

EFFORT VISION 2016 BREADFRUIT FLOUR PROJECT

STARTING FROM THE BEGING OF THE JOURNEY



WE WERE IN THE Garden in Montrouis Haiti when we said to ourselves that there was nothing that prevented us from making the bread fruit flour now we have the fruit

SO I CAME HOME AND STARED TO EXPERIMENT HOW WOULD THE PROCEEDURE WORK



**I STARTED WITH THE PEELING
PROCESS**

NEXT WHAT SHOULD THE BREADFRUIT NEED TO BE TO DRY THE BEST





DAVID ASHFORD AND I WENT TO HAITI TO START THE PROCESS FIRST A ROOM MUST BE BUILT



EQUIPMENT NEEDED TO BE SET UP FIRST THE DRYING RACKS



THEN A STAIN LESS STEEL TABLE WITH THE SHREDDER AND GRINDER MOUNTED ON IT



THE 1ST BATCH OF SHREDS TOOK 2 ½ DAYS TO DRY



SO WE BUILT OUR SOLAR ASSISTED DRYING RACKS AND THE DRY TIME TOOK 24 HOURS

SO NOW WE HAVE DRY SHREDS LETS MAKE SOME FLOUR



PRAISE THE LORD THE FIRST BATCH OF FLOUR HAS BEEN MADE THE DREAM IS BECOMING A REALITY



OK WE HAVE A PROCEDURE LET'S GET THE CHURCH INVOLVED SO WE PEELED

AND WE CORED



NOW WE ARE READY TO MAKE OUR FIRST OFFICIAL BATCH OF FLOUR WITH THE MEN OF THE CHURCH



LET THE HAND CRANKING BEGIN

NOW THAT WE ARE MAKING FLOUR, WHAT ARE WE GOING TO DO WITH IT, LET'S TEACH THE WOMEN TO COOK WITH IT



LET'S START WITH MAKING PASTA WITH THE PHILLIPS PASTA MAKER



14 LADIES WERE INVOLVED IN THE FIRST EFFORT CHURCH COOKING SCHOOL



MAKE THE PASTA, EAT THE PASTA, IT DOESN'T GET ANY BETTER THAN FRESH BREADFRUIT FLOUR PASTA





NOW MAKING PIZZELLE COOKIES, BANANA PANCAKES, BANANA BREAD, AND CHOCOLATE WAFFLES. EVERYONE LOVED THE BREADFRUIT PORRIDGE AND IT'S GOOD FOR YOU



NOW THAT WE HAVE TASTED TO SEE LET'S STEP UP THE PRODUCTION

**36 BREADFRUIT PROCESSED IN 2 ½ HOURS TO
SHREDS IN THE RACKS**





72 BREADFRUIT PROCESSED IN TWO DAYS NOW THAT'S WHAT I AM TALKING ABOUT



WE NEED MORE DRYING RACKS

WHAT IF IT IS LOOKING LIKE RAIN



START MOVING THE RACKS INSIDE WITH A FAN UNDER THEM TO CIRCULATE AIR AND THEY WILL STILL DRY



HERE IS THE MOTORIZED GRINDER YEAH NO MORE HAND CRANKING



IT'S BEEN QUITE A JOURNEY, LADIES ARE ARMED WITH THEIR PORRIDGE MIX SAMPLES
THEY ARE TAKING THEM OUT TO THEIR FRIENDS TO START THEIR OWN RETAIL
TASTE AND SEE THE LORD IS GOOD

20 PLUS PEOPLE ARE TODAY BEING IMPACTED BY THIS PROJECT: PRODUCTION PEOPLE,
BAKERS, RETAIL SALES PEOPLE

***OUR THANKS TO JOSH SCHNEIDER AND MY BROTHER PETER SCHNEIDER WHO LED US TO THE
BREADFRUIT FLOUR VISION***

***TO MIKE AND MARY FROM TREES THAT FEED WHO GUIDED AND ENCOURAGED US ALL THE
WAY***

***TO SONLIGHT MINISTRIES INTERNATIONAL WHOSE PRAYER AND FINACIAL SUPPORT MADE
THE WHOLE THING POSSIBLE***

***TO THE LANSING VINEYARD CHRISTAIN FELLOWSHIP, THE SOLID ROCK CHURCH IN ALCONA
COUNTY AND ALL THE OTHERS TO MANY TO LIST***

WE AT EFFORT VISION AND EFFORT CHURCH IN HAITI THANK YOU ALL

“WHEN YOU DID IT ONTO THE LEST OF THESE MY BRETHREN YOU DID IT ONTO ME “