S. Interview - 7/05/2018

The interview with S. took place on the same day as G. After interviewing G., we went down and met S.

He makes craft beers, grows hops, has a refuge and is a climbing instructor.

He published a book about climbing, it is a very technical book and we saw it at Tenilsa, first, then when we went to talk to him, he talked a little more about the publication and how the routes and their names were made.

In Rio there is a Brazilian Excursion Center, which has been in existence for 100 years, it works for both climbing and hiking. According to him, there are several centers like this one, but it does not attract many people because it is a very specific activity. In fact what he meant is that not many mountain hikers and so on ... at least not officially.

For him, the creation of parks favors the restoration of the forest. André Ilha - creator of the park of the three peaks that has 60 thousand ha, he was created in 2006. The Serra dos Órgicos Park has 25 thousand ha.

He declared that he does not need any more publicity for the climbing activity, he is afraid of a super inflation of people ... The people who practice themselves are those who help to conserve and police. You don't think that the flow of people has impacted the place, I really think that they are helping to conserve. There is a management plan for the park but, according to him, he thinks that an educational project with the community was missing for the dissemination of the plan.

He arrived here with his brother and from 92 to 94 he was a conventional farmer, he delivered to Ceasa de Irajá and Nova Friburgo. Then he stopped and started to go with the climb. In 97 he set up the refuge and went on that journey. According to him, agriculture and climbing are different activities but they end up getting closer due to the characteristics of the people who are involved in both ... especially when agriculture is organic.

The idea of ​​working with beer came up in 98, suggested by an Argentine who visited the refuge. He ended up taking a course in 2011 and has since been producing his beers. Likes it very much! In 2015 he started cultivating hops. He received a seedling, planted it and started to replicate ... today he already has 8 varieties ... he is very interested, does research, goes to congresses, meetings ... the vast majority of varieties he has bought online ...

Hops reach 6 to 8 meters and are a super allergenic plant ... you have to be very careful to harvest them. Once collected, the flower has to be dried in the dark. It uses a resistance dryer and a specific temperature ... it's a complex process.

He decided to stop working with agriculture because for him it is an endless job ... and he likes to see an end to his work (lol).

He has 5 styles of beer: Dunkel (no more); Stalt (still does, but little); Red Ale; Pale Ale; Weiss. Makes 240 liters of beer (I didn't write down if it is a year ... or a day ... but I imagine it is a year ...)

He says he is happy the way he is, as he does not have a consumer life. That is, what he gains from his activities meets what he likes to do, stay at home and eventually travel, which according to him is what he spends a lot. For him, his time is more valuable than anything, which is why he does not want to increase or expand the business, because he values ​​his free time and the activities he does.

What sustains him: the refuge, the pizzas and the beer, the poached ones are more sporadic.