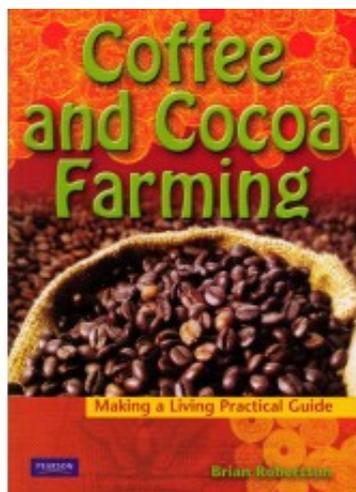


Making a Living Practical Guide – Coffee and Cocoa Farming



Price: \$17.50

Short Description

This book is a practical guide for upper primary or secondary students on how to make money from coffee and cocoa. Whether you live in the highlands or on the coastal plains this book is useful for you. Clear instructions are provided on growing, harvesting and selling coffee and cocoa.

Description

Like all the books in this series the main purpose is to let young people know how they can make some money by starting a business that is well within their capability. They are written to be easily understood, provide honest advice and encourage enthusiasm.

Coffee and Cocoa Farming are both very popular farming ventures in Papua New Guinea. The book includes details about the biology and origins of the species of both crops.

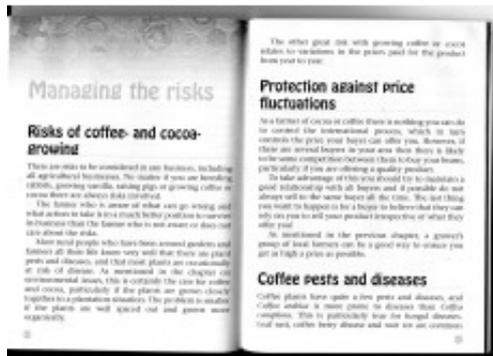
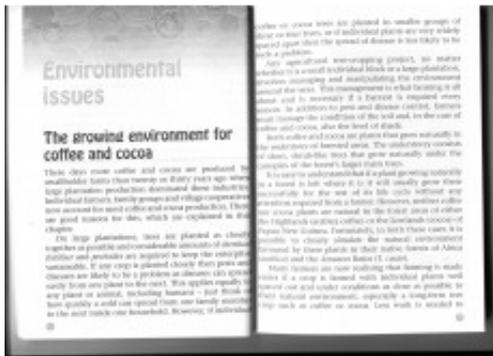
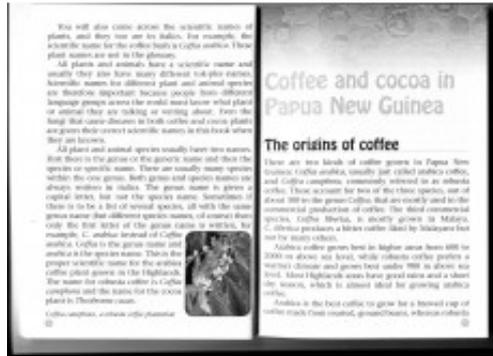
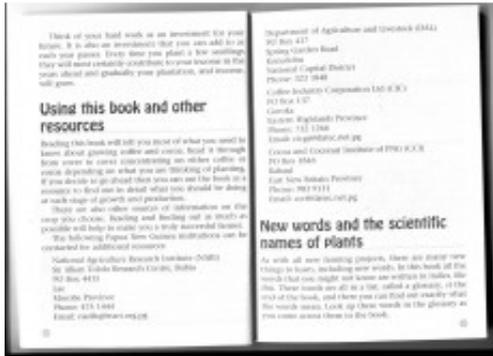
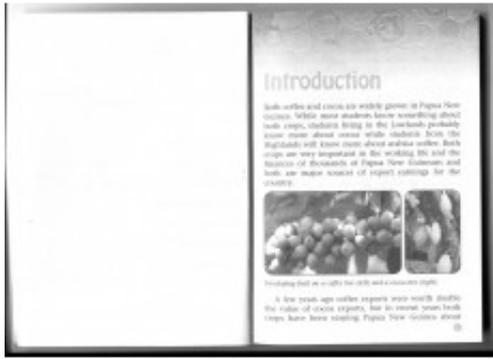
The chapter on environmental issues includes a discussion about consumer trends in importing countries. The author makes no excuse for recommending the use of organic rather than intensive methods to grow both crops. This has nothing to do with the quality of the product—I don't know if it makes much difference. It is simply from the point of view of good economics for the smallholder cocoa or coffee grower.

There is an interesting section explaining the reasons for loss of soil fertility and how to improve it. The legume family of plants have a role to play here.

The chapter on pests and diseases has detailed information on fungal and bacterial disease as well as information about pests for both crops. For this chapter it would have been better had the book been in full colour but at least the relevant information is all there.

Brian Robertson, author of Coffee and Cocoa Farming.

Product Gallery



Harvesting cocoa



Cocoa pods on harvest

The ripe cocoa pods must be harvested very carefully so as not to damage any other developing pods or flowers on the same branch. Harvesting is carried out about every two weeks during the harvesting season. In most areas, there are two harvesting periods per year.

A special knife on the side of a pod is used to cut the stem to carefully detach the pods if they are too high up on the tree.

Pods are collected and stored for about a week before being split open to release the seeds and surrounding mesocarp. Simply splitting the pod with a blunt piece of wood usually opens it up to release the seeds and mesocarp. A sharp knife should not be used because it could damage the beans.

Pods are usually transported to near the fermenter before they are opened. The seeds and mesocarp are then removed by hand and the fermenting bin filled with wet beans.

Processing cocoa beans

There are only two major processes required for cocoa beans on the farm - fermentation and drying.

Fermentation

The fermentation process of cocoa beans has two purposes - to separate the beans (the seeds) from the mesocarp and to cause chemical changes within the beans, essential to produce the special chocolate flavour.

In Papua New Guinea, farmers usually ferment their cocoa beans in wooden bins about 1.0 m square and 0.75 m deep. The bins have many holes in them to let out the liquid water produced during the fermentation process. The beans can also be fermented in large plantain or top of and covered with banana leaves.



Cocoa beans fermenting in bins



Removal of wet mesocarp during the fermentation process