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 of 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**
Harvested cocoa

The cacao pods must be harvested very carefully so as not to damage the pods. The pods are opened by inserting a sharp tool into the seam between the seed and the pod wall. The seeds are then removed from the pod and allowed to dry. Once dried, the seeds are dried further, usually by soaking in water. This process helps to soften the seeds and facilitates their removal from the pod. After drying, the seeds are stored in cool, dry conditions to prevent mold growth.

Processional cocoa beans

Once the cocoa beans are harvested, they are sun-dried to remove the remaining moisture. This process helps to preserve the quality of the beans. After drying, the beans are sorted to remove any imperfections or damaged beans. The beans are then roasted to develop their flavor and aroma. Roasting also helps to harden the beans and make them easier to grind. Finally, the beans are ground into cocoa powder or cocoa liquor, which is used in various food products.