

RICE HULLING AND COCOA PROCESSING CENTER

Depa, Côte d'Ivoire



Project Hope and Fairness is committed to helping West African cocoa farmers by distributing tools that improve economic sustainability, by bringing students and others to the villages, and by building a cocoa study center in Ekona, Cameroon and Ebekawopa, Ghana. The rice hulling operation is our largest endeavour to-date.



Most cocoa-growing villages in West Africa grow their own rice, dry it, hull it, and cook with it. Women spent at least an hour per day pounding rice for lunch and dinner meals. Our idea was to build a warehouse near the Abidjan-Issia road, accessible to four villages--Depa, Zereguhe, Pezoan, and Tetic where the rice could be brought and processed. We received a \$10,000 donation in September, 2013, that we used to begin construction of the center. The building was mostly finished in early 2013 and part of the rice huller was purchased. We are seeking funds to complete the center.



Left, inhabitants of Depa stand at the entrance to the rice hulling and chocolate making building. Right, Chief Dédé standing next to the unfinished sign.

LEFT TO BUILD OR PURCHASE...

1. Purchase motor for huller\$1500
2. Electrification\$800
3. Interior painting.....\$250
4. Interior floor, rice shed, rice drying patio.....\$3663
5. Other.....\$2000

TOTAL.....\$8,213

Our plan is to finish the inside of the building, finish the sign on the exterior, connect the building to the electrical network, build a wooden shed for storing rice before and after processing, and pour a concrete patio for drying the rice. In late September Tom plans to bring a \$450 chocolate grinding machine, chocolate molds, and wrapping foil. The purpose is to jumpstart a chocolate-making business, effectively contributing toward the de-colonialization of chocolate production, making the cocoa farmer a knowledgeable link in the cocoa value chain.

Please help us to realize our dream! Four villages (Depa, Pezoan, Zereguhe, and Tetic) will work together to modernize rice production and introduce chocolate making to the people who produce 75% of the beans for American chocolate.