# 25-29 OCTOBER 2021

# Agropuzzle 4

*Erasmus+* 



# **Project and spanish mobility**

# Introduction

The project called Agropuzzle 4 is a successor of the three successful projects in the branch of farming. The AGROPUZZLE project was implemented in the years 2012-2014, with the main objective of being able to manage small farms, agrotourism and protected natural resources, as well as UNESCO monuments. The next AGROPUZZLE 2 project, in addition to permanent elements, family businesses operating in agriculture, also included the element of protected areas; and AGROPUZZLE 3 is widely understood agricultural land development and business.

The actual project is implemented under the ERAMUS + program. It has been aimed at small family farms having a story and planting herbs and aromatic plants. It allows us to enter into the fields of rural development, agro-business, management of agriculture and environmental education. This project is aimed at the exchange of experiences as well as an increase of practical self-confidence, promotion of professional development and growth of the participants who will work together on the issue in selected small family farms, their stories and backgrounds. The project is generally aimed at keeping the topic of agriculture alive. It is really necessary to appreciate everyone who nowadays deals with real work that feeds all of us. It is important to teach the next generation to follow those principles. The next generation should be given the opportunity to learn about new trends and innovations from other EU countries so that the young people can compare these aspects and use the experience as inspiration for their own work.

The partner organizations in Spanish mobility come from Czech School, Romania, Portugal, Natura Opava (Czech Republic), Poland and Spain. The Spanish host is the Confederation of Rural Development Centers –COCEDER-. We are a state-level Social Action NGO, made up of 21 Rural Development Centers (CDR) and a Federation belonging to nine autonomous communities.

# **COCEDER**

# **Confederation of Rural Development Centers**

Our main objective is social development, avoiding that the group of people living in rural areas is excluded from sufficient levels of well-being, as well as the fight for social inclusion, coherence and the social rights of all of them.

Declared of Public Utility since 2004 and certified with the EFQM Quality seal for its management system, COCEDER is committed to the configuration of a space where the values of intercultural coexistence, sustainable development and priority attention to the most disadvantaged sectors are the axes that backbone a Living Rural World.

The quality of his work is endorsed by a 40-year history of action and permanence in different regions of the Spanish state.

# Mission

It is working with the rural community in integral and sustainable development processes, in coordination with other social agents in the territory to generate better living conditions for the rural population and their environment.

#### Vision

It is to contribute to the creation of a developed and sustainable rural environment economically, socially, culturally and humanly. For this, COCEDER aims to be a strong and cohesive, recognized and sustainable entity, capable of establishing alliances with other organizations to strengthen ties and commitments, but at the same time independently in the construction of its own integral processes.







## **Values**

**Social Welfare of the Rural Community**: understood as a set of factors involved in the quality of life of the person and make their existence have all those elements that give rise to tranquility and human satisfaction.

Integrality: working in a territory with all population groups (childhood, youth, men, women, the elderly, immigrants, people with disabilities and in a situation of social exclusion, etc.), covering all levels of the person (social, economic, environmental, cultural, educational, etc).

Sustainability: search for a bearable, viable and equitable balance of environmental, economic and social levels that meets the needs of the population without compromising the needs of future generations.

**Participation**: making the person the protagonist of their role in the society in which they live, giving them the necessary tools to do so.

**Quality:** in our work and the effort in the continuous improvement of our management.

**Teamwork**: coordination, participation and involvement of the entity's governing bodies, professionals, volunteers, beneficiaries of the actions and social agents in the areas. **Respect for people:** defend the rights of the most vulnerable people and support their development and promotion, respecting their own decisions.

**Transparency:** based on quality and ethics as the basis for the management of the actions developed by COCEDER and the entities that compose it, before society in general. **Solidarity:** provide the necessary support and resources for rural people to see their disadvantages alleviated, promoting the conditions for a rural environment in which socioeconomic, cultural and development inequalities are reduced.



# Travel plan

# **25-29 OCTOBER**

#### **MONDAY 25**

- -9:00 Welcome in Valladolid at COCEDER office and travel by bus to Palencia.
- -12:00 Cooperative and distillery of aromatic plants in Ampudia
- 14:00 Lunch
- -16:00/16:30 Experience en Valdespina. Plantation of truffle oaks
- 20:30 Coordinators meeting.
- 21.30 Dinner and sleep in Villacarriedo (Cantabria)

#### **TUESDAY 26**

- -10:00: 2 experiences in Comarca Pasiega, Cantabria: Sobaos Joselín y Cheese factory la Jarradilla
- -14:00: Lunch
- -21:00 Dinner and sleep in Tapia de Casariego, Asturias.

## **WEDNESDAY 27**

- -9-13h: Two experiences: on organic farming with Finca El Cabillón project and another Milhulloa (Palas de Rei, Lugo), a pioneer women's cooperative in the recovery of native plants and natural organic Galician cosmetics
- -15:00 Lunch in Chantada (Lugo).
- -17:00 Viticulture experience in Ribeira Sacra, visit to Abadía Da Cova.
- -Sleep in Allariz, Ourense (Galicia).

## **TUESDAY 28**

- -9-13h: Two experiences Ecoleia organic milk farm in Concello de Allariz (Ourense) and Carabuñas, the first elderberry plantation in Galicia, with liquor store, wines and organic jam in Vilar de Santos, Ourense.
- -14:00: Meeting with a beekeeper in Viladervós.
- -16:00: Visit to Souto da Trabe, use and production of organic products with chestnuts, boletus, pumpkin and figs.
- -Evaluation time
- -Travel to Hospital de Órbigo (León) and sleep

# FRIDAY 29

- -9:00 Visit to Sierra Pambley Foundation, Hospital de Órbigo (León).
- -11:30/12H. Visit to Melgarajo proyect, visit to the vineyard and tasting wine. Mayorga (Valladolid)
- -13:30/14:00 Lunch in Villanueva de la Condesa (Valladolid).
- -16:00 Travel back to Valladolid city.
- -17:00 Free afternoon. Go to Madrid who need it.
- -Sleep in Valladolid.

# **Sobao Pasiego**

www.sobaosjoselin.com

Our history is that of three generations of artisans in the heart of the Valleys Pasiegos, which since the beginning, has opted to develop the best possible product, with the highest quality raw materials and respecting traditional manufacturing processes.

Excellence in selecting raw materials, careful handling, zealous execution, modern traceability and presentation are our hallmarks.

Modest origins, typical of the tenacity of an artisan's family, from rural, peasant origins, in the harshness of mountainous rural areas in the post-war period.

The Sobaos, protected by the Sobao Pasiego Protected Geographical Indication (PGI), are made with butter and within the so-called region of Pas, the geographical area confined by the rivers Pas and Pisueña and the area of influence of these rivers, an area which is located approximately in the central part of Cantabria.





# **Jarradilla Cheese Factory**

www.quesoslajarradilla.com

At La Jarradilla cheese factory we make artisan pasiegos cheeses from own livestock. La Jarradilla is a family business. Subsequent generations have innovated on livestock and, in order to continue living here, taking advantage of the resources of the rural environment, we are committed to diversification, transforming the milk we produce into the cheeses that were made in the family home for generations.

We are committed to quality from the source, carefully controlling the milk production at all times, from the pastures and the feeding of the cattle, in the search for the most suitable properties, to the processes of elaboration, maturation and conservation of our cheeses.

In our cheeses you can perceive the essence of the ancient flavors that survive in traditional recipes, an essence that merges with the innovative and entrepreneurial spirit that always characterized Pasiegos.

# **Aromatic species**

www.palentinadearomaticas.com

More than 12 years ago, a group of farmers began to experiment with a small area of land with different crops of medicinal plants. When the project ended, a few farmers decided to continue experimenting with these crops, focusing more on the cultivation of aromatic plants.

This group creates a Palentina Association of Aromatic and Medicinal Plants. It is a Cooperative Society made up of several partners producing aromatic plants from various parts of the province of Palencia and neighboring provinces that in 2014 decided to join together, share experiences and establish common tools for production, harvest, transformation and commercialization marketing of the final product, essential oils.

We offer new values to the rural world and profitable alternatives to traditional crops. We are 50 partners who cultivate almost 400 Ha and produce 9 tons of 100% natural essential oils of which almost 30% are ECOLOGICAL.





# Plantation of mycorrized oak with the black truffle

At the top of the Valdespina páramo, Palencia, with a population of 95 inhabitants, we find a plantation of more than 4,000 holm oaks and oaks that stand out for forming mycorrhizae with the black truffle, occupying an area of 10 hectares. The truffle oak is the truffle plant par excellence. The fruits of the truffle can begin to be harvested around 8-12 years.

Based on the fact that it is a more sustainable type of agriculture with organic farming, with this type of crops reforestation is promoted and soil use is stable.

It is the dream come true of its owner, Emiliano who, being a farmer for many years, sought to plant his private forest near his house, and create something comforting and positive for the environment. This project being financed by funds Europeans in compensation with the CAP, during the first 10 years.



# A local be the situati

(f) 619.794.088

@ abellaobreira@gmail.com
f www.facebook.com/abella.obreira

# Situation of the beekeeping

A local beekeeper in Galicia will talk to us about the situation of beekeeping in Spain. We can ask about bees, current problems and compare it with different countries



## Finca El Cabillón

www.fincaelcabillon.org

In 2006 Edes Foundation created the Finca El Cabillón Special Employment Center, dedicated to ecological agricultural production, and which was created with the aim of promoting the employability of people with intellectual disabilities, also betting on a socioenvironmental commitment to the territory. Our productive activity is focused on the following areas: Ecological agricultural production and direct sale of vegetables, greens and fruits; gardening services and environmental awareness

# Milhulloa, a women cooperative

www.muuhlloa.com

Milhulloa is a women's cooperative, a pioneer in the recovery of native plants for medicinal use. Located on a 10Ha farm, it has an agri-food industry, an old cow farm converted into a rural laboratory.

Its activity begins in the crops and ends with the final packaging of the different infusions and spices for culinary use.

Milhulloa is part together with Granxa Maruxa of Muuhlloa cosmetics, creator of the first line of organic cosmetics with fresh milk.

Rural cosmetics, collaborative, sustainable, is a social economy company, with ethical and responsible financing with the environment.





# Carabunhas

www.carabunhas.com

Behind "Carabuñas" are Eva and Nelson. Our project was born in 2012, when we began to experiment and develop recipes with elderberries and flowers. It was a tree that we knew because it is very present in Galicia, but at the same time it was a totally unknown species in the world of cooking and the food sector. We decided to innovate and elderberry became the undisputed protagonist of our brand and part of our history. We develop our work in Vilar de Santos, an area declared Allariz Area Biosphere Reserve by UNESCO. Here we develop our four lines of action around elderberry: food, research, cultivation and culture. We cannot think of a better place to value natural resources, give a return to tradition and add to the sustainability of rural Galicia. From here, our products reach homes, shops, bars and restaurants across Europe today.

# Ecoleia, organic milk farm

Ecoleia is a brand that was born as a result of work that began back in the 80s. "Our goal has been to be able to directly sell our own organic milk, giving value to local production and at the same time making its own quality more visible."

# Abadía Da Cova

www.adegasmoure.com

We are a small family, which has been dedicated for generations to make wines and spirits in the heart of the Ribeira Sacra, in a magical place known as "O Cabo do Mundo".

The aim of Abadía da Cova is to produce wines, liquors and spirits with the least possible intervention, respecting and protecting the environment. The goal that we have marked since the birth of this company is to maintain the authenticity and typicity of our raw material, so that it arrives to our clients with the maximum guarantee of quality and origin.

We are absolutely involved in the viticulture of precision, the conservation of the land, and the respect for the cultural values of our environment. We carry out all the works manually, searching of authentic, healthy and sustainable products to reach the highest quality standards. Adegas Moure has grown from the idea of a young Baldomero, and continued its journey generation after generation, in the bosom of a humble and hardworking family.







# **Fundación Sierra Pambley**

www.sierrapambley.org

The Sierra Pambley Foundation is a non-profit organization dedicated since 1887 to education and culture. It was created at the initiative of Francisco Fernández-Blanco. In 1979, the Orbigo Hospital School was transferred to the Parents Association of the Rural Family School "El Villar" so that it could teach Agricultural Vocational Training and as an objective the training of rural young people and their involvement in the development of the regions.

In 1988 the Sierra Pambley Foundation transferred the Rural Family College to the team of teachers constituted as a cooperative. These, later on, created the association Centro Desarrollo Rural "El Villar" in such a way that in 2001 from the infrastructure of the Sierra Pambley Foundation in Hospital de Orbigo, said team continues to provide training to young people, women and adults of the natural region from Alto Orbigo. In 1997, the Sierra Pambley Foundation gave the plot attached to the Founder's house in Hospital de Órbigo to COCEDER for the use of the CDR EL VILLAR, where it could develop training in wood carpentry in the workshop and develop integration and training actions.



#### Souto Da Trave

www.soutodatrabe.com

In southern Galicia, in A Trabe, a well-known chestnut growing area in a wonderful location in the province of Ourense, we grow chestnuts, our leading product, in our "soutos", in an ecological and sustainable manner, obtaining high quality products. The symbolize our family history. Generation after generation we have delicated ourselves the cultivation of this delicacy.

These chestnuts are the fruit of passion, tradition, hard work and attachment to our land. It also represents our commitment to the future, offering and ecological and natural product of the highest quality and continuing to transmit the love for our land and doing things well.

We are 100% committed to conserving the environment. Our "soutos" are an example of how we use natural resources in every way possible. We do not use any types of chemical fertilizers or pesticides.



# **MELGARAJO**

Melgarajo is a Sustainable Rural Development experience promoted by a group of vinegrowers from Melgar de Abajo (Valladolid) in the late 90s, later joined by other enthusiasts of the vine and wine, over 180 people driven by their love to the vine and their land.

Melgarajo is located in the "Ribera del Cea" between the provinces of Valladolid and León, within the "D.O. Tierra de León".