Project Hope and Fairness Newsletter August 2023



Big progress as Project Hope and Fairness helps cocoa farmers



Project Hope and Fairness and the cocoa villages have achieved fantastic results in the last few months. We are excited to share those details. Please read about how we are working toward our mission to help African cocoa farmers boost incomes and improve their quality of life.

OUR THIRD CHOCOLATE MINI-FACTORY AND TRAINING CENTER

The <u>podcast</u> shares the story: Peggie Bates, a PH&F board member, and I visit the three PH&F villages. In N'Douci, we established our third chocolate-producing mini-factory, including hooking up and troubleshooting all the machinery. We made a batch of about 35 pounds of chocolate, then molded and wrapped a few dozen bars and disks.

As you listen, you will learn about the remarkable progress that your donations have made. Together we have come a long way toward accomplishing our goal of bringing Ivoirian cocoa farmers up the value chain so they can live better lives.

We hope you will give generously so PH&F can maximize the exciting opportunities to help cocoa villagers earn their way out of poverty. We ask you to spread the word and send this newsletter to two friends or relatives that share your interest in supporting cocoa farmers to boost their chocolate making skills, incomes, and lives.

In Hppe and Fairness

Tom Neuhaus



Sharing Our Sweet Successes!

Tom and I returned from a very successful trip to our three chocolate processing facilities in Côte d'Ivoire.

The first stop was N'Douci, our newest facility. The melangeur, winnower and tempering machine from Cocoatown had recently been delivered – thanks to the support of our donors. We were able to get the new machines started and operating. Over the course of a few days we were turning cocoa beans grown in Depa into fully processed chocolate bars!

Depa is a fully functional chocolate processing plant, using cocoa beans grown nearby by SOCOPLAN—a PHF-supported cooperative of cocoa farmers. Next, the Cocoa beans were roasted, cracked, winnowed, ground, tempered and made into chocolate bars. David Logbo is the local cocoa farmer and chocolatier who has been working with Tom Neuhaus for many years. David is responsible for all the success in the Depa factory.

In Pezoan, Servando and his crew temper the chocolate that is produced in Depa to create our African Choco FudgeBar flavored with local ginger, orange, and peanuts. Servando and team are working with nearby merchants to establish a local market for the Coco Fudge bars.

We are fortunate to work with Jean Joel Yao, our translator during this trip. He will continue working with us in supporting the three village chocolate producers. You will hear more Jean Joel in the future.



Contact us by email at: info@projecthopeandfairness.org

Major Accomplishments

Start up of third Village Production Training Center

Training and implementation on production and management videos and manuals

Connections with in-country collaborations



How You Can Help:

Donate Today

Immediate Needs! \$10,000 fully funds the out-of-pocket costs for a trip with volunteers Tom

Neuhaus and another Board member, air and ground transportation, hotels, and support for 10 days.

<u>Volunteer</u>

Assist with online marketing and social media presence!

Share This Email

Share this email with someone new (forward to a friend)!

Our Vision

Our vision at Project Hope and Fairness is to serve as a center of excellence for cocoa cooperative members to learn quality production techniques and business and marketing skills to boost their incomes and improve their lives.

Our Mission

Helping African cocoa farmers boost incomes and improve their quality of life.

Our Values

Respect - for village cultures and capabilities

Integrity - true to our word

Accountability - accountable for the use of resources and the results achieved

Inclusivity - encouraging opportunities for all

Our mailing address is:

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