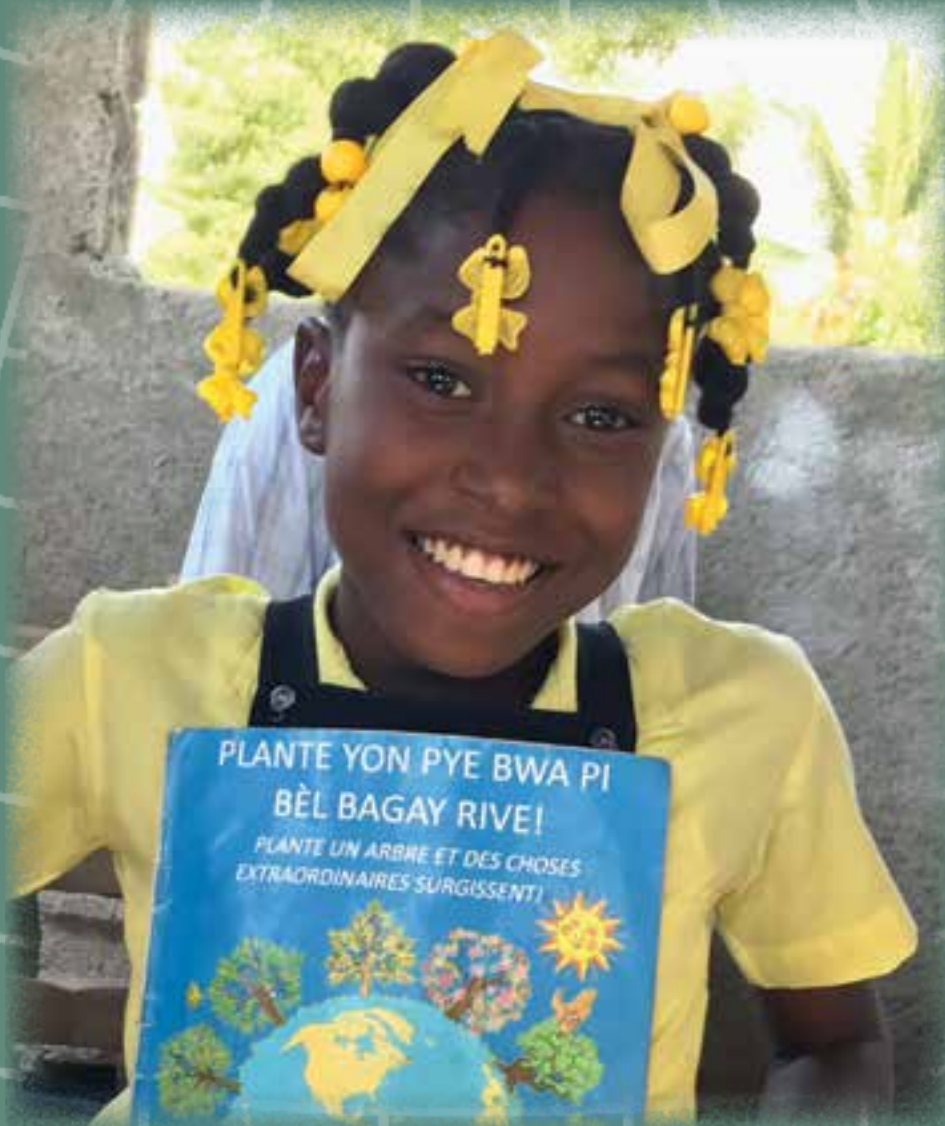




TREES THAT FEED FOUNDATION ANNUAL REPORT 2017



Planting trees to feed people, create jobs
and benefit the environment.

COLORING BOOKS

Get out your colored pencils and see how much fun coloring can be!

TTFF has printed over 6,000 coloring books and supplied them to schools in Jamaica and Haiti. The Haitian version is in Creole, French and English. Teachers have given us rave reviews and as you've seen on our cover, the students are delighted. For a donation of \$120, TTFF supplies a package of 20 books along with colored pencils, sharpeners, erasers and a teacher's guide.



LETTER FROM THE CHAIR



Dear Friends,

It is a pleasure once again to report on activities of the year.

With your support Trees That Feed Foundation is truly making a difference. We continued our mission work with the planting of over 16,000 fruit trees, mostly breadfruit, but also mangoes and various assorted trees. And while we love fresh fruit of many descriptions, we continued to encourage community groups and entrepreneurs to develop saleable products from breadfruit.

As you'll see in this Annual Report, we are working to develop the entire market chain, from propagation of the trees, to planting and care, reaping, processing, and finally packaging and marketing effectively. Of course we will never get in the way of fresh fruit going to market in traditional ways, but fruit, breadfruit in particular, can be preserved for long shelf life and used in many diverse ways.

We've stepped up our efforts all along the chain. We're training more people to propagate and plant trees, we've stepped up our supplies of equipment with much larger capacity tools going to those who can use them, and we're actively helping to market locally to bakeries and restaurants. We've even sent out feelers to large importers and food product manufacturers in the United States. As Jamaican and Haitian factories build capacity, they will be able to supply that huge market for innovative and gluten free products.

Working with volunteer chefs in three countries, we've developed several tasty and nutritious recipes using breadfruit flour, as you'll see in this report. These recipes can be made right in your own kitchen at home, or developed commercially. And we've held a number of cooking schools to pass along our knowledge!

We're continuing with our education and training efforts too. We've held seminars in both Haiti and Jamaica, and best of all, we're reaching out to the very youngest of students in basic schools, with our educational coloring book. We want to pass along our knowledge, not just run projects.

We also have big plans for 2018. Just a hint ... we're conducting a quantitative study on breadfruit yield. The data will help persuade farmers and others to plant larger numbers of breadfruit trees. That will help to build this tasty and nutritious fruit into a significant export industry. This will translate into better nutrition, more jobs, and an improved environment for us all. Read lots more in this report.

I'll close this letter with another big THANK YOU to our donors ... individuals and foundations who've provided grants. It makes a difference. YOU make all this work possible.

Mary McLaughlin
Chair, Trees That Feed Foundation

The Story of CHARLOTIN FREDNAUD

I can do this, I know I can! ... We have many trees in our community and the fruit is going to waste."

These were the first words translated by the Interpreter, as Charlotin stood close to us, pointing his finger at his own chest, emphasizing the "I". That was August, 2016.

We understood the message immediately. He wanted TTFF to supply factory equipment. But seriously, could this eager young Haitian man really make a business out of breadfruit flour?

Mike then turned back to the interpreter and had a simple answer for him. Show us a business plan. We will evaluate and decide. Charlotin nodded thoughtfully, and put Mike's business card in his pocket.

A few weeks passed by. Then an email arrived from Charlotin, with an attached document. At first glance the document was unimpressive. There were several typos and the grammar wasn't perfect. But on closer inspection, it was a full, detailed, excellent business plan. Everything was there—location of fruit, road infrastructure, location of factory, cost of production, market price, distribution outlets, governance committee—pretty much everything you'd include if you were a Harvard MBA.

Mary and Mike packed up a couple of duffle bags with equipment for a simple startup "factory in a box" for him. Charlotin picked up the equipment from our friends at Three Angels Children's Relief offices in Port



Charlotin Frednaud (L) delivering breadfruit flour to a local school

au Prince in October. In December 2016, Charlotin delivered his first order of 300 pounds of breadfruit flour. Local farmers supply breadfruit which he shreds, dries, grinds and packages, all in his factory in Trou du Nord, Haiti.

TTFF buys the flour and distributes it to local schools and orphanages, with a recipe to make instant hot breakfast cereal. It's tremendously popular. We guarantee to purchase a certain volume monthly until his operation is fully financially self-

sufficient. His additional production is sold to other customers including bakeries and a government program.

In January 2017 Charlotin added larger capacity equipment with the help of an advance from TTFF. Charlotin and his company, Groupe APL, is one of our greatest success stories.

We are excited to watch these entrepreneurs, and many others, flourish in 2017!

The Story of JEFFREY TOWN FARMERS ASSOCIATION



Our relationship with Jeffrey Town Farmers Association started in 2010. Mary and Mike McLaughlin gathered in a friend's living room in Ocho Rios, Jamaica. Although the town is well known as a vacation spot, this was no holiday gathering. It was all about business—welcoming a group of agronomists and farmers. We outlined Trees That Feed Foundation's plans for Jamaica—planting trees and developing an industry.

Word of the meeting had spread, and the group was much larger than expected, the group then overflowing to the back porch and finally the garden, sitting on lawn chairs. Everyone waited patiently for the meeting to begin, their faces showing a mix of hope and skepticism. They had heard grand, well intentioned plans before, where nothing concrete happened. Would this meeting be different? How

could the simple breadfruit tree, taken for granted for centuries help them increase their income and advance food security for Jamaica?

As we were about to start, in walked Joe Gordon and his team from Jeffrey Town farmers association. Joe informed us that their community has a solar powered radio station and their farmers wanted to hear our story.

Joe had recently returned from years in England where he worked at Ford Motor company. Along with his wife Ivy, they are determined to change this small part of the world, with just a little help. Jobs were needed and economic opportunities for the many smallholder farmers were scarce.

Jeffrey Town is in a humble area of Jamaica, yet one of the most lush. Their farmers work hard but getting their products to market is a challenge.

Finally the meeting started. JTFA radio station broadcast the signal and the Jeffrey Town farmers heard our optimistic, enthusiastic plan. TTFF pledged to donate thousands of fruit trees, along with equipment for turning their excess harvest into flour.

It was no empty promise. TTFF delivered. Not once but several times. After lots of hard work by Joe and Ivy and the JTFA team, today, the trees are producing fruit and the factory is fully operational. They sell the breadfruit flour and instant dry mixes in Kingston under the label JET TOWN.



LEFT: JET TOWN food show display of their best selling products. RIGHT: Farmer proudly standing with a six-month old tree.

The Story of PIERRE-MOISE

and the Jeremie Breadfruit & Tree Nursery

Even as a college student at the University of Nouvelle Grand Anse, in Haiti, Pierre-moise Louis stood out from the class. This small university in the town of Jeremie, focuses on agronomy and entrepreneurship. Renate Schneider has been their Vice-Rector and guiding light for many years. They are developing that next generation of bright, enthusiastic young Haitians that will ultimately change their country for the better.

Pierre-moise sensed that there was an opportunity for success if he focused on breadfruit. Jeremie is somewhat unusual in Haiti—it has good soil, good rainfall, and plenty of trees. Fruit trees. Breadfruit trees. Luckily the department of the Grand Anse has not been deforested as so many other parts of Haiti have been.

TTFF donated trees to the university, and paid a visit to Jeremie. There, Mary and Mike McLaughlin met Pierre-moise in 2013. They could immediately see that this was a young man of ability and determination.

With help from Renate, and Dr. Camille George from the University of St. Thomas in Minnesota, and a retired engineer from General Foods, the idea formed of drying and preserving fruit. Dr. George developed a prototype solar dryer, and Larry Rauenhorst built a fruit peeler using locally available materials. Trees That Feed Foundation suggested the idea of breadfruit flour, and supplied a manual grinder. It went into production immediately. Later it was powered up using a generator.



Pierre-moise Louis and Mike McLaughlin at TTFF Breadfruit Symposium, Port au Prince, Haiti

Gradually Pierre-moise and his team increased the quantity and quality of the breadfruit flour being produced. TTFF purchased most of the flour and redistributed it to schools in the form of an instant porridge mix—which helps both the producer of the product, and the consumers! He and his team built a small, sturdy factory building that withstood the ravages of Hurricane Matthew in 2016. Currently Jeremie Breadfruit produces over 300 pounds of breadfruit flour and derived products every month.

Pierre-moise was not quite content with one successful operation. He expanded into propagation of more breadfruit trees, both to supply the increasing need for breadfruit flour and as a business in itself. TTFF now purchases hundreds of fruit trees per month from the Jeremie Nursery.

Last but not least, Pierre-moise is an example of student turned teacher. In 2015 he traveled to Jamaica to attend a school organized by TTFF, where he learned tree propagation, pruning, product manufacturing, and much more. After applying his knowledge in practical ways, he is now an expert. In 2017 he conducted a number of training sessions to share his knowledge.

Pierre-Moise is the living promise of a bright future for Haiti. TTFF is very proud of his success. We think he is showing the success of a new way to help Haiti and Haitians, namely to empower their success not just give gifts. Remember the old proverb ... give a man a fish and he eats for a day ... teach him how to fish and he eats for a lifetime. Congratulations to Pierre-moise Louis.

COOKING SCHOOLS

Making Breadfruit flour a household name in Haiti



Although breadfruit is loved and eaten across Haiti, breadfruit flour is a relatively new idea. Trees That Feed is working to make this new local flour part of mainstream culinary habits in Haiti. This will open new markets for the breadfruit flour processors as well as provide good nutrition. A series of cooking schools across Haiti introduces this to homeowners, chefs and street-food vendors to recipes based on this new flour.

Ruth Portnoff, our Haiti representative, worked with our three Haitian flour producers to organize the schools. The teachers are chefs and bakers who have experimented and fallen in love with the idea. We did not have to look very hard to find great teachers—a baker, a school teacher and a man who just loves to cook have all come to help. They all are creative and enthusiastic. They have a great national pride, seeing this new idea emerge from a tree that they have been taking for granted.

TTFF supplies the ingredients and subsidizes the tuition. In some

cases the students pay a nominal fee, but they then go home with the experience, and a package of breadfruit flour. At one large school we had a graduation ceremony, complete with formal wear and Certificates of Achievement!

The dishes focus on traditional favorites where breadfruit flour replaces imported wheat flour, for example Konparets, a type of bun, almost a biscotti, and patie, a meat

filled pastry. Of course the only limit to the recipes is the imagination of the chef!

There are many wider applications for this tasty, gluten-free, nutritious flour. For example, TTFF distributes breadfruit flour-based porridge to many schools, for a hot breakfast, and we've introduced the flour to local bakeries. Soon breadfruit flour will be a household name all across Haiti.



Cooking school in Haiti is "hands on!"



Haitian chefs create tasty new recipes for Konparets and other local foods

PROPAGATE

Breadfruit is hard to propagate in quantity. Natural propagation is slow. Root culture, stem culture and tissue culture may be used. TTFF can deliver 20,000 tree saplings per year

PLANT, TEND

Planting a breadfruit tree requires planning. The farmer needs a large hole, organic material instead of fertilizer, and mulch to retain moisture. Watering is essential for the first few months

REAP, TRANSPORT

Reaping the fruit can be difficult unless the trees are trained. Looking for fruit specimens in local markets, the rest goes to processors for processing.

The breadfruit tree has many desirable characteristics, including the fact that it's non-invasive. Most varieties of breadfruit have no seeds at all. There should be no hesitation in planting a breadfruit tree because it's natural propagation, through suckers, is very slow. The tradeoff is, finding new seedlings for our tree planting programs can be a challenge. Trees That Feed Foundation discovered a supplier that could propagate large quantities of seedlings by tissue culture, a process of cloning (not genetic modification). We also found nurseries that could propagate in large volume using traditional methods of root culture or stem culture. Each of these methods has its own challenges but with a combination of methods TTFF can supply over 20,000 small tree saplings annually.

Transporting these little saplings, some just a few inches tall, is a challenge of its own. Shipping internationally involves lots of permits and perfect timing with the airlines. It's no good if a shipment of hundreds of plants sits in a hot warehouse for days! Local transportation is faster, cheaper and better so we try to use local suppliers where we can.

Local propagation leads to local jobs, part of the value chain.

TTTFF supplies fruit tree saplings in over 10 countries. It's our mission. Of course we want to see the plants survive to bear fruit! So we give instructions in how to plant.

Planting means digging a hole in the ground, but there's more to it than that. The hole needs to be quite large, at least 2 feet across. There needs to be some organic material in the hole (no chemical fertilizer though). After planting the tree should be protected to minimize harm from marauding cows and goats. And there needs to be plenty of water, at least for the first six months or so, until deeper roots are formed.

Planting should consider the contours of the land. The experts recommend spacing between trees of 35 feet which translates into 35 trees per acre. The spacing leaves room for sunlight and air circulation, plus easier reaping.

Breadfruit trees take 3 to 4 years to start bearing in significant quantities. In the meantime, the farmer can intercrop with peas, beans and vegetables. TTFF works with local extension agents to reduce the business risk to the farmer.

Breadfruit trees (and many other tropical fruits) grow too tall for easy harvesting. They have their own devices. Pruning after 6 to 12 months is recommended every 2 years or so. We have detailed instructions written for farmers in Jamaica and Hawaii. The fruiting branches spread out horizontally or vertically.

Reaping in most situations is done by hand. In the Caribbean, people climb the tree to cut the fruit to someone standing on the ground. It's not easy because the fruit is at the end of the tree branch. The fruit is loaded onto a truck or van to take to marketplaces. Even that can be a challenge to poor surface roads. The fruit may be sold at retail or in bulk for processing.

In this key step in the value chain, the farmer earns by the farmer selling the fruit from their reaping efforts to retail sellers; and the age

Our mission is planting fruit trees to feed people



MARKET VALUE CHAIN

TRANSPORT

can be a challenge, but it can be pruned. The best-qualified people go to local markets and then to the factory

PROCESS, PACKAGE

Large or small, factories follow the same steps. The fruit is cleaned, peeled, weighed then shredded. The shreds are dried, solar, electric or propane fires. The dry shreds are milled by a grinder into fine flour, then carefully packaged and labeled.

DISTRIBUTE

TFFF has distributed flour and instant porridge to over 40 schools. Now, restaurants and bakeries are interested. Soon there will be enough to supply the export market.

and other fruit trees too) easy reaping, if left to TFFF recommends months, and periodically have developed with the help of experts The idea is to have the and low and wide instead

ns is entirely manual. In climb the trees and toss ending by on the ground. e fruit tend to grow at ch. Typically then the ck and delivered to can be a challenge due the marketplace fruit n bulk to agents buying

ue chain, money is ling fruit; the pickers s; the truck drivers; the ents who make a margin.

Processing of fruit for later resale involves several steps. TFFF has assisted several entrepreneurs and cooperative groups to get started. The fruit is weighed, cleaned, peeled then shredded for drying. In some cases sun drying is sufficient, but TFFF has developed a hybrid solar dryer to improve efficiency and meet food handling standards. Larger producers will use gas-fired dehydrators. Drying removes most of the moisture content, after which the fruit chips are ground into flour and packaged for bulk or retail sale. We have supplied grinding mills of various sizes, depending on the production capacity needed.

For bulk sale, traceability is important. For retail sale, attractively packaging and nutrition information is important. TFFF has assisted in both steps.

There are many other processes for preserving the fruit, including making chips, fries or simply freezing the sliced fruit. Each process involves its own complexities of course, but here is where significant value is added.

Caribbean and Pacific area consumers of breadfruit are accustomed to using the fresh fruit in a variety of recipes. TFFF will do nothing to interfere with that, but we also want to promote larger opportunities, both local and export. The export market is potentially huge, which can benefit Jamaica, Haiti and other countries immensely. Breadfruit is gluten free and will attract good prices in the export market. Our approach at TFFF is to help to build both the supply and demand sides of the market. We start locally. Along with our partner organizations, we approach chefs, restaurants, bakeries with recipes and ideas. Already we're seeing quite a buzz in Jamaica, Haiti, Puerto Rico, not to mention Hawaii, in new ways to prepare tasty and nutritious dishes from breadfruit (they call it "Ulu" in Hawaii). Already we've piqued the interest of US and Canadian buyers. TFFF is creating winners all along the value chain. And meanwhile we're still planting more fruit trees!

people, create jobs and benefit the environment

WORKING TOGETHER



Thank you, **donors**! You supply the funds that we share, and share wisely. Thank you, **volunteers**. You've worked in our office, you've staffed booths, you've delivered trees, food, equipment, you've put up guests on our behalf. Thank you **volunteers**. Thank you, **partners in operation**. Without you, we would have inadequate resources. You give us extra arms and legs and brain power! Thanks to our **board members**, who help to guide us along. Thanks to our **vendors** who deliver to us at fair prices. Special thanks to **Greg Eckel**, DesignCrew Inc., whose creative and artistic talent makes this Annual Report possible. Thanks for allowing us to serve.

IN MEMORIAM

Paul Douglas Virtue

1946-2017

With sadness we announce the passing of Paul Virtue, one of the three co-founders of Trees That Feed Foundation, after a long illness. Paul grew up in Jamaica on a dairy farm and always loved Jamaica and the natural environment. Professionally he worked in banking, insurance and software development. In 2008 he established key relationships for TTFF in Jamaica with the government, various organizations and many knowledgeable individuals. He was a loving, caring family man, a golfer and an orchid lover. We mourn his loss, but Trees That Feed Foundation will continue with our mission, as Paul wanted.

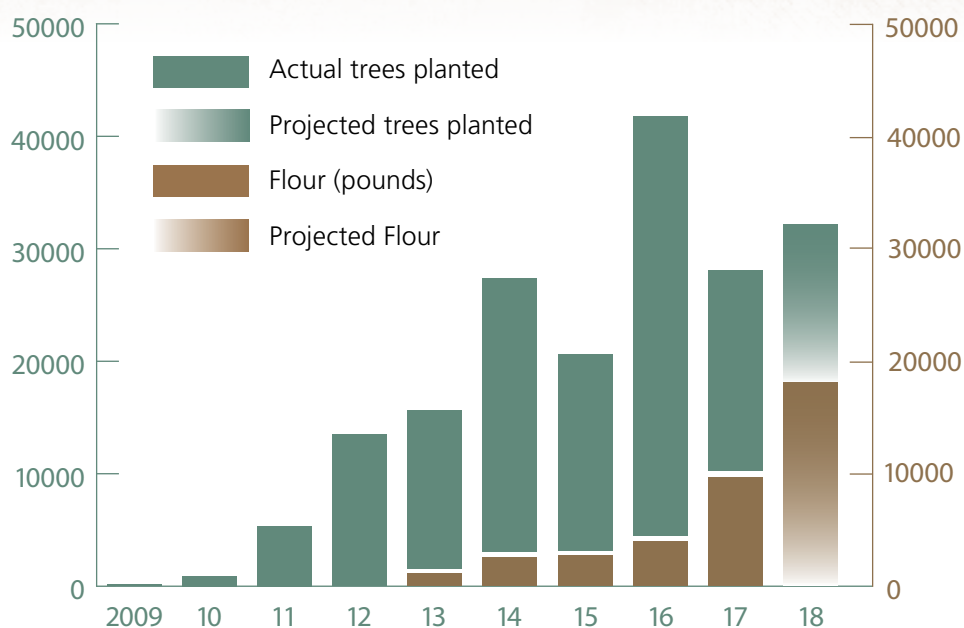
As always, we are particularly grateful to our partners. TTFF works with numerous non-governmental organizations, businesses, entrepreneurs and universities around the globe. These partners include:

Ascension Church
Buddhist Global Relief
Caribbean Farmers Network
Carita Foods
Clif Bar Family Foundation
College of Agriculture,
Science & Engineering
Commemorative Distribution
LLC
Conservation, Food & Health
Foundation
Dr. Scholl Foundation
ECHO
Effort Vision
Floresta Haiti
4H Jamaica
GAPL Haiti
Haitian Connection
Hope for Haiti
Jamaican Ministry of Education
Jeffrey Town Farmers'
Association
National Tropical
Botanical Garden
Northwestern University
Rotary
Rural Agricultural
Development Authority
Smallholder Farmers Alliance
Steep for the Trees
Three Angels Children's Relief
Universite of Nouvelle
Grand Anse
University of Minnesota
University of the West Indies
Winnetka Garden Club
Zanmi Sassier

FINANCIALS



TTF Fruit Trees Planted and Flour Supplied



Posters, a simple but essential marketing tool.



A breadfruit tree grows to 15 feet and produces fruit in three years.

	2017	2016
Contributions	\$232,608	\$130,806
Trees	\$67,085	\$65,094
Equipment	\$23,272	\$54,762
Education, Seminars, Training, Coloring Books	\$18,801	incl.
Food	\$42,799	incl.
Administrative	\$13,280	\$12,124
Surplus (Deficit)	\$67,370	\$(958)
Expense Ratio	5.7%	9.3%
Net Assets	\$224,840	\$158,429

Form 990 available on request

2017 CALENDAR DATE LINE

A partial list of TTFF activities and accomplishments in 2017.

JANUARY • Ascension Parish Lent Mission

• Grinder to Seaford Town, Jamaica

FEBRUARY • Breadfruit Symposium at CASE With Exhibits

MARCH • Coloring books launched on Amazon

• Haitian Fritay mix recipe by Ken Banks

• Jamaica Journal article published

APRIL • Award by American Friends of Jamaica

• Met with Peace Corps Jamaica

• Visit to UWI breadfruit factory, St. Elizabeth, Jamaica

• 4-H tree distribution began

MAY • Delivered factory equipment to Jeffrey Town
Farmers Association

• Mango scions to Barbados

• Jeremie Breadfruit training session in Haiti

JUNE • Rotary School Program, Rochelle, IL

JULY • 1,000 coloring books printed and distributed in Haiti

• Cooking school, Jeremie, Haiti, Ruth Portnoff and
Pierre-moise Louis

AUGUST • Jeremie training session

SEPTEMBER • Paul Virtue passed away (page 10)

• 2 Penagos 5 HP grinders ordered

• Upgrades to UWI plant

OCTOBER • TTFF Board Meeting

• Rotary District Governors meeting

• Website upgrades

NOVEMBER • Connected with University of Hawaii

DECEMBER • Haiti Summit Meeting

• 1,500 pounds of breadfruit flour delivered
(Haiti and Jamaica)



Breadfruit flour is often blended with wheat flour.



Paties, a typical Haitian pastry, with breadfruit flour and meat or vegetable filling inside.

QUOTES & TESTIMONIALS



“

Dear Mrs. Mary McLaughlin,

Let me use this opportunity to wish you and your team members of Trees That Feed a happy and healthy new year. It is with pleasure that I write to express how grateful we are at Chester Castle All Age school to be given the opportunity of a lifetime—that is to provide breakfast for our school populous at no cost to the students.

During the latter part of the school's Christmas term we were given twenty pounds of porridge mix. The students found it quite delicious and were amazed to know it was the same foods that they know was actually in the tasty morning delight.

The school has a breakfast programme and this will only add value to what we are providing for the students. This will also enable us to provide a complete meal for more students on a daily basis. Currently we feed sixty-two students on an average basis. However with this porridge mix being incorporated we could feed at least twenty more students per day. Many of our students attend school without breakfast thus, this will boost their nutrition and health hence impact on their learning.

I am looking forward to a great relationship as we forge a great partnership to keep our children healthy and in school. May God continue to bless you so you can bless and inspire others. Thank you.

Yours truly,

Tiffany Grant-Smith

Principal, Chester Castle All Age School and Infant School,
Hanover, Jamaica



LEFT TO RIGHT: **Rev. Don T. Lewis**, J.P. Chairperson;
Tiffany Grant-Smith, J.P M.Sc.,BA. (Hons.) Dip.Ed, Principal;
Patricia Palmer, J.P M.Sc.,BA. (Hons.) Dip.Ed., Vice Principal

I'm delighted to say that the (coloring) books finally arrived and my goodness they were worth waiting for! What wonderful resources! ... first impressions are of tools that are readily appealing to children and which engage them with their natural surroundings in a fun and imaginative way.

BARRY MCGONIGAL

Foundation for Environmental Education

Jeffrey Town Farmers' Association has the privilege of delivering more than 2000 cereal breakfasts per month supported by TTFF. This increases part time employment in our community, provides an avenue to sell our breadfruit and other starches, plus the added benefit of feeding our children which is an investment in the future.

IVY GORDON

Jeffrey Town Farmers Association

We have planted over 10 acres of breadfruit already and are projecting a target of 20 acres. We are also happy to report that so far we have realized over 95% survival rate of seedling(s) planted.

CLIFTON WILSON

ACDI/VOCA

The KCBS Team expresses its appreciation to you for your support of porridge and or pancake mixes. God bless,

SOPHIA FRANCIS

Kiddy Caring Basic School

”

BREADFRUIT RECIPES

Try these tasty, gluten-free and nutritious recipes

BANANA BREAD IN A DUTCH POT

Chef Kelly Unger



INGREDIENTS

- 2 large or 4 small bananas, mashed
- ½ cup sugar
- 4 Tbsp oil
- 1 tsp vanilla
- 2 large eggs
- 1 cup breadfruit flour
- ½ tsp salt
- 1 tsp baking soda
- 2 tsp baking powder

DIRECTIONS

Mix flour, baking powder, baking soda and salt; set aside.

In a medium bowl, mash banana and sugar.

Add oil and egg.

Combine both sets. Coat the bottom of dutch pot with a tablespoon or so of oil.

Pour batter into pot and cook covered over low flame for 44 minutes.



BREADFRUIT PORRIDGE WITH COCONUT MILK

Cynthia Willis



INGREDIENTS

- 1 cup breadfruit flour
- 1 cup cornmeal
- ½ cup coconut milk powder
- ¾ cup brown sugar
- 8 cups water
- Nutmeg, cinnamon and/or ginger, add to taste

DIRECTIONS

Place all in a large pot.

Add water and bring to a boil.

Simmer 5 minutes.

Serve.

Serves 12 children,
6 oz. each.



AGROFOREST ENERGY-BAR

Mary McLaughlin



INGREDIENTS

- 1½ cups breadfruit flour
- Dash salt
- ½ tsp baking soda
- 1 tsp baking powder
- ¼ tsp nutmeg
- ½ tsp cinnamon
- ⅓ cup sugar
- 1 cup mashed fruit, mango, banana, soursop or guava
- Dash of lime juice
- ½ cup water
- 4 Tbsp melted coconut oil
- 1 tsp vanilla
- 2 eggs
- ¼ cup candied ginger and orange peel
- Ginger and orange peel, finely cut
- To candy, boil with a little sugar for 5 minutes
- If you choose, add ¼ cup nuts or pumpkin seeds

DIRECTIONS

Preheat oven to 350 degrees.

Grease or line a cookie sheet with parchment.

Mix fruit, oil, lime, eggs and vanilla.

Mix sugar, orange peel and ginger in pot with water and sugar.

Boil for 5 minutes. Cool. Add to the egg mixture above and continue to mix.

Whisk breadfruit flour, baking soda, baking powder, nutmeg, cinnamon together.

Mix all together.

Place the mixture on parchment lined baking sheet.

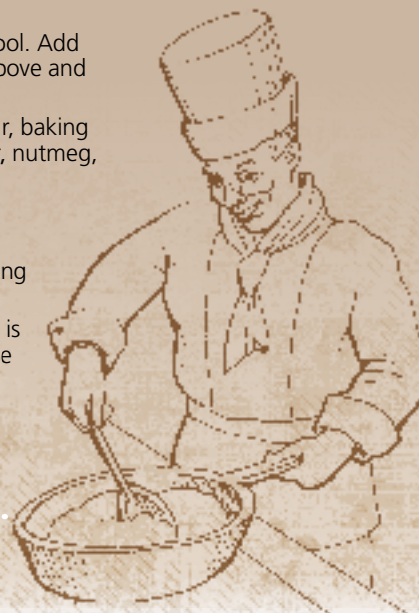
Smooth until the mix is evenly placed over the entire baking sheet.

Bake for 15 minutes.

Remove from oven and slice into rectangles.

Return to cooler oven (170 F) to crisp up for about 20 minutes.

Yields 20 bars.



Visit us at www.treesthatfeed.org for more tasty recipes.

For breadfruit flour contact us at info@treesthatfeed.org

DONATIONS

Making Breadfruit flour a household name in Haiti



TTFF works to alleviate hunger, create jobs and benefit the environment. Your support provides opportunities for individuals, families and communities to thrive.

- ➔ **\$15 provides a food-bearing tree that can feed a family for over 50 years**
- ➔ **\$120 supplies coloring books and accessories to a classroom for young children**
- ➔ **\$150 funds 500 locally-sourced meals for a school in the Caribbean**
- ➔ **\$750 provides tree care and food production training for farmers**
- ➔ **\$2,000 funds a Factory-in-a-Box equipment kit for a community to process breadfruit flour**

TTFF appreciates all contributions, no matter what size!

Donate online at: **www.treesthatfeed.org/donate**

or mail a check to: **Trees That Feed Foundation
1750 Harding Road, Northfield, IL 60201**

*Thanks to all
our donors,
your support
makes our work
possible!*

GET INVOLVED

TTFF encourages you to get involved!

- Spread the word about TTFF to your friends, family, church and business associates
- Sign up for email updates at www.treesthatfeed.org
- Like us on Facebook at www.Facebook.com/TreesThatFeed
- For volunteer opportunities contact info@treesthatfeed.org

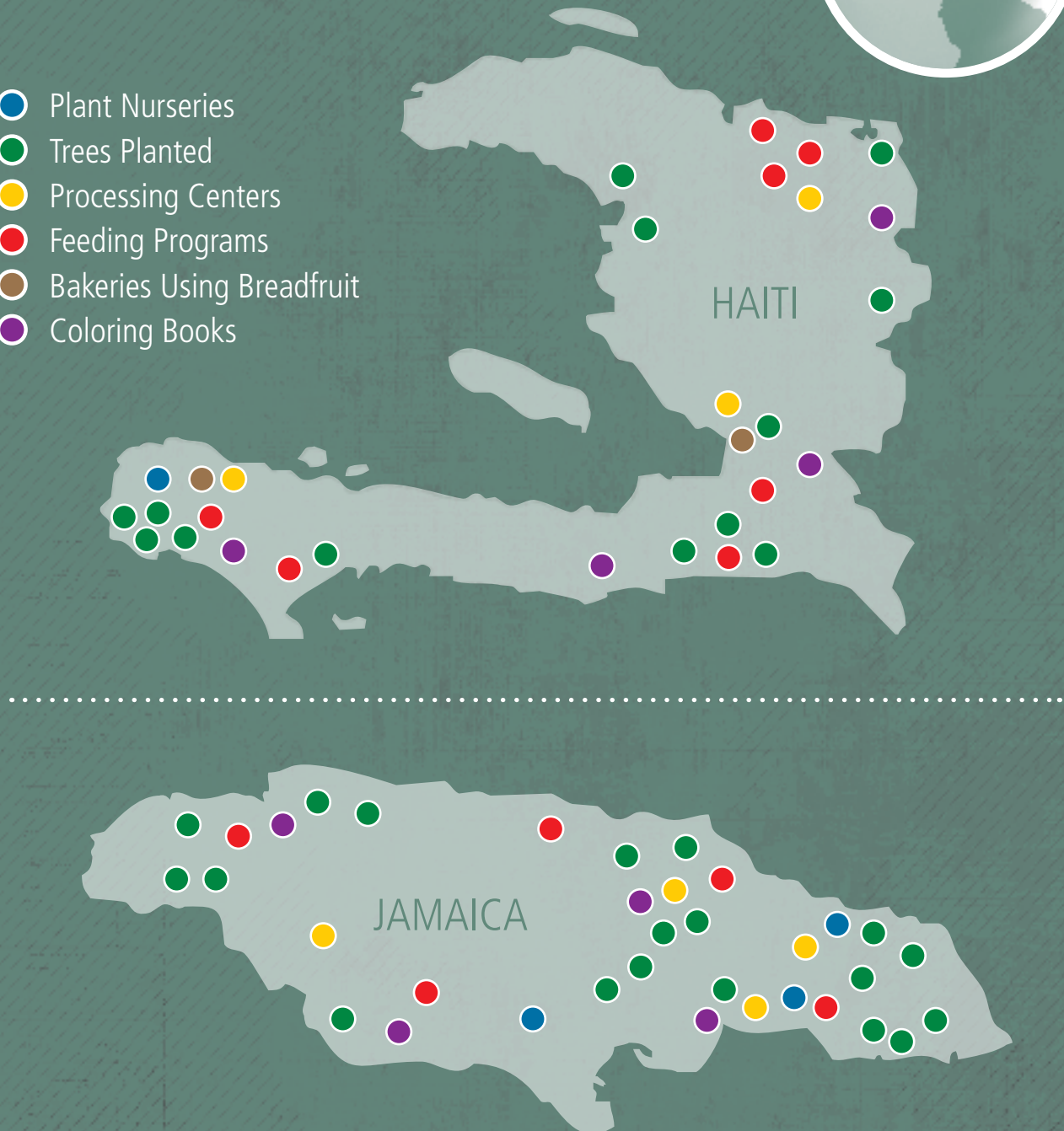


Farmer, breadfruit porridge, happy and well-nourished young students.

Concentration of CENTERS OF ACTION



- Plant Nurseries
- Trees Planted
- Processing Centers
- Feeding Programs
- Bakeries Using Breadfruit
- Coloring Books



TREES THAT FEED FOUNDATION 1750 Harding Road, Northfield, IL 60201 www.treesthatfeed.org

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