A NATURE FARM IN LAO PDR

The farm is located in close proximity to Vientiane, the Capital city of Lao PDR, and travel time to this farm is approximately 20 minutes from the EM project unit. The farmer who grows many types of vegetables began using EM from 2003, after attending a training program conducted by APNAN at the Sara Buri Kyusei Nature Farm. After this training he began transforming his farm from a chemical system to an organic system, and initiated a program with EM. The farm has a land area of 6000 sq. meters, and the cultivation consists of asparagus, cucumbers, Chinese cabbage, broccoli and cabbage amongst the 20 or more species of tropical and temperate crops.

Management of asparagus

The farmer uses EM and the cultivation is based on the principles of Nature Farming. The process adopted is as follows:

In the beginning of the season, EM Bokashi is added to the land in which the beds are to be prepared, and is mixed well. The rate of application is 1 Kg per sq meter. After the application of Bokashi, the beds are made and left for 7 days. The plants are established thereafter, and the soil surface is covered with rice husk to prevent weed emergence and also to provide extra nutrients to the plants. The rice husk mulch is replaced every 2 -3 weeks and EMAS and EMFPE is applied once a week during the crop cycle to protect the plants from pests and diseases. The farmer stated that for the first three years, the quality of the crop was poor and was not saleable in the market. Thus it was for family use. Thereafter, the quality improved and today the harvest is sold in the market. The farmer expects to maintain a planted crop for about 8 – 10 years.

The bokashi used by the farmer is made as follows

* Rice bran 3 parts, Rice husk 2 parts, Chicken manure1 part, rice husk charcoal 1 part (Volume basis)
* The EM Bokashi is made under aerobic conditions.
The farmer and EM Lao team inspects lettuces and cucumbers.

The asparagus field.

The layout of the farm. All plants are cultivated by Nature Farming and EM technology.

An extra special cucumber grown with EM.