



# COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance

Issue No. 213

8<sup>th</sup> – 12<sup>th</sup> January 2007

## ICCO Daily Cocoa Prices

	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York Futures (US\$/tonne)
8 <sup>th</sup> January	1673.07	891.00	1619.33
9 <sup>th</sup> January	1673.96	894.00	1614.00
10 <sup>th</sup> January	1709.41	918.00	1644.33
11 <sup>th</sup> January	1715.18	915.00	1653.67
12 <sup>th</sup> January	1713.28	905.67	1655.67
<b>Average</b>	<b>1,702.96</b>	<b>908.17</b>	<b>1,641.92</b>

### Upcoming events:

- 3rd National Cocoa Day – Osogbo 2007, 3rd – 5th February 2007, Osogbo, Osun State, Nigeria

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- Strike Hits Cocoa Truck Unloading at Ghana Ports
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*Have you had your cocoa today?*

**International Financial Futures and Options Exchange (LIFFE)  
London Futures Market – Summary of Trading Activities  
(£ per tonne)**

**8th  
Monday January 2006**

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Mar 2007	890	877	-17	897	876	5,732
May 2007	904	892	-16	910	891	895
Jul 2007	918	904	-16	918	903	415
Sep 2007	925	917	-15	926S	916	365
Dec. 2007	928	917	-15	928	915	380
Mar-08	921	922	-14	925S	920	133
May-08	932	932	-14	935	932S	24
Jul-08	942	941	-14	945	942	25
Sep-08		949	-14			0
Dec. 08		958	-14			0
<b>Totals</b>		<b>921</b>				<b>7,969</b>

**9th  
Tuesday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	880	880	3	885	873	8,194
May 2007	894	895	3	898	888	1,134
Jul 2007	909	907	3	909	901	598
Sep 2007	922	921	4	922S	915	342
Dec. 2007	919	918	1	919	911	4,740
Mar-08	927	923	1	927	917	304
May-08	932	932	0	932S	932S	2
Jul-08		941	0			0
Sep-08		949	0			0
Dec. 08		958	0			0
<b>Totals</b>		<b>922</b>				<b>15,314</b>

**10th  
Wednesday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	883	904	24	909	876	7,105
May 2007	899	919	24	923	893	3,039
Jul 2007	912	931	24	932S	912	209
Sep 2007	924	944	23	944S	919S	316
Dec. 2007	920	939	21	940	915	1,033
Mar-08	923	944	21	943S	923	55
May-08		952	20			0
Jul-08		960	19			0
Sep-08		968	19			0
Dec. 08		976	18			0
<b>Totals</b>		<b>944</b>				<b>11,757</b>

**11th  
Thursday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	906	902	-2	912	900	5,483
May 2007	922	916	-3	926	915	1,955
Jul 2007	935	927	-4	937	926	476
Sep 2007	947	940	-4	950	941S	580
Dec. 2007	941	935	-4	943	935S	735
Mar-08	940	940	-4	946	940	35
May-08		948	-4			0
Jul-08	959	958	-2	959S	959S	1
Sep-08	977	968	0	977	972	86
Dec. 08		972	-4			0
<b>Totals</b>		<b>941</b>				<b>9,351</b>

**12th  
Friday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	902	892	-10	902	884	3,554
May 2007	916	907	-9	916	899	2,588
Jul 2007	923	918	-9	924	911S	265
Sep 2007	930	932	-8	938S	925	455
Dec. 2007	931	925	-10	932	920	978
Mar-08	935	933	-7	937S	934	31
May-08		942	-6	955	952S	0
Jul-08	955	952	-6	968	962S	30
Sep-08	965	962	-6			88
Dec. 08		965	-7			0
<b>Totals</b>		<b>933</b>				<b>7,989</b>

**New York Board of Trade**  
**(New York Futures Market – Summary of Trading Activities)**  
**(US\$ per tonne)**

**8th  
Monday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	1585 1590	1589	-18	1604	1578	8097
May 2007	1620 0	1616	-18	1630	1606	2052
Jul 2007	1638 1639	1636	-17	1647	1627	341
Sep 2007	1655 0	1655	-18	1655	1645	211
Dec 2007	1673 <sup>B</sup> 1679 <sup>A</sup>	1673	-17	1670	1670	75
Mar 2008	1690 <sup>B</sup> 1700 <sup>A</sup>	1691	-18	1691	1691	5
May 2008	1710 <sup>B</sup> 1724 <sup>A</sup>	1716	-18	1713	1711	8
Jul 2008	0 0	1736	-17	1733	1733	5
Sep 2008	0 0	1758	-17	1755	1755	5
Dec 2008	0 0	0	0	0	0	0
<b>Totals</b>		<b>1507</b>				<b>10,799</b>

**9th  
Tuesday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	1593 1597	1588	-1	1597	1573	8112
May 2007	1621 1623	1616	0	1623	1601	2383
Jul 2007	1642 1643	1637	1	1643	1625	1247
Sep 2007	1658 <sup>B</sup> 1668 <sup>A</sup>	1656	1	1655	1645	509
Dec 2007	1675 <sup>B</sup> 1690 <sup>A</sup>	1675	2	1666	1661	206
Mar 2008	1695 <sup>B</sup> 1698 <sup>A</sup>	1691	0	0	0	80
May 2008	1715 <sup>B</sup> 1724 <sup>A</sup>	1714	-2	0	0	0
Jul 2008	0 0	1732	-4	0	0	155
Sep 2008	0 0	1752	-6	0	0	1
Dec 2008	0 0	0	0	0	0	0
<b>Totals</b>		<b>1506</b>				<b>12,693</b>

**10th  
Wednesday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	1605 1618	1617	29	1624	1605	6815
May 2007	1647 1650	1645	29	1650	1634	3351
Jul 2007	1672 0	1666	29	1672	1657	153
Sep 2007	1686 <sup>B</sup> 1692 <sup>A</sup>	1685	29	1685	1681	570
Dec 2007	1710 0	1704	29	1710	1706	95
Mar 2008	1725 <sup>B</sup> 1740 <sup>A</sup>	1720	29	0	0	150
May 2008	1744 <sup>B</sup> 1754 <sup>A</sup>	1743	29	0	0	0
Jul 2008	0 0	1761	29	0	0	0
Sep 2008	0 0	1781	29	0	0	0
Dec 2008	0 0	0	0	0	0	0
<b>Totals</b>		<b>1532</b>				<b>11,134</b>

**11th  
Thursday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	1632 1636	1628	11	1644	1619	7035
May 2007	1661 1662	1657	12	1673	1648	4256
Jul 2007	1680 0	1678	12	1691	1673	877
Sep 2007	1701 0	1697	12	1711	1696	622
Dec 2007	1712 <sup>B</sup> 1722 <sup>A</sup>	1717	13	1729	1715	1113
Mar 2008	1730 <sup>B</sup> 1740 <sup>A</sup>	1733	13	1744	1735	744
May 2008	1748 <sup>B</sup> 1762 <sup>A</sup>	1756	13	0	0	15
Jul 2008	0 0	1773	12	0	0	0
Sep 2008	0 0	1793	12	1802	1789	91
Dec 2008	0 0	0	0	0	0	0
<b>Totals</b>		<b>1543</b>				<b>14,753</b>

**12th  
Friday January 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	1612 1618	1631	3	1633	1598	7687
May 2007	1644 0	1661	4	1662	1629	3842
Jul 2007	1662 <sup>B</sup> 1665 <sup>A</sup>	1684	6	1681	1652	737
Sep 2007	1680 <sup>B</sup> 1687 <sup>A</sup>	1702	5	1696	1677	472
Dec 2007	1700 <sup>B</sup> 1710 <sup>A</sup>	1721	4	1720	1700	186
Mar 2008	1718 <sup>B</sup> 1720 <sup>A</sup>	1739	6	1735	1735	40
May 2008	0 0	1762	6	0	0	12
Jul 2008	0 0	1778	5	1760	1760	229
Sep 2008	0 0	1798	5	1795	1793	60
Dec 2008	0 0	0	0	0	0	0
<b>Totals</b>		<b>1548</b>				<b>13,265</b>

**Spot Prices (US \$ per tonne)**

	8 <sup>th</sup> January	9 <sup>th</sup> January	10 <sup>th</sup> January	11 <sup>th</sup> January	12 <sup>th</sup> January
Main Crop Ghana, Grade 1	1974	1973	2002	2029	2016
Main Crop Ivory Coast, Grade 1	1862	1861	1890	1917	1904
Main Crop Nigerian, 1	1849	1848	1877	1904	1891
Superior Arriba	2382	2381	2410	2437	2424
Sanchez f.a.q.	1846	1845	1874	1901	1888
Malaysian 110	1591	1590	1619	1646	1633
Sulawesi f.a.q.	1629	1628	1657	1684	1671
Ecuador Cocoa Liquor	3104	3102	3159	3211	3186
Pure Prime Press African Type Cocoa Butter	4243	4240	4317	4389	4355
10/12% Natural Cocoa Press Cake	826	826	841	855	848

Source: Cocoa Merchants' Association--

# News

## Single origin chocolate keeps consumers guessing

By Catherine Boal

08/01/2007 - With Easter fast approaching, UK based gift service Gourmet Games has devised a new way to combine the consumer trend for single origin, health-boosting chocolate with novelty confectionery for the holiday season.

The chocolate gift set includes four 100 bags of chocolate pieces and a fact sheet listing 12 countries. Consumers are encouraged to guess the origin of the chocolate and its cocoa content percentage. Thanks to its newly-gained reputation as a healthy alternative to standard confectionery, chocolate with a high cocoa content has been scooping an increasingly large share of chocolate sales worldwide.

And manufacturers have been attempting to stay ahead of the trend through canny marketing product development which focuses on cocoa content and transparency in sourcing.

Spokesperson for Gourmet Games Michelle Redmond told confectionerynews.com: "The cacao content of the chocolate in the game is equivalent to that found in supermarket dark chocolate. Consumers are given a list of countries and they have to guess where the cocoa comes from, even people who know chocolate will find it quite difficult to judge."

A number of confectioners brought out a range of single origin chocolates in the last year. US giant Hershey introduced its Cacao Reserve line to market with chocolate from San Tome and Arriba. And Swiss company Lindt and Sprungli followed with an Excellence Origins Collection using cocoa from Ecuador, Madagascar and Peru.

## Dark chocolate has big health benefits

BY REBECCA KEISTER / SUN CHRONICLE STAFF

Monday, January 8, 2007

Anyone care for a bit of chocolate?

Forget coffee. At the end of a dinner party, experts are saying, you might want to offer some of the sweet stuff as an after-dinner treat that could be as good for you as it tastes to your palate. Well, not exactly the sweet stuff - when you're talking about chocolate it's actually the unsweetened variety that provides health benefits. "It is dark chocolate," said Linda Kelleher, a clinical dietician at Rhode Island Hospital in Providence. "It has antioxidants that are disease fighting."

And doctors aren't the only ones wise to the health benefits of dark chocolate. Consumers are catching on, too. According to the Web site confectionarynews.com, dark chocolate has become one of the most rapidly growing sectors in the confectionery market. The site reported last year that dark chocolate accounts for 19 percent of chocolate sales worldwide, and that figure could well increase. 7-Eleven plans to include more dark chocolate on its shelves this year as part of an effort to sell "better-for-you foods" at its stores, according to Convenience Store News.

And, last year, M&M's Brand Candies introduced a limited edition, dark chocolate version of its famous candy for the first time in the company's 64-year history, msn.com reported.

## Made of the right stuff

In American industry, chocolate is a combination of cocoa (solids of the cacao bean) and cocoa butter (the fat component). Chocolate in its purest form - unsweetened or dark chocolate - is chocolate liquor, used as bitter or baking chocolate, that has a strong, deep flavor.

To get the health benefits, you need as close to pure cocoa as you can get.

"It's actually the cocoa powder (used for baking) that provides the most benefits," Kelleher said. "Dark chocolate in its pure form is the dried extract of the roasted beans." Milk chocolate has condensed or powdered milk added to it for the smooth taste; white chocolate is a confection based on just the cocoa butter and actually contains very little of the cocoa solids.

### Keeping it pure and simple

In his book, "The Real Age Makeover," Dr. Michael Roizen, who has become famous for, among other things, co-authoring two books with Dr. Mehmet Oz, one of Oprah Winfrey's favorite talk-show guests, suggests that eating "real chocolate" is one ingredient to improving your health.

He explains that the fat in milk chocolate metabolizes in your body as a healthy or unsaturated fat, which he says should make up about 25 percent of your daily calories. "Cocoa-butter based chocolate is a wonderful, age-reducing fat," Roizen states. "Milk or trans fat-based chocolate is an aging fat, so choose the youth and great taste of real, dark, cocoa butter-based chocolate. You'll have to read the label to find it."

### Getting the facts

Finding it might not be that difficult. The baking and candy aisles of Stop & Shop in Attleboro's Mayfair Plaza offer several options for some real chocolate indulgence:

Hershey's Special Dark bar contains 45 percent cacao and doesn't taste too bitter; Ghirardelli's dark chocolate squares contains 60 percent cacao; and Lindt's Excellence dark chocolate bar contains 70 percent cocoa. For baking, Ghirardelli's bittersweet chocolate chips contain 60 percent cacao, and 100 percent real cocoa powder is available from several chocolate manufacturers.

Real dark chocolate is also on display at The Chocolate Shop on Mansfield Avenue in Norton.

Owners Peter and Pam Kanellias, big fans of the pure stuff, are very careful about the ingredients they use and can recommend several options for those who aren't yet accustomed to the taste of pure chocolate.

"People are definitely starting to understand the benefits of dark chocolate and they are coming in looking," Pam Kanellias said.

She said popular items include her dark chocolates with cayenne, a spice that is also good for you, and her dark chocolate barks, which have some nuts. There also is a dark chocolate infused with Earl Gray tea and her ganache, a mixture of chocolate and cream.

### A little goes a long way

A bonus of eating dark chocolate, she said, is that people often find they are satisfied with small portions. "They'll eat just one piece instead of a whole package of something else," she said. "Not only does it taste good, but it's not as bad as eating a whole strip of cookies."

Roizen even suggests following his example of eating chocolate before a meal, which he has found makes him eat less during the meal.

Kelleher said some studies have shown that dark chocolate provides benefits to the heart and brain, can improve blood pressure and reduce bad cholesterol.

Of course, the key is to consume it in moderation.

"Remember, a chocolate bar has large amounts of sugar, butter and cream," Kelleher said. "They're saying 1.5 ounces a day of chocolate or 2 tablespoons of cocoa powder, maximum."

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### **Rains scarce in Ivory Coast's main cocoa area**

Reuters, 2007

ABIDJAN (January 09 2007): Rains were scarce in Ivory Coast's main cocoa growing regions in the first week of January farmers said on Monday, while the dry harmattan wind that sweeps down from the Sahara desert lingered across much of the country.

Farmers in the western region of Daloa said they were growing increasingly anxious about a prolonged dry spell, as another week passed with no precipitation. "We haven't had rain for more than a month and a half. It's a worry," said farmer Marcel Aka. "I'm wondering how small pods will develop. I don't think there's enough

moisture in the soil and there's a dry wind blowing," he said, adding leaves were drying out and falling from the trees as a result of poor rains.

There was no rain during the week in the western Soubre region or in the coastal towns of San Pedro and Sassandra, farmers said, but dew which appears more frequently when the cool harmattan arrives, provided plants with some moisture. "There hasn't been any rain and the harmattan has been very harsh here. There's a lot of fog in the mornings and the dew is helping tiny pods and flowers to develop," said farmer Roger Tano, in Soubre in the heart of the western cocoa belt. "I don't think (the harmattan) has done any damage here, but harvesting is slowing because most of the (October-March) main crop cocoa has been gathered," he said.

The harmattan wind usually sweeps down from the Sahara between December and March. At its strongest it can knock flowers and small pods off the cocoa trees in the world's top grower. Visible as a white fog and present even in the lagoon-side economic capital Abidjan in the south-east, people complain it causes colds and throat irritation. One farmer in the southern central Gagnoa region said there had been one rain shower during the period, easing the effects of the desert wind.

### **Cocoa stranded at Takoradi Port**

Yaaba Yamikeh , 10/01/2007

Cocoa haulage drivers at the Takoradi port who have queued for over a month awaiting the discharge of their loads have given the management of Cocoa Marketing Services a two-day ultimatum to offload their trucks or face their anger.

The drivers say they will stop the company's staff from working if management fails to meet their demand by the end of the ultimatum period which is Thursday January 11. The angry drivers, who embarked on a peaceful demonstration at the premises of the company near the port last Tuesday also complained that the company was using their "mates" (assistants) as labourers.

Information available to The Statesman reveals that the company's registered labourers have been on a two week strike due to its refusal to increase their allowances and also pay their six months arrears. Speaking to The Statesman the spokesman for the drivers, Mallam Boakye Mustapha, said that as a result of the labourers' strike action, offloading of cocoa at the port has been very slow, leading to a long queue of trucks on the streets.

He said while waiting for their trucks to be offloaded, many of the drivers spend months in the twin-city, sleeping in the open and at the mercy of all manner of dangerous and harmful animals and insects, including mosquitoes.

He said to ease congestion at the port, the company has resorted to using the drivers' mates as substitute labourers. The spokesperson said what is even more infuriating is that after promising to pay €100,000 to the drivers' assistants for offloading every two thousand tonnage, it ends up paying only €75,000.

He also accused the company of failing to honour its promise of promptly offloading trucks of drivers whose assistants offered themselves as substitute labourers. According to Mallam Mustapha, many of them drive as far as Sefwi Wiawso, Kumasi and Enchi to the Takoradi port for shipment of their loads but end up spending over a month on the streets of Sekondi -Takoradi waiting to be offloaded due to the absence of the labourers.

It was against this background that he urged management of the company to urgently address the impasse between the labourers before the inevitable happens.

Attempts by this reporter to meet the Regional Director of COCOBOD for his version of the story proved futile; the official rather directed this reporter to Cocoa House in Accra for any comment or clarification of the issue.

### **In Paris, chocolat is tout sweet**

By Donna Tabbert Long, Special to the Star Tribune

January 10, 2007 – 6:36 PM

Cast aside those images of lovers leaning close together at a table pour deux. In Paris, having a cup of chocolat chaud solo, or with a best friend, or even the entire family -- is never a bad thing. Because the sweet truth is, just as they've perfected perfume and Champagne, the French know how to concoct an incredible cup of hot chocolate. There is no watered-down, preservative-filled brown substance floating mini-white marshmallows atop for texture. There is the real deal, made with whole milk or half-cream and milk, chocolate tablets, cocoa



powder. The result is such a richly sweet confection that it often arrives on a tray accompanied by a carafe of ice water and a shot glass. A chaser with your chocolate, so to speak. In other words, a true chocoholic's hot chocolate. There are many places in Paris for indulging such hot chocolate passion, but here are five worthy choices.

- Angelina (226, rue de Rivoli) could be the most expensive, but it's also one of the best salons for anyone's first taste of Paris in general and for French chocolat chaud in particular. The turn-of-century setting with marble-topped tables is classic, and Angelina's melted chocolate bars make for an unforgettably rich, bliss-filled drink. Afterward, strolling nearby and seeing that first misty glimpse of the Eiffel Tower sparkling in the distance is always magical.

- Cafe de Flore (172, boulevard Saint-Germain) is another good choice for a first-timer's tasting of French hot chocolate. The place is touristy, but who cares? With its history of notable patrons (Picasso, Sartre, Camus), it's considered one of the most famous cafes in the world and remains a "must visit" when in Paris. The art deco interior is impressive with its banquettes, mirrors and mahogany and, indoors or out, the people-watching remains unbeaten. Best of all, the cocoa here is deliciously faultless and arrives ceremoniously in a classy silver pitcher, with demitasse cup and saucer alongside.

- Lenôtre (40, rue Cler). Pastry genius Gaston Lenôtre has opened many shops in Paris, but this is my choice for a morning hot chocolate fix. Lenôtre's chocolate is more easily drinkable (read: less thick) than others. It has a perfectly balanced flavor, and is not so filling as some that are much more dessert-like and actually more suited for a late-afternoon repast. But be forewarned: Sitting at a table in this shop where you're almost eye-level with the pastry case, it's nearly impossible to not order a slice of Lenôtre's famous gâteaux opera.

- Cacao et Chocolat, an upscale Parisian chain (I'm partial to the one in the heart of Ile Saint-Louis at 63, rue Saint Louis en l'isle), has a signature bright yellow awning and a window displaying a flowing chocolate fountain. This is a shop where you can buy cocoa powders and chocolate bars in varying percentages, which makes it a great place to buy ingredients for making your own Parisian-style hot chocolate at home. There are no tables to sit down at in the shop. But even served in a paper cup (a rarity in Paris), this is another bewitchingly decadent drink.

- La Charlotte de l'isle (24, rue Saint Louis en l'isle) is my favorite shop of all. A tiny, funky treasure of a shop, the outside is painted a dusty pink and the windows are filled with edible chocolate delights. Inside, besides a piano (there are random recitals), the space is a jumble of all sorts of interesting ancient things: teapots, framed prints, puppets, an old-fashioned pale-pink scale for weighing chocolate. Here your order arrives on a tray: pitcher and small handleless cup, glass decanter of ice water and shot glass. The deep-dark chocolate mixture is sweet, heavy (a spoon could almost stand up in it), memorably intense, and pure unadulterated pleasure to savor on a rainy Paris afternoon.

Bon appetit!

### **A better reason to eat chocolates**

Faith January 11, 2007

Americans consume about 13 pounds of chocolate per person each year. While recent news of chocolate's health benefits has no doubt eased the minds of many calorie-conscious consumers, there's an even better reason to feel good about a daily chocolate indulgence.

For many cocoa farmers in West Africa, where most of the world's cocoa is grown, there is little to show for long hours of backbreaking work. Small scale farmers with no access to credit and no way to trade directly in the marketplace must rely on middlemen who cheat them out of a fair price. In the end, farmers may earn as little as \$300 a year. But deep in Ghana's Ashanti region the cocoa farmers who are members of the Kuapa Kokoo cooperative have reason to celebrate. The Kuapa Kokoo farmers are also owners of Divine Chocolate, the world's first farmer-owned Fair Trade chocolate brand.

In addition to having a share in the profits, the Kuapa Kokoo farmers have two seats on the board and a say in the direction of the company. All of the cocoa in Divine Chocolate bars is purchased on Fair Trade terms. This means that farmers receive a guaranteed minimum price, plus Kuapa Kokoo invests the Fair Trade social premium in community projects such as schools, health clinics, clean drinking water and programs to promote entrepreneurship among the thousands of local farmers.

Lutheran World Relief and Catholic Relief Services have partnered with Divine Chocolate to help educate Americans about the difference that supporting Fair Trade chocolate makes for farmers in Ghana and elsewhere in the world. Lutheran World Relief's Chocolate Project challenges chocolate lovers in Lutheran congregations to put faith into action and give cocoa farmers a fair deal by selling Divine Chocolate and sharing it during fellowship hours. Catholic Relief Services has launched a new fundraising program, Raise Money Right, which encourages Catholic schools and parishes to sell Fair Trade chocolate.

To learn about Divine Chocolate and Kuapa Kokoo, go to [www.divinechocolateUSA.com](http://www.divinechocolateUSA.com).

*Here's how to help:*

+Join Lutheran World Relief and Catholic Relief Services in their support of Fair Trade. Visit the website [www.lwr.org](http://www.lwr.org) or [www.crsfairtrade.org](http://www.crsfairtrade.org).

+Encourage your community, school or faith congregation to use Fair Trade chocolate for fundraising and educational programs, or purchase Divine Chocolate online through SERRV International at [www.serrv.org](http://www.serrv.org).

+Look for Divine Chocolate and other Fair Trade products. This story is provided by North American Precip Syndicate Inc.

### **Cote d'Ivoire: Cocoa, U.N. Troops and a Tense Third Quarter**

January 11, 2007, Summary

The U.N. Security Council has extended the deployment of 11,000 U.N. and French peacekeepers in Cote d'Ivoire for another six months. Overlapping the country's springtime cocoa harvest, the mandate effectively protects Ivorian President Laurent Gbagbo and keeps him from having to negotiate with northern rebels. With elections to be held by Oct. 31, the country's opposing northern and southern factions will use the intervening time -- and revenues from cocoa sales -- to rearm themselves. This will make the third quarter in Cote d'Ivoire a tense time.

#### Analysis

The U.N. Security Council on Jan. 10 extended the mandate of 11,000 U.N. and French peacekeeping troops in Cote d'Ivoire for an additional six months, until June 30. The extension effectively protects and reduces the need of President Laurent Gbagbo to negotiate with rebels in the country's north, at least for the first half of the year. This delay will not be widely contested, since both the northern and southern factions will use the time and revenues from the country's spring cocoa harvest to rearm. It will, however, make for a tense third quarter, with presidential elections to be held by Oct. 31.

Cote d'Ivoire has been divided since a failed coup attempt in 2002 sparked a civil war between its northern and southern regions. Gbagbo has been criticized for failing to incorporate the 3.5 million northerners who have lived in Cote d'Ivoire for generations but have yet to receive citizenship. This denies them access to state-provided services and employment opportunities. But incorporating these northerners through a national registration scheme would effectively enfranchise the political opposition to Gbagbo, who hails from the country's south, likely causing him to lose the next freely held presidential election.

The United Nations and France have stationed 11,000 peacekeeping troops along a "zone of confidence," which keeps the northern and southern factions apart. Facing each other across this zone are government troops controlled by Gbagbo, who also has his own private militia called the Young Patriots, and the New Forces led by Guillaume Soro.

Neither faction is likely to contest the extension of the U.N. mandate, despite the tremendous disincentive it places on the unpopular Gbagbo to resolve the country's political issues, mainly because of money -- specifically, the revenues that will be generated by both sides from the cocoa harvest in April. Cote d'Ivoire, a world leader in cocoa production, generates more than \$2 billion annually from cocoa sales, and government resistance to U.N. scrutiny over how those revenues are spent allows the government -- and the forces opposing it -- to ramp up military spending.

The elections, set for Oct. 31, already have been delayed several times, and though Gbagbo will likely continue to thwart political reconciliation efforts, he is running out of time. Prime Minister Charles Konan Banny has been empowered by the international community to mediate the country's crisis and bring about a national registration scheme. Opposition political leaders, including former Prime Minister Alassane Ouattara and former President

Henri Konan Bedie, are clamoring to get rid of Gbagbo. Despite his six-month reprieve, Gbagbo faces converging forces and an uncertain political future.

### **Book Review: Bitter Chocolate: Investigating the Dark Side of the World's Most Seductive Sweet by Carol Off**

Written by Bonnie, January 11, 2007

A few years ago, a friend of mine stopped eating chocolate. It was a moral decision, an ethical one. Not only did he resist the lure of the office vending machine, he would demur if you offered him some of your chocolate unless it was fair trade. I admired his conviction.

Recently, when I told him I was reading *Bitter Chocolate: Investigating the Dark Side of the World's Most Seductive Sweet*, he looked worried. He thought the chocolate problem was a thing of the past. It's true; after being under the spotlight at the millennium, the issue of slave labour in cocoa was back in the shadows. Consumer awareness was up, legislative initiatives were afoot, and everything seemed to be resolved. My friend went back to eating chocolate.

Carol Off still isn't convinced that all is right on cocoa plantations. The journalist, best known for her work with the CBC, had heard reports that Côte D'Ivoire's chocolate-covered success stories hid terrible conditions of child labour. As she investigated she discovered toothless laws, self-policing industry, corporate-funded non-governmental organizations (NGOs), the disappearance of a journalist, fiction posing as news, and kids who still think a few months of cocoa farming will earn them enough money to buy themselves a bicycle and ride it home again.

The history of chocolate is laced with blood. Off outlines how cocoa came to the Western world, from *la noche triste* ("cocoa production survived because it was —literally— money growing on trees") to chocolate's medicinal uses to the marketing of chocolate as a token of romantic love.

Off also reminds us that the latest slavery controversy is hardly cocoa's first. In the early days of mass production, Quakers dominated both the British and the American cocoa industry. Cadbury in the UK, and Hershey in the US were both family-run businesses that professed to uphold their religious moral standards as part of their business practices.

Both companies formed idyllic company towns: Bournville, on the south side of Birmingham, England, and Hershey, Pennsylvania. The Quakers were well-known abolitionists, but when Henry Nevison reported on the slave-like conditions endured by the cocoa industry's "contract labour," Cadbury (a Quaker company) did nothing - at least not at first.

A number of contemporary scholars... have concluded that it was the lack of alternative bean sources and not skepticism over Nevison's report that made the Cadburys delay action for so long. The appalling corollary is that the Quaker cocoa companies of Britain dragged their feet and dodged the issue for nine years before they finally stopped using slave cocoa.

Some estimates say that up to eight million Africans died under the "contract labour" conditions of the turn of the century.

For Côte D'Ivoire, cocoa was part of a success story for many years. Under Félix Houphouët-Boigny, the country benefited from rising prices on sugar, lumber, and cocoa, but when the prices collapsed, so too did the country. Amid coups and turmoil, cocoa farmers were forced to cut costs, and slavery became a fiscally expedient option yet again. Attention from NGOs brought media attention. In a climate where food ethics were a hot issue, consumers like my friend were paying attention to the controversy.

In November 2001, along came Michael Finkel, with his *New York Times Magazine* story, "Is Youssouf Male a Slave?" In the profile he suggested that activists were so determined to find problems in the cocoa industry, they were making them up:

The boys were persuaded [by NGOs] that they were enslaved against their will, suggests Finkel's story, even though they were probably just poor kids looking for jobs and a chance to buy American goods such as Nike running shoes, as Youssouf Male apparently did.

It turned out, however, that it was Finkel who was making things up. Questioning by Save the Children Canada eventually led to the New York Times publication of a detailed correction.

Was it Finkel's piece that made chocolate a guilt-free indulgence again? His article came out at the same time as (what Off calls) "Big Chocolate" had set its PR machine into motion. The US Congress had also stepped in, with the Harkin-Engel Protocol, which aimed to eliminate the worst forms of child labour on cocoa farms by 2005. Most of all, though, war in Côte D'Ivoire made the logistics of chocolate production more complex — and more significant to the industry — than ethics.

The war, which makes it very difficult for journalists to follow up on the issue, also makes child-trafficking difficult, noted Off in a recent interview. Like dolphin-free tuna, the moral quandaries were no longer the focus of gastronomical navel-gazing.

Off details this complicated history and then she reminds us that public awareness and activism around cocoa are part of a larger consumer trend. This trend — green and ethical eating — has been co-opted by the very organizations towards which the largest criticisms have been leveled.

The consumer wouldn't know by looking at the labels that some of the most popular brands of organics in the alternative food stores are now owned by transnationals. Mars, Inc. has acquired Seeds of Change, which first came on the US market in the late 1980s with the stated objective "to restore biodiversity and revolutionize the way we think about food." ... But Seeds of Change is hardly alone.

Off notes that Unilever now owns Ben & Jerry's, Heinz is behind Mountain Sun, Health Valley and others, while Tyson Foods is the parent company for Nature's Farm Organic.

As an educational overview, Bitter Chocolate succeeds with its tour of colonialism through the ages via the particulars of the cocoa business. Yet, for those looking for permission or prescriptives about chocolate consumption, the book might prove maddening. Off seems, ultimately, to be throwing her hands up and declaring, "Biz will be biz."

She states that the cocoa industry is based in injustice, yet she doesn't suggest consumer action, doesn't offer any suggestions to chocolate-lovers wanting to assuage their guilt, nor does she take the step of proposing that we should stop eating chocolate if we want to sleep better at night. Off's final thoughts have the complexity of a fine truffle:

The story of chocolate has a lot to do with what is fair. ... Fairness or its grown-up sibling, justice, demanded a better deal for the people who produced the raw material for luxuries like chocolate. But they were ignored or vanquished by powers greater than their moral recititude. They were up against elites and the ethical insensitivity of the marketplace. The greatest impediment of all was the moral ambiguity of a consuming public that has always been quick to decry injustice, but also determined to enjoy the fruits of the earth at the lowest prices possible. The right to do so is still considered, by many consumers, to be only fair. As with so many things, it would seem that nothing is as simple as fair's fair. Off leaves it to the reader to decide whether that ambiguity is something they can stomach.

#### **European Q4 Cocoa Grind Rises 6.9 Pct Yr/Yr**

Source: Reuters

London, Jan 12 - Europe's fourth-quarter 2006 cocoa grindings rose 6.9 percent from the same period a year earlier at 338,922 tonnes, the Brussels-based European Cocoa Association said on Friday. The ECA reported grindings of 317,000 tonnes in the fourth quarter of 2005. The ECA's quarterly statistics cover most of the European grinding industry, including chocolate manufacturers such as Nestle, Cadbury-Schweppes and Kraft.

#### **Strike Hits Cocoa Truck Unloading at Ghana Ports**

Source: Reuters

Accra, Jan 11 - A strike by workers at Ghana's two main ports has disrupted unloading of trucks delivering cocoa from farms, officials said on Thursday, but it was unclear whether export operations were affected. The stoppage in recent days in Tema and Takoradi ports followed a decision to outsource loading operations to private contractors.

"I understand Tema is OK. In Takoradi they have resolved the matter. Cocobod expects them to go back to work soon," said Robert Kwabena Poku Kyei, an official at the finance ministry and a board member of the Cocobod industry regulator.

The strike was by labourers who offload cocoa from trucks into warehouses and from there into containers for shipment. Officials said contractors had hired new workers at Takoradi to ensure some unloading and loading operations continued. "It is only in Takoradi now, Tema has gone back to work. My information this afternoon is that there have been interventions, they may also resume work tomorrow," a senior official at the Industrial and Commercial Workers' Union told Reuters.

"To the best of our knowledge, loading is taking place in Tema, shipment is taking place," he said.

#### **Kazakh Firm Rakhat Eyes Cocoa Factory in Ghana**

Source: Reuters

Accra, Oct 10 - Kazakh confectionary firm Rakhat is in negotiations to set up a 50,000-tonne-capacity cocoa processing plant in Ghana, the world's second-biggest cocoa producer, a local representative for the firm told Reuters.

Rakhat and its partner BD Associates UK, which represents Kazakh and UK investors, have already bought land near the port of Tema. It hopes to start construction within six months and to be processing cocoa by the third quarter of 2007. "We are looking to process 50,000 tonnes of beans, that is the application we put into Cocobod. They might reduce the quantities we want to process," Rakhat's local representative Ernest Opoku Ansah told Reuters late on Monday.

Cocobod is Ghana's cocoa industry regulator.

The investment will total about \$20 million, Opoku Ansah said. "Initially, we are processing into cocoa liquor and then we will ship it to Kazakhstan where we will process further," he added. The landlocked central Asian country is better known for its large oil and gas reserves but Rakhat is one of the Soviet era's biggest confectionary firms, he said. The firm's website says it makes biscuits, waffles, caramels and sweets alongside homegrown chocolate brands such as Kazakhstanskiy, Rakhat and Almaty.

On its doorstep is a large regional market which the firm is eager to explore. "They can sell within Kazakhstan, China, all over southeast Asia," Opoku Ansah said. The company will operate under the name BD Associates Ghana Ltd, he added. Rakhat is the latest investor to express interest in processing cocoa in Ghana, which is eager to increase domestic processing capacity and boost revenues from one cocoa, one of its biggest export earners along with gold.

New investment by U.S. agribusiness giant Cargill and family-owned firm Afrotropic Cocoa Processing as well as expansion by existing processors should mean the West African country will be able to process close to 300,000 tonnes by the end of next year, not including Rakhat.

Currently, Ghana processes just over one quarter of its average annual production of about 600,000 tonnes. The 2005/06 harvest is expected to total close to 730,000 tonnes though final figures have yet to be released.

#### **German Q4 Cocoa Grind up 19.8 Pct on Year**

Source: Reuters,

Hamburg, Jan 8 - Germany's fourth quarter 2006 cocoa grind rose 19.8 percent on the year to 84,240 tonnes, the association of German confectionery producers BDSI said on Monday. Traders had expected another large quarterly rise on the year due to a major takeover that returned substantial German grinding capacity into operation in 2005 along with strong retail chocolate sales. Grindings for the full year 2006 were up 29.7 percent against 2005 to 322,232 tonnes, the BDSI said.

#### **Ghana Sees 2006/7 Cocoa Crop Around 700,000 T**

Source: Reuters

Accra, Jan 15 - Ghana's Cocobod cocoa regulator expects a 2006/07 crop of around 700,000 tonnes, down from 740,000 last season, Deputy Chief Executive for Operations Charles Ntim told Reuters on Monday. Cocobod, the sole exporter of cocoa in the world's No. 2 grower, had previously said it expected at least 600,000 tonnes this season after last year's record harvest.

Purchases in the current season are running ahead of last year, but asked whether he thought the 2006/07 harvest could beat the previous record, Ntim replied: "No, it cannot. "Our best bet is maybe about 700,000 (tonnes). We certainly cannot get 740,000 like we got last year. "As of week 11, which is the week ending Dec. 28, purchases were 425,973 tonnes," Ntim said.

He gave no comparative figure. Last week industry sources said purchases up to the end of week 10 amounted to 404,677 tonnes, well above 341,052 tonnes a year earlier. "From this week on, we will see a drop in the purchases, which will continue to the end of February, before we see a pick-up," Ntim said.

Production has been particularly high in Ghana's Western region, which borders the world's top cocoa grower, Ivory Coast, leading to speculation in the industry that local production had been swelled by beans smuggled over the border to take advantage of Ghana's higher farmgate prices.

But Ntim said special measures had been taken to prevent smuggling -- although he could not confirm talk that Ghanaian security forces were escorting shipments of Ivorian cocoa to neighbouring Togo to ensure they were not sold along the way. "The sort of security we have put in place at the border, it is not going to be easy to smuggle cocoa. What is driving the market is quality, we don't want any Ivorian beans coming here to destroy our image," he said. Ghanaian cocoa commands a quality premium over beans from other origins, meaning Cocobod can fix its farmgate price higher than those in neighbouring countries.

#### DRIVE FOR PORT EFFICIENCY

Ntim said a strike by labourers involved in loading and unloading cocoa at the major port of Takoradi had ended, and workers there had started unloading a backlog of more than 300 trucks earlier on Monday. "Today they will offload 80 trucks. There are 309 outstanding. Within three days they should finish (and) there will be no congestion," he said.

Cocobod had avoided delays to export shipments by diverting cocoa from Takoradi to the other main port of Tema, where the strike had ended last week, Ntim said. The strike was called in protest at a new arrangement for unloading trucks and loading containers, which Ntim said should improve efficiency at Ghana's ports, where there has been a series of delays and blockages in recent seasons.

Under the new system, around 10 private companies are involved in the loading operations, replacing a previous arrangement in which members of the Industrial and Commercial Worker's Union were hired on a casual basis directly by Cocobod. "The essence of it is we want to be able to ship cocoa without any delays and simultaneously to be able to offload cocoa at the takeover centres. They (the union) were a monopoly, they were dictating what we could do," Ntim said.



## **TIT BITS**

*(Source: Business Recorder – www.brecorder.com)*

### **German fourth quarter cocoa grind up**

HAMBURG (January 09, 2007): Germany's fourth quarter 2006 cocoa grind rose 19.8 percent on the year to 84,240 tonnes, the association of German confectionery producers BDSI said on Monday.

### **Rains scarce in Ivory Coast's main cocoa area**

ABIDJAN (January 09, 2007): Rains were scarce in Ivory Coast's main cocoa growing regions in the first week of January farmers said on Monday, while the dry harmattan wind that sweeps down from the Sahara desert lingered across much of the country.

### **Cocoa falls one percent**

NEW YORK (January 10, 2007): US cocoa futures sank more than 1 percent on speculative long-liquidation amid light scale-down roaster buying Monday and two-sided trade by funds, traders said. "It was more follow-through from Friday," one trader, referring to selling pressure that pushed the benchmark contract to a four-week low.

### **US cocoa futures end mixed**

NEW YORK (January 11, 2007): US cocoa futures settled mixed after a short-covering rally pulled them off session lows plumed after about of heavy fund selling, traders said on Tuesday. "The market was trying to find direction. It pointed south and then came back. It's probably going to point south again tomorrow," one trader said.

### **New York cocoa climbs on return**

NEW YORK (January 12, 2007): US cocoa futures climbed higher on Wednesday, correcting after three straight sessions of lower closing prices, as fund buying returned to the market, traders said. "Fund buying out of Europe basically instigated the market into the higher levels. I think we just followed through here," one trader said.