

TESTIMONIOS DE VOLUNTARIOS WWOOF



Estuve dos semanas participando del trabajo colectivo que se realiza en el trapiche de Gualanday, y me quedé impregnado de la humildad, constancia y buen hacer de todos los trabajadores. Se trata de una explotación familiar de la que participan diversas familias de la zona, y que les permite subsistir sin tener que desplazarse del campo a grandes ciudades.

Además, con la apertura al voluntariado a través de WWOOF, permite a personas de todo el mundo participar en el proyecto, conocer una cultura diferente, y vivir el estilo de vida rural y local de esta zona al noroeste de Yolombó.

Joanra Patón
España



I had an amazing experience on the farm at Gualanday. I am an American citizen from Seattle, Washington that worked on the farm for a month, through February of 2011.

I stayed in a beautiful house on the farm, with good food every day and the company of so many friendly local people. Every day I would wake up early, make some cafe con chocolate y panela, eat some breakfast Maria would either bring me, or I would make myself, and go to work. I would assist the workers in the factory if they needed help, clean up around the factory, and most importantly, wash all the MULAS y los caballos, my favorite part.

It was such a beautiful place to work and live. Everyone that worked at Gualanday, and everyone else in the neighboring houses up the trails were so kind and helpful to me. They made me feel very comfortable and answered any questions I had.

I think am returning to Colombia (Medellin) this winter, and I am going to visit Gualanday again. Some of my favorite memories of all time took place on the farm, with the children who I taught English, the workers that made me laugh, the bosses (Juaco y el Jefe) that took me to una Pelea de Gallos, and my time spent alone; drinking Colombian coffee with Colombian chocolate, and panela from Gualanday, while reading a book in Spanish by a Colombian author.

I would highly recommend this experience to any and all people. It was an experience I cherish every day and I hope to see them all again soon.

Corey Schafer

October 11th, 2012.

Seattle, Washington, USA.



"Last year, I had the opportunity to visit the Trapiche Gualanday for a couple of days. It was a great learning experience as we were shown the entire manufacturing process, from the time the sugar cane is cut and transported by mules until the panela is packed for distribution. Also, it was very inspiring to learn that they operate with a zero waste approach, Trapiche Gualanday is a truly sustainable enterprise. The experience was made even more enjoyable by Adiela and her relative's hospitality, they took us in as if we were family and showed us what paísa culture is all about."



Bianca Bauza
England-Venezuela

<http://www.nomadbiba.com/wp/2011/06/panela-the-purest-sweetness-from-the-cane/>

<http://www.nomadbiba.com/wp/2011/06/maceo-searching-for-climbing-off-the-beaten-path/>

<http://www.nomadbiba.com/wp/2011/06/trapiche-gualanday-learning-all-about-panela-in-a-beautiful-finca>

"C'est au cours d'un voyage de 6 mois en Amérique, dans le but était de découvrir d'autres agricultures dans différents pays, que j'ai eu la chance d'entrer en contact avec Adielia via le WWOOF.

J'ai passé dix jours dans sa famille, à Yolombo, participant à la confection de la panela dans le trapiche. J'y ai découvert une culture, la canne à sucre; un produit, la panela, et son procédé de fabrication; un mode d'organisation (qui s'apparente quelque peu à une coopérative dans la mesure où les ouvriers sont pour la plupart eux-mêmes paysans et approvisionnent le trapiche avec la canne à sucre provenant de leurs terres); et surtout, surtout, j'y ai découvert des personnes exceptionnelles. Toutes les personnes travaillant à Gualanday m'ont réservé un accueil plus que chaleureux, elles m'ont fait une place, m'ont enseigné comment travailler, nous avons eu des conversations passionnantes... Ce fut une magnifique expérience, tant sur le plan agricole que sur le plan humain!"

Camille Amet
France



Pensamos en nuestra experiencia todo el
tiempo y esperamos volver.
xoxo



Catherine y Yannis
Canada



MARIE SOTTAS
SUIZA.

Marie ayuda a preparar y recoger el compost en el trapiche Gualanday.



Camille Amet, Francia aprende a batir la panela

MARIE SAUVE, FRANCIA
TRABAJO EN LA ELABORACION DE
NUESTRA DELICIOSA PANELA

