Video script

Hello, my name is Yusuf and I'm going to tell you about cocoa. I know a lot about cocoa because my family grows cocoa trees.

Cocoa trees are small and **we plant them under banana trees** to protect them from the sun and the wind. The fruits - the cocoa pods- grow from the trunk of the cocoa tree.

From October to December **we *harvest*** the cocoa. We cut the pods from the tree with very long knives. Mum and Dad **cut down the pods** and I pick them up.

Then, we all sit around **cutting the pods open and pulling out the pulp and beans with our hands**. Sometimes we eat a pod. We eat the pulp and *spit* the beans out. It's delicious: sweet and juicy.

We put all **the pulp and beans on banana leaves on the ground** and put more leaves on top of them until all the beans are covered. We leave them there for 5 or 6 days.

The pulp becomes liquid and it runs out leaving only the wet beans. We use **that juice to make cocoa liquor**, but I never drink it, it's for Mum and Dad and the grownups.

Then, we **spread the wet beans on mats to dry in the sun**. We have to turn them frequently to make sure they dry well. They are **ready in about two weeks**. I like it when the beans are drying; the whole village smells nice.

And finally, we **put the beans in big sacks and take them to the market to sell**. With the money, we buy clothes and food for the year.I know they make chocolate with our cocoa beans but we don't eat it. **They make chocolate in other countries** and it's so expensive to buy here.

TRICKY WORDS:

Spread: zabaldu
Dry: lehortu
Grow: hazi
Spit: txistua bota
Take out: atera
Harvest: uzta (cosecha)

Order and write the process













1.

2.

3.

4.

5.

6.

#teacherLeire