

Savory Hub Sierra Gorda Querétaro,

M é x i c o



The Savory HUB in Sierra Gorda is born from the experience nestled in the nearly 30 years of continuous work by the Grupo Ecológico Sierra Gorda (Sierra Gorda Ecological Group) to operate the most ecosystem-diverse Biosphere Reserve in the country. Residents of 638 communities own the land and demand solutions, development opportunities, training, restoration strategies, regeneration and natural resources conservation, and technical assistance. Through a participatory and holistic conservation model, society and government are woven together applying sustainability practices that make this territory a living laboratory.

In turn, the Soils Regeneration work has grown stronger and of greater overall importance. Through years of bringing different teachers to the region and organizing educational courses to learn from, today we offer training in a variety of tools with nature in mind: permaculture, hydrological keyline design, biofertilizers, soils remineralization, and biointensive agriculture.





When we met the Savory Institute, the holistic management methodology had already convinced us and was adopted immediately. In the last year, Sierra Gorda became a Savory Hub with a certified Field Professional on staff. Ongoing technical training and assistance is provided to 13 ranches within the Sierra Gorda Biosphere Reserve and includes equipping and building the necessary infrastructure. Currently we are at the stage of establishing operational outposts of the Sierra Gorda Hub with technicians in the states of Chihuahua, San Luis Potosi, and Guanajuato, and replicating in other parts of the country.

In 2014, a strategic alliance was established with the national livestock office of the Mexican Ministry of Agriculture, Livestock, Rural Development and Fish (SAGARPA) to cultivate a culture of soils regeneration and in order to capture the social and environmental benefits.



In 2015, the first generation of technicians completed the Diploma Courses at the Sierra Gorda and LIVES Sonora Savory Hubs, with 30 graduates eager to pursue certification with SI. We need to redouble our efforts and continue to make this transfer of knowledge available to students, technicians and producers; with SAGARPA's support, there is interest across the country.

The current national Savory Network of Holistic Management in Mexico promotes training and sharing experiences to build strength for this movement.

We are in the process of designing a network of plots of land to monitor the biological recuperation and quantifiable values of the carbon in soils in order to generate a voluntary market offset system. By putting a value on soil carbon, we could provide an incentive for more agro-livestock producers to adopt best practices.



The Sierra Gorda Savory Hub training facilities are called the Earth Center and include a working pilot ranch. Introductory workshops and hands on training go more in depth in the Holistic Management diploma course for ranchers and farmers, technicians, students, community organizations, and stakeholders in the healthy food cycle.



Next events:

- 23-24 November – Workshop to Monitor Hydrological Infiltration. Sierra Gorda Earth Center, Queretaro.
- 26-27 November – Workshop to Monitor Soil Carbon. Sierra Gorda Earth Center, Queretaro.

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