, Tuesday**

- 0530 Hotel check-out.
- 0600 Transfer to airport.
- 0905 Depart Lima via Star Peru #1117.
- 1015 ArriveCuzco.
- 1115 Transfer to hotel.
- 1300 Meet with Alpaca and Llama expert.
- 1400 Free time for lunch and to explore Cusco.



March 20, 2013 Day 9 of the 12 day experience in Peru – Scribe Kelsey Holste

Our bus rolled out of Cusco on our 3 tour buses in the morning and we were headed to Patabamba, an Incan community about an hour and half outside of the city with an altitude of roughly 15,000ft. After getting outside Cusco and into more of the rural community our buses veered off the main paved road onto dirt paths which lead us through a small town along the road. Soon we were back on pavement. The new road had only been built about 7-8 years ago according to Wilbert, our guide. However there were places in the road where we crossed through water running over the road so it appeared that they had not included culverts in the road's construction.



The landscape was magnificent with rolling green mountains and small fields scattered across the sides. Wilbert explained that the rural people typically eat breakfast around 3am and then start to work and the morning break often includes chicha, a fermented alcohol made from grapes. It is also a cultural practice for people to walk without shoes. They believe that by doing so they receive vitamins from the earth. People from the rural communities can be recognized by the different types of hats and patterns which they wear.



After stopping for cloud covered view of the Sacred Valley, we continued on the trek on to Patabamba. The community was very traditional with its clay formed homes and primitive streets. Wilbert shared that Patabamba had only received electricity within in the past five to ten years. Once the busses stopped, we climbed out and began our hike down to the edge of the mountain where the villagers had gathered for us.



A traditional ceremony of greeting visitors with flower petals commenced. Men's hats were removed so that they could receive the blessing without obstructions and most of their faces showed a look of confusion when a 4ft 8in woman tried to reach for their hat when the American men stood close to 6ft. After the petal ceremony they quickly played a song with their wooden flutes and animal skin drums then it was time for us to dress in the traditional clothes. The women were given black knee length skirts, red jackets, a pinned shoulder shawl and a straw hat while the men put on wool ponchos and hats. We took time to take photographs before we were told we would next be picking leaves and flowers.



Even though at that point, no one was quite sure why we were headed closer to the edge of the mountain we all began to move towards the edge. The Patabamba women showed us which leaves and flowers to pick. They explained that the leaves would be used for seasoning in our meal while the flowers would be cooked to serve as the dye for a t-shirt art project. Having completed the gathering and managing not to slide off the edge, our group gathered around the

cook pit for lunch.

While we had been gathering the leaves and flowers, the Patabamba men stayed behind to build a fire and stone structure. We watched as the stones were moved and a layering system was built with stones, llama and chicken meat, yellow potatoes, sweet potatoes, plantains,



beans and bricks of cheese. Then the pile was covered in leaves and soil to seal in the smoke and left to cook. This traditional dish is called pachamanca, which means from the earth.

Pachamanca cooking is a very labor intensive but very traditional Incan meal. At this point, however, many were discussing whether or not they would be trying the lunch.

To pass the time while our lunch cooked in the ground, we went back to the women. They had begun to boil water with local flowers and leaves in three colors; yellow, red and green. The ladies showed us how they spun their wool and dyed it. We were given a t-shirt and each got to add it to one of the boiling pots. The shirts quickly began to soak up the dye and change colors.



Shortly after dyeing the shirts, we were told lunch was ready. With most of the group having experienced



a bit of sickness prior to this point in the trip, everyone was a bit leery of the lunch. We were told that it is traditional to eat with our hands so once the plate was served, I think most people dug right in. The llama chicken was very moist and had excellent flavor despite not being a recognizable cut of meat. The potatoes, beans, plantains and cheese were all very delectable and most of the group not only tried the pachamanca but truly enjoyed the meal and experience. After lunch the women laid out items they had made, everything from table runners, hats, scarves, purses and gloves. The

items were dyed, woven and made by local women from Patabamba. Many people in the group purchased the local items knowing that their gifts were locally made by hand and were serve as great memory of our day in Patabamba.



The community along with Journey Experience was trying to bring tourism to the community while preserving the local customs and traditions. Our group had donated funds in advance to purchase blankets and bedding to help the community start an overnight option for visitors. We were able to present these gifts to them as a form of thank you for their hospitality and kindness in sharing their customs with us.

The entire Patabamba group was very thankful for our generosity. Following hugs and handshakes we began our climb back up from the ledge of the mountain to our busses. While the walk down seemed easy and effortless, the climb back was the exact opposite. We were all quite thankful to climb back in the busses for the next leg of the journey.



Having said goodbye to Patabamba we were now off to catch a train in Ollantaytambo that would ultimately take us to Aguas Calientes which sits at the base of Machu Pichu. While the three buses started out together, we quickly distanced ourselves through the windy narrow roads. The third bus experienced even further delays due to the removal of a mud slide. As the journey continued the driver realized that we, in the third bus, were lagging even further behind. So our speed began to increase. Corn fields were whizzing by us and we were barely

slowing down for the speed bumps in the road. Before long we were told that the train would be leaving the station in 15 minutes but we still had more than 15 minutes worth of driving.

The driver drove faster. Soon we neared the town but were delayed for a second time as a semi-truck was navigating through a very tight turn in the road. Once through, the driver drove faster. Finally in the town, we started through the main square to only be met again with a third delay. We faced a narrow single vehicle street with three touring busses facing our direction and our bus and two trucks meeting head on. Our bus was literally in a stand down with the other traffic. Wilbert wasn't sure we would make it so we quickly gathered our backpacks, jumped out of the bus and began to run down the traffic packed street.

Our running slowed as we neared a turn in the road and not knowing which direction to go we started to look around. All of a sudden we heard honking behind us, it was our bus! A police officer had arrived on the scene to direct the traffic and our bus managed to get through. So we all quickly jumped in the moving bus and rode the remaining two minutes to the train station. In a hurry we jumped out and ran to the empty station. Fortunately as we entered the gate we could see the train still waiting and with no time to spare we boarded with many cheers and claps from our fellow group members who had



arrived about 40 minutes before us. The train ride to Aguas Calientes was quiet and calm. The tracks followed along the raging Urubamba river bank. We were able to take in more marvelous views of the Andes as the train took us from the mountainous region into the lower Andean foothills. Once in Aguas Calientes we headed to our hotel for check-in and our dinner experience was on our own. What an adventure filled day for our memory books.

KARL Class XI International Study Tour – Peru

Scribe Notes for Thursday, March 21, 2013 by Aaron W. Harries

If it is possible to be close to heaven on Earth, I suppose Machu Picchu might be the place.

The day began with breakfast at the hotel in Aguas Calientes. Then the group boarded the bus bound for Machu Picchu at 7:30 a.m. The trip takes about 30 minutes on a winding mountain road with many hairpin turns.



Upon arrival, our tour guides took us up a steep walking path to a look-out point for our first view of Machu Picchu (Old Mountain) from above. As the clouds parted, we were treated to a stunning view of the ancient Incan ruins. The class spent the next three hours getting a tour of the site with some time to explore on our own.

We were very fortunate to have a beautiful weather day at Machu Picchu with more clear skies than normally expected in March.

American professor Hiram Bingham “rediscovered” Mach Picchu on July 24th, 1911. Bingham referred to it as “the Lost City of the Inkas.” The complex of palaces and plazas, temples and homes may have been built as a ceremonial site, a military stronghold, or a retreat for ruling elites—its dramatic location is certainly well suited for any of those purposes.



The ruins lie on a high ridge, surrounded on three sides by the windy, turbulent Urubamba River some 2,000 feet (610 meters) below.



We returned to Aguas Calientes for our last group meal on the trip, sponsored by Class IV graduate Brian and Carolyn Dunn from St John. The food was excellent. Later in the afternoon we departed via vistadome train to Ollanta where we caught buses back to Cuzco. We had some time in Cuzco for shopping and exploring before we began the journey home on Friday. The last “adventure” for several members to dine on the Andean Highland delicacy- Guinea Pig. Although it tasted a great deal like roast pork the visual presentation was one to remember.



Peru – Scribe March 22: Scribe, Liesel Graubeger

The day started with the end to yesterday with many class members dancing salsa, bachata and reggae-tone at a local dance club, also known as discotecas. We went to Ukuku's, which is known for its great mix of music and also offered a live band that played more traditional music that some of the locals danced a stomping dance to. The morning was free to choose to enjoy breakfast and pack, get a coffee on the square, go to a catholic mass or go shopping one last time before departure. We checked out of the hotel and left for the airport at 10:30.

Unfortunately, our flight from Cuzco was delayed until 3:30. We still made it to Lima in plenty of time. Some chose to stay at the airport in Lima where a heavy Pitch tournament took place. A few chose to roam out into the city of Lima to explore the marketplace one more quick time. With the soccer game between Peru and Chile being this evening in Lima, town was a mess. On top of that, a bridge collapsed over the main highway. The group was lucky to find a funny and helpful taxi driver named Olea Al to get them safely back to the airport. Through friendly conversation, the group learned that Olea was a Navy veteran from the jungle near where Elsa is from. He became a cab driver because he liked the challenge of the "driving game." Then he giggled as he cut off a car, Peruvian style. He took pride in teaching Jon Schmidt a few lessons about life from the front seat. The group made it back to the airport plus a few cookies and dry goods and a bottle of Pisco. We completed the hour long check-in and security process. Our plane was a bit late departing, but we had no major complaints considering we were headed home to our families and hometowns.

What a trip!