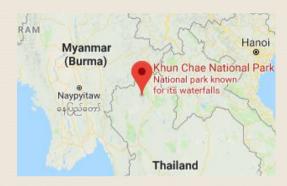
GO Organics is a social enterprise based in Thailand. We enable small holder farmers and producers going towards regenerative agricultural practice by sharing with them knowledges of innovative technologies and creating an effective market place for them in selling their organic produce.





VENUE



The course will take place in the village of Ban Huay Krai, near Khun Chae National Park (Chiangrai province, Thailand), at over 1000 meters. This village has a similar tradition of caring for Apis cerena. It is also part of the Organic Forest Coffee Project and the villager practice organic forest gardening with coffee as the key understory crop. It has two ethnic communities living side by side, Karen and Thai (northern Thais) and is very rich culturally and in knowledge of and relationship with their surrounding forest.

GO ORGANICS CO LTD

159/1 Soi Ramindra 8, Ramindra Rd., Anusoawaree, Bangkean, Bangkok 10220, Thailand

> connect@goorganics.org www.goorganics.org

BEE KEEPING WORKSHOP

15 - 19 FEBRUARY, 2019 Chiangrai



This workshop will focus on the basics of how to raise the native honeybee (Apis cerena)- Thai "Pheung Prong" which have been raised in Asia for 1000's of years).





Village of Ban Huay Krai, at over 1000 meters

While raising Thai "Pheung Prong" has a very long tradition and the bee are very welladapted and resilient here compared to European honeybees (Apis melifera), Katrina Klett and her husband Guoqing He, who live in Yunnan, China have been operating a social enterprise Elevated Honey, that combined the long cultural knowhow of native beekeepers with more modern but simple appropriate technology to increase honey production, quality, and bee health. This have meant better livelihoods for the local farmers who also become more active custodians of the local ecologies their bees depend on. Consumers are then able to purchase pure guaranteed quality native bee honey.

NATIVE BEEKEEPING AS AN INTEGRAL PART OF FOREST GARDEN SYSTEMS

This course is appropriate both for beginners interested to learn the arts of native beekeeping and to integrate these bees into their farming/gardening systems. (Apis cerena is native throughout Thailand and much of Asia and can live from lowlands (sea level) to high altitudes (2000 m). Not only will one gain hands-on experience in beekeeping, the workshop will also be a rich experience to anyone learning about an organic forest gardening system and some of the many ecological relationship including the role of native bees.



LANGUAGE (THAI/ENG/CHINESE)

For mutual learning with both local beekeepers and other native beekeeper in Thailand. Organiser will provide English-Thai-English interpretation supplement with Chinese as needed.

TIME/DURATION/COST: (15-19 FEB, 2019) US\$368

Participants will meet on the morning of 15th and return to Chiangmai late afternoon of 19th. For more information visit http://www.goorganics.org/upcoming-event/

ABOUT THE TRAINERS

Katrina Klett was raised by a migratory beekeeping family in the United States. She has worked around the world helping many farmers earning a better living through better beekeeping. She co-founded Elevated Honey Co. with her husband in 2014 in China, a social enterprise connecting honey supply chain between traditional rural beekeepers and urban Chinese consumers.

Guoqing He (Katrina's husband), is a local minority farmer/beekeeper from Yunnan Province, China. He has adopted and improved many modern beekeeping methods while maintaining traditional beekeeping that is suitable for the Asian honeybee in mountainous regions. As a beekeeper leader in his region, he helps farmers improve their skillsets not only in beekeeping but also in producing cleaner honey. He will be sharing his knowledge in high quality honey processing and in making modern beehives. Guoquing speaks 5 minority languages that are common in Yunnan.



Katrina Klett, USA



Guoqing He, China



Hands on knowledge sharing



Building beehives



Observing and sharing knowledge of beekeeping



Elevated Honey Co team in Yunnan Province, China