



This is the Little Book of Fairness, and I'm Super Avo, the superfruit avocado. Before we begin I would like to introduce you to my new friend Captain Cocoa, the superfruit cocoa pod. Captain Cocoa is from Peru in South America and works hard to bring you tasty chocolate.

We work with Shared Interest and we believe in a world that's fair.

Shared Interest helps farmers from around the world. They make sure they're paid well and have enough money to live.

This is called fair trade.

Hello, my NAME IS CAPTAIN COCOA!

DID YOU KNOW?

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Food products carry the Fairtrade logo and handcrafted products carry the WFTO logo. Meaning people have been paid fairly.



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HOW DO YOU MAKE CHOCOLATE?

Chocolate comes from the cacao tree, which can grow up to 2,000 cocoa pods each year.

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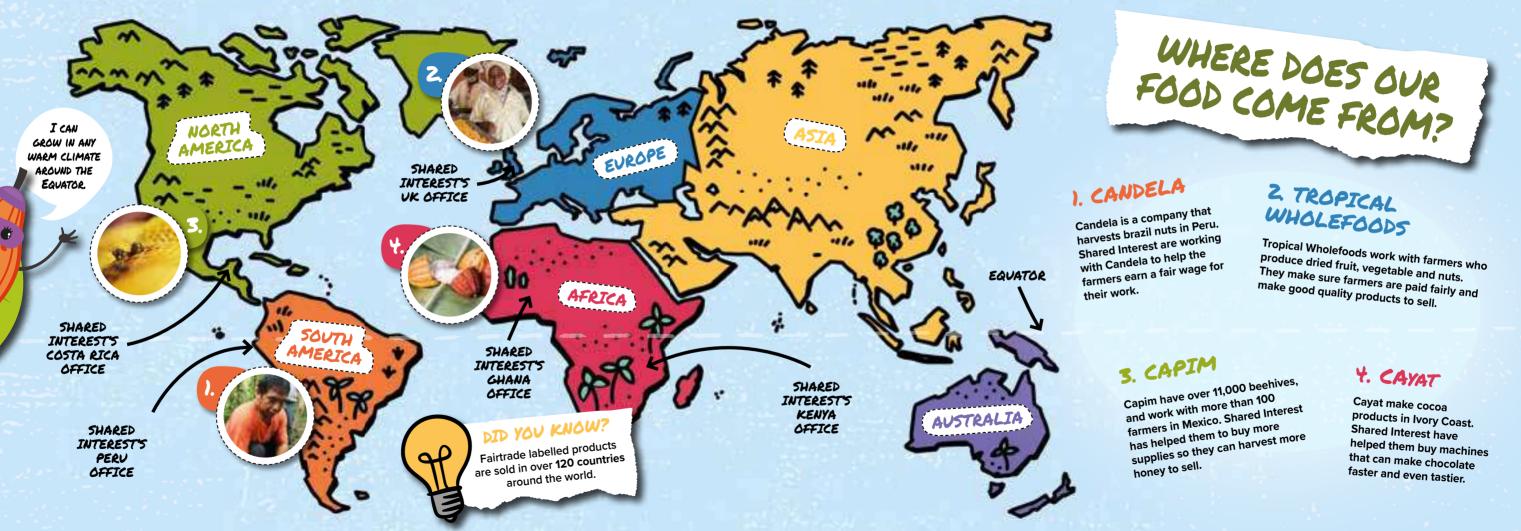
The farmer who looks after the cacao tree opens the pods. Inside, there are cocoa beans, which are taken out. The fermented beans are dried, baked and crushed and go into a chocolate mixture with sugar, milk and other ingredients.

DID YOU KNOW?

The average cocoa farmer is over **50 years old**.

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The cocoa beans are covered and left to ferment. About 400 cocoa beans make 1 bar of chocolate.



helped them buy machines

COCOA FARMERS CHOCOLATE GAME

Pop out your dice and counters, gather your friends and play our cocoa game.

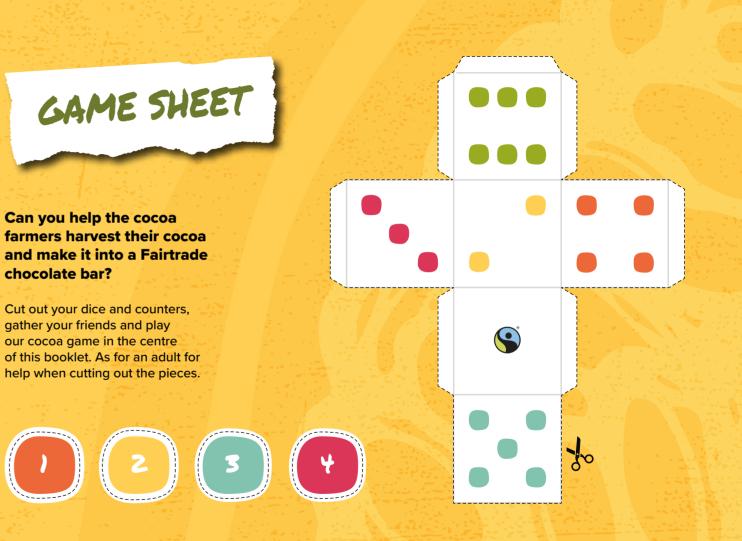
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SHARED INTEREST



farmers harvest their cocoa and make it into a Fairtrade chocolate bar?

gather your friends and play our cocoa game in the centre



HELP THE cocoa farmer turn his cocoa INTO A FAIRTRADE CHOCOLATE BAR

START

Cocoa farmers across the world are living in extreme poverty, unable to provide the basic needs for their families.

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SNAKE -

ROLL

AGAIN

LADDER

10

Fairtrade guarantees farmers a fair price, as well as a separate amount of money called a Premium, which can be spent on projects in the local community.

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ROLL

AGAIN



Most cocoa farmers in less than 74p a day.

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16

MOVE BACK

3 SPACES

17

SNAKE

Parts of West Africa face flooding due to climate change destroying their entire cocoa crop.

ROLL AGAIN

10

25 **MOVE BACK** 2 SPACES

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23

2)

LADDER

27

28

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Once a year, communities across the UK come together in promoting the benefits of buying Fairtrade products. This is called Fairtrade Fortnight. Your school could get involved by making posters to show the difference to show the uniter made by choosing items with the Fairtrade logo when you are shopping.

D YOU KNOW? -70% of the world's Cocoa beans come from West Africa

SNAKE

Cocoa farmers in West Africa work long hard hours to build back up their crops.

3)

30 **MOVE BACK 3 SPACES**

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FINISH

33

32

SPOT THE DIFFERENCE

There are three main varieties of cocoa bean:

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1. CRIOLLO

The Criollo is used in luxury chocolate but rarely alone since it is very rare and expensive. Represents less than 3% of the world's cocoa production.

2. TRINITARIO

Found particularly in the Caribbean but also in Venezuela and Colombia. Represents about 12% of the world's cocoa production.

3. FORASTERO

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Most large-scale chocolate is made from these beans, and come from Brazil and West Africa.

COCOA BENEFITS

ANTIOXIDANTS

Raw cocoa is one of the best sources of antioxidants on the planet. Dark chocolate contains a higher amount of cocoa and has less sugar than milk chocolate, making it the healthier option.

BRAIN POWER

Cocoa or dark chocolate can improve our brain function by increasing blood flow. Did you know, aside from making chocolate, cocoa has lots of other uses and benefits you might not have been aware of?

VITAMINS

Cocoa powder is a good source of fibre and iron. Dark chocolate contains calcium, magnesium, phosphorus, potassium, Vitamin A and Vitamin K.







olate cupcakes y ving ingredients: follo /our the To make will need









Preheat your oven to 160°C.

Cream the butter and sugar until pale and fluffy.





4 eggs



85g soft **165g Fairtrade** melted dark unsalted butter baking chocolate



SUGAR



250g selfraising flour



100ml whole milk



Add the eggs one at a time, mixing slowly.



Add the flour and the milk and beat until the mixture is smooth.



Spoon the batter into the cupcake cases until they are half-full.



Bake for 18-20 minutes or until a skewer inserted into the middle of a cupcake comes out clean.



Add the melted chocolate to the sugar and butter mixture and combine.

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Use a spatula to fold the batter a few times to reduce the amount of air in the mixture.



Leave the cupcakes to cool in the tin for a couple of minutes then put on a cooling rack.

DESIGN YOUR OWN CHOCOLATE BAR!

With everything you now know about cocoa and chocolate, we would love you to design your very own chocolate bar wrapper!

When you have designed your wrapper just pop it into the post with your name, address and telephone number to the address on the reverse. POST ME!

SHAREDINTEREST

Pearl Assurance House 7 New Bridge Street West Newcastle upon Tyne NE1 8AQ

You can use the stickers on the next page to add the finishing touches to your design.





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THANKS FOR READING THE LITTLE BOOK OF FAIRNESS

DID YOU KNOW? The FSC serial number Will tell you where this booklet was printed.

> For parents/guardians: Help us make the world a fairer place and visit shared-interest.com/schools

For teachers: We can visit your school to help pupils learn more about Fairtrade. If you're interested, contact our membership team on 0191 233 9102 or at membership@shared-interest.com

You can write to us at: Shared Interest Society, Pearl Assurance House, 7 New Bridge Street West, Newcastle upon Tyne NE1 8AQ

www.shared-interest.com

PLEASE PASS ME ON TO A FRIEND OR RECYCLE ME