

VISITING GALEBRE AND KEDESCH

When Tom, Evariste, and Justin were in Abidjan, they visited Mrs. Nadine Assemien, who was the head of the joint IPEC and WACAP program. IPEC stands for “International Program for the Elimination of Child Labor” ; It is a branch of the ILO, the International Labor Organization, which is in turn a branch of the U.N. WACAP stands for “World Association for Children and Parents.” Mrs. Assemien recommended that they visit Dr. Brou, the founder of a pilot program called Kedesch, designed to train children in professions other than farm work.



The project was located in Galebre. On the way to the project, they passed this cocoa bean storage facility owned and run by Cargill. The largest cocoa bean buyer in Côte d'Ivoire, it, along with Archer Daniels Midland, supplies about 75% of the cocoa beans for American chocolate.

Pisteurs drive their small trucks right up to the receiving dock. The lab takes samples of the beans which have been fermented and dried in the village, and determines whether to accept or reject, whether to dry further, and what price to pay.



Sign on Highway



Dr. Joseph Zady Brou



Roger Courtois Gnepoh

Tom, Evariste, and Justin were shown these facets of the Kedesch mission, which was essentially to teach children skills that would give them a step up out of poverty and dependence. These facets included shoe manufacture, clothing manufacture, weaving, and raising poultry.



Above, a machine for making belts. Right, a young student learns how to nail a sole to the rest of the shoe.



Throughout Ghana and Côte d'Ivoire, especially in the southern regions, there is a tradition of weaving. The Kedesch program had built a weaving facility right next to the highway.



This is called a "pagne". It can be worn or it can be used to cover a table or a sofa. This sort of fabric could have been sold in American stores. Unfortunately, none of the beautiful pagnes or articles of



Just watch the movie Food Inc. to see the American way of treating chickens--kept completely in the dark and with no opportunity to breathe fresh air. Chickens are jungle birds (originally from Malaysia) love to jump down and poke around, looking for bugs and seeds.



This is a very nice school classroom. Most villages' schools are much more basic. Typically 4-5 students cram themselves at one desk. The village usually builds the desks from local material. Children get about 2 years of education and a day consists of about 3 hours. There simply isn't enough money to pay for more.

This mini-lake is on Dr. Brou's land. He was hoping to put a big hotel at the lake's edge and to start a hotel school to teach young men and women the hotel business. This is really a filled in quarry, dug by the French in order to make gravel for road-building some time after WWI.



African rice is bundled, dried, and then pounded in a mortar to loosen the hull so it will easily separate from the grain when thrown into the air.

African rice or *Oryza glaberrima*, accounts for only 20% of the rice eaten in West Africa. It is a typical food of country cooking. This rice is far superior in flavor, disease resistance, and ease of growing to any other variety or species.

5,000 years ago, before the dawn of civilizations in the Middle East and in Egypt, this rice was being grown in the thousands of small lakes that dotted the desert now known as the Sahara.

Many years later, in the 15th and 16th centuries, the Portuguese found vast fields of this rice growing along the Niger river. By the 18th century, this rice had made its way to the Carolinas, where slaves grew it because they had grown up with it.

African rice is truly soul food, and no self-respecting restaurant should call its fare “soul food” without carrying this exceptionally delicious form of rice--far more interesting in texture and flavor to Basmati rice, to Jasmine rice and equal in flavor and texture to the purple rice of Thailand.

CHAPTER 4: VISIT TO KAVOKIVA (2005)

We drove to Gonate, to the new site of Kavokiva which we had visited in 2004. Kavokiva means “We come together” in Guro, which is a language of the Baole peoples living in the Mandama river valley. Kavokiva was founded by 600 cocoa farmers in 1999.

Right - the Kavokiva flag is flown as high as the Ivorian flag.

Below left - I brought a check for \$700 from monies I had raised through the sale of chocolates at the Roman Catholic Church. I also brought a check for \$300 from monies raised by the Cal Poly Fair Trade club.

Below right - I am presenting checks to the corporate officers.





Signs posted in the offices of Kavokiva. Left - No to child trade. Right - advertisement for Imidaclopride, a neonicotinoid that is responsible for the deaths of billions of honeybees in the U.S. Because it is far more effective as an insect neurotoxin than as a mammalian neurotoxin, it is claimed to be safe for human use. The research used to support this claim is questionable. Also, children are used in Côte d'Ivoire and in Cameroon to apply this chemical, usually with no protective clothing and with no knowledge of its danger to humans.



At the time this picture was taken, the Fair Trade price for good cacao was 260 CFA per Kg, or 20 cents per lb. The non-Fair Trade price was 130 CFA per Kg, or 10 cents per lb. Assuming a 100 g bar, a 70% cocoa content, an 80% yield from the beans, and a \$2.00 retail price (Traders Joe's price for Fair Trade chocolate in 2005), the cocoa farmer receives 3.5 cents per \$2.00 bar or 1.75 cents on the dollar. The non-Fair Trade price was 0.875 cents per dollar. The average American farmer receives 18 cents on the retail dollar.



Left - company trucks for hauling the cocoa beans from village to warehouse - right.