

MARIANO DE JESÚS RAMÍREZ

FARM LOMA GRANDE



Mariano de Jesús Ramírez is a producer from the community of Azacualpa, municipality of Tomala in the department of Lempira, where his parents Don Tolentino Ramírez and Justina López were also native.

Since his childhood he has been linked to coffee cultivation when his father started planting the first 0.70 hectares of coffee in the community of El Zapote, Tomala in 1970. Their sources of work were always in the agriculture and as day laborers in the community. They also worked producing dulce de panela (a sweet brown cube made of sugarcane) during the summer season.

Mariano attended school in El Zapote community until second grade. At the age of 14, he decided to leave his parents' home and together, with a cousin and a friend, migrated to the department of Santa Bárbara in search of better job opportunities in the

coffee farms of the Peña Blanca community, where they only worked for 15 days and earned the money for the bus ride to travel to San Pedro Sula to venture without knowing anybody there.

They found a job harvesting coffee in the mountains of El Merendón, cleaning the farms and paddocks after the harvest season and spent seven years there. After this time, they decided to go home to start working in agriculture growing corn, beans, and other basic grains. His father supported him and gave him two cows, which Mariano sold and started a business buying petates (palm mat used in warm countries to sleep on it), which bought by the dozen to the women from the community of Azacualpa and nearby villages, and then traveled to El Salvador on a mule to sell the petates; at his return, he bought salt, shoes, stones to grind pepper and other merchandise to sell in his community.

With the corn harvest he decided to fatten pigs to sell in El Salvador as well and after 2 or 3 years of these activities he began to buy cattle to sell to other traders in the region. In 1986, he planted his first hectare of coffee in El Zapote and then a second hectare in 1987, selling his first crop in cherry. With the coffee and petate profits, pig raising and cattle business, he could hire day laborers to plant more corn, beans and more coffee in the lands his father gave him as inheritance. He eventually married Lidia Hernández and had 11 children, 3 girls and 8 boys.

FARM INFO

GENERAL

Farm Name: Loma Grande
Farm Size: 9.08 HA
Founded in: 1986
Production: 750 Bags of 69kg
Harvesting: Hand-picked
Process: Washed
Depulping: Mechanical
Fermentation: Eco wet mill
Drying: Concrete Patio
Drying time: 5 to 8 days

VARIETIES & MORE

Varieties: Red Catuai, Paca
Lempira & Ihcafé 90
Flowering season: Apr-May
Harvest season: Dec-Mar
Plant ages: 5-10 yrs average
Soil type: Clayey
Cleanings: 3 p/year
Fertilizations: 3 p/year
Storage: New polyethylene
bags in clean warehouse
Trading w/BonCafé since 2010

LOCATION

Country: Honduras
Cardinal direction: West
Coffee Region: Celaque
State: Lempira
Municipality: Tomalá
Village: Azacualpa
Altitude: 1,450 meters
Latitude: N 14°16'41.71"
Longitude: W 88°45'43.16"

VIEW AT FARM LOMA GRANDE.



COFFEE DRYING IN PATIOS AT MARIANO'S HOUSE.

