



Parachute Cafés

Directly Benefitting Local People



Parachute Café operations began after initial training was provided in 1997 by the Leh Nutrition Project (LNP). Further training was provided by the Leh-based Ladakh Ecological Development Group (LEDeG). The Cafés are run cooperatively by village women. They rotate duties; two or three serve visitors each day while back in the village their household work is performed by their team mates.

The Snow Leopard Conservancy (SLC) provides training in basic hygiene, preparation of simple, appealing meals for tourists, and appropriate menu pricing. Emphasis is placed on environmentally friendly practices, including good garbage management, the use of natural gas and kerosene for cooking instead of scarce firewood or yak dung, and the sale of pressure-boiled, filtered water to minimize use of plastic mineral water bottles, which end up littering the landscape. The SLC and LEDeG are providing followup and ongoing support in community-based tourism development for the people of Hemis National Park, with technical assistance and funding from The Mountain Institute and the United Nations Educational, Scientific and Cultural Organization.

By refilling your water bottle with boiled, filtered water, purchasing tea or a tasty meal at the Parachute Café, you are directly benefitting the local economy, enabling rural people to sustain their traditional culture while improving their livelihoods, and helping them become better stewards of this fragile high-altitude ecosystem.



SNOW LEOPARD
CONSERVANCY

Dedicated to promoting community-based stewardship
of the endangered snow leopard, its prey and habitat.

Please visit our web site, www.SnowLeopardConservancy.org
and drop by our office at the Ibex Hotel in Leh.

*THANK
YOU!*



LEDeG promotes ecological and sustainable
development that harmonizes with and builds
on traditional culture.
Please drop by our office
north of the main bazaar