



EPISODE #005

PETER KRING FINCA LA ISLA

Peter shares with us his insights into sustainability through producing goods to sell at the farmers market:



- Your farm is a business - thus, you should set priorities to sustain it in that way
- It's essential to show your neighbors that your farm can make money to gain attention
- Local organic certification is required for local sale only
 - Selling at the farm and farmers market does not require certification
 - Joining an organic association can greatly reduce costs over individual certifications
- Fruit forests are planted in 1-3 acre lots divided by rainforest corridors
 - Wildlife can pass-through
 - Contributes to the health of the soil

- Mimic nature by leaving mulch on the ground
 - Mulch heavily around trees
 - Add micro-organisms when it's wet
 - Biochar, manure, durian
- When taking the harvest, put something back for the tree
 - Research and add appropriate minerals
 - Manure, worm compost
 - Add biomass, biochar, and micro-organisms
- Prune tips of trees after fruiting cycle
- Chocolate (value-added goods) is a valuable revenue stream
 - Invest into only quality ingredients by paying twice the low going rate
 - Black pepper , soap and dehydrated ginger are other value-added goods
 - Dried mamones is another quality market
- Invest in a reliable drying system
 - Solar dryers are hard to control
- Invest into having the fruit properly picked to bring them to market



To hear more about what Peter Kring is doing at Finca La Isla, check out the interview at:

<https://sharinginsights.net/podcast/peter-kring/>