

## THIS IS THE LITTLE BOOK OF FAIRNESS

#### HELLO.

I'm Super Avo, the superfruit avocado. I work with Shared Interest. We believe in a world that's fair.

Shared Interest helps farmers around the world. They make sure they're paid well and have enough money to live.

This is called fair trade.





If you want to help our Fairtrade friends too, look out for these labels in the supermarket.





# WHY SHOULD WE EAT AVOCADOS?

Avocados are a superfood and full of things that are really good for you. This is why they are healthy:

#### FIBRE

Fibre helps you go to the toilet and keeps your tummy healthy.

#### OMEGA-3 FATTY ACIDS

This helps keep your heart and blood healthy.

#### VITAMINS A, B, B6, C AND E

Vitamins stop you getting poorly and avocados are full of them.

#### DID YOU KNOW?

Avocados look like a vegetable, but they're actually a fruit.

#### **POTASSIUM**

This helps your heart pump blood around your body.

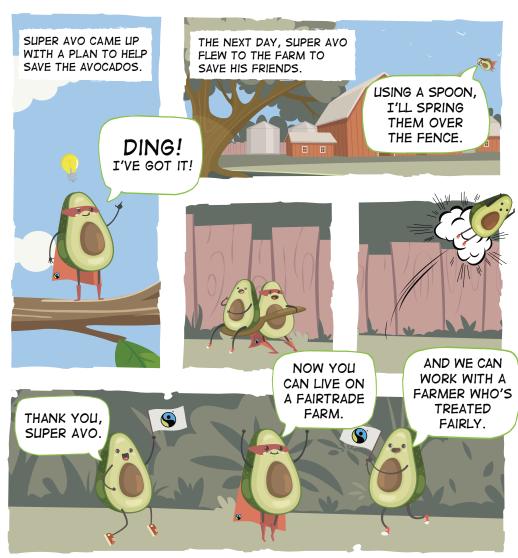
#### PROTEIN

This is very important for your bones, muscles, skin and blood. Avocados are the fruit with the most protein.











# HOW DO YOU MAKE CHOCOLATE?

- 1. Chocolate comes from the cacao tree which grows pods (these are like shells). A tree can produce up to 2,000 cocoa pods each year.
- 2. The cocoa farmer who looks after the cacao tree opens up the pods. Inside these pods, there are cocoa beans. The farmer takes the cocoa beans out of the pods.
- 3. The cocoa beans are then 'fermented' this means they are dried in the sunshine. It takes about 400 cocoa beans to make one bar of chocolate.
- 4. The beans are dried out, baked and then crushed up to be put into a chocolate mixture with sugar, milk and other ingredients.

#### DID YOU KNOW?

70% of the world's cocoa is grown in Africa.



TA-DA! YOU HAVE TASTY CHOCOLATE.

## HELP THE FAIRTRADE FARMER FIND SUPER AVO



### HOW TO MAKE AVOCADO COOKIES

You'll need:

1 FAIRTRADE RIPE AVOCADO 60ML FAIRTRADE MAPLE SYRUP 100G FAIRTRADE NUT BUTTER





1. Wash your hands and get your parent or guardian to preheat the oven to 180°C.



2. Line a baking tray with greaseproof paper for later



3. Mash the avocado until it has no lumps.



4. Mix in the maple syrup, then the egg, nut butter, cocoa powder and chocolate chips.



5. Split the mixture into 9 balls and place them on your baking tray.



6. Bake for 20 minutes (make sure you have a parent or guardian with you).

ONCE THEY'RE COOL, ENDOY YOUR YUMMY COOKIES.

# COLOUR IN YOUR OWN SUPER AVO

