



DRWakefield

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Guatemala

TODOSANTARITA

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**PROHIBIDO TALAR ARBOLES
BOTAR BASURA
Y LA CACERIA**
COOPERATIVA LA TODOSANTARITA

PARCELA La Mandarina
CODIGO = 22 B
PROP = Victoriano Perez P
AREA = 13 cuerdas
PROHIBIDO BOTAR
ARBOLES LA CACERIA
Y BOTAR BASURA

ORGANIZACION

Guatemala

TODOSANTARITA



<i>Cooperative</i>	Cooperativa Todosantarita
<i>Location</i>	San Antonio Huista, Huehuetenango
<i>Altitude</i>	1350 - 1650 masl
<i>Members</i>	131
<i>Varietals</i>	Bourbon, Caturra, Marsellesa, Typica, Catuai
<i>Processes</i>	Washed
<i>Harvest</i>	December - March

Huehuetenango is a municipality in the western highlands of Guatemala, running up to the border with Mexico and encompassing a lot of microclimates across its hills and valleys. Members of the Todosantarita cooperative are based in San Antonio Huista on the hills of the Sierra de los Cuchumatanes, the highest non-volcanic mountain range in Central America. Todosantarita stands for 'All Saints' and refers to the infamous 1st November celebration of Saints that centralize around a yearly horse race.

In March 1986, 17 people created a group that was the precursor to Todosantarita and with the help and expertise of Fedecocagua, Todosantarita cooperative was formally set up 6 years later. Since its inception, they have been able to improve to infrastructure with the building and/or repair of roads, and this led to a school.

Library, clinic and drinking water improvements too. The Cooperative now consists of 131 members.

Recent challenges have been presented to the group in the form of increased costs of fertilisers, up to three times pre-pandemic costs, as well as a drop in available pickers in harvest times. The higher C market price driving up prices has somewhat saved them this year, though the future is very much under watchful eyes. There is a general deficit of young workers coming through, as it is easier to earn better money abroad and send it back to support the family. The cooperative having a relatively young age of 50, a 20% member representation between 22 and 35 is a heartening sign.

Todosantarita school



Contributing Farms for Todosantarita

GRANO DE ORO



<i>Farm</i>	Grano De Oro
<i>Owner</i>	Cipriano Mendosa
<i>Altitude</i>	1650 - 1700 masl
<i>Varietals</i>	Typica, Bourbon, Marsellesa, Caturra
<i>Processes</i>	Washed
<i>Harvest</i>	December - March

Cipriano Mendosa is a technician with the Todosantarita cooperative, as well as owning his own farm. As such, you would expect to see best practises employed, and indeed they are. Stumping is the preferred method of tree renovation, and here that can mean trees will grow to 15 years before they are cut back. Best productivity though is to be found between 4-6 years of new growth.

Being part of the Mam culture which marries more western practises on the farm, pruning is often conducted in line with lunar cycles.

This also affects planting, with the plants internal water systems being affected by the moons' phase. When the water is at the base of the plant, it is thought the plant is set best for recovery from any action, and so this is when stumping, planting or pruning occurs.

Cipriano Mendosa



Contributing Farms for Todosantarita

LA MANDARINA



<i>Farm</i>	La Mandarin
<i>Owner</i>	Victoriano Perez Pablo
<i>Altitude</i>	1600 masl
<i>Varietals</i>	Typica, Bourbon, Catuai, Caturra, Marsellesa
<i>Processes</i>	Washed
<i>Harvest</i>	December - March

Don Victoriano is unusual in the area in that a single child, he owns 5 plots in total. Customarily, farms are split between family members of each generation but without siblings he has inherited them all. La Mandarin houses the wet mill, where cherries from the other plots Los Pinos, El Limon, El Aguacatal and El Chaloum are brought for processing.

Don Victoriano hires 10 pickers for the harvest, picking on average 2 quintales of cherry per day. The fruit is then washed and floaters removed and is then pulped. There is a dry tank fermentation that occurs for 24 hours before some more washing and channel separation. Finally, the parchment coffee is patio dried for 4-8 days depending on the weather.

Cipriano Mendosa

