



## April 2023 Newsletter

### BIO-BENIN

I just returned from Benin and saw how Guillaume has worked tirelessly over the past three months to upgrade his brewing facilities to meet the standards required for certification. This will allow him to sell his beer nationally and take on students to teach them how to brew beer. The government says it will start sending us students. This is a first for Benin!

Your generous donations have helped us build a granary for storing the ingredients for the beer (sorghum, manioc, hops, yeast). Another building has been partitioned so that each part of the process - washing the grain and leaving it to sprout, brewing, analysis, cold room storage and bottling- all have separate, immaculately clean areas in which to operate.

We are currently in the long, tedious, process of submitting all documents to receive final approval. A couple of former apprentices are helping develop manuals for cleanliness and disposal of waste products. Once approved, Guillaume will start taking on new apprentices. You can help defray the costs of each training with a donation of \$150.

The restaurant billing is now fully computerized, allowing customers to pay by credit and giving the government accurate records of what we sell. We will now pay taxes accordingly and help keep the country running! We have six new restaurant trainees completing a two-year course. Most are too poor to pay the \$300 fee for this training. A donation of this amount would allow us to take on more students and give them life-enhancing opportunities.

Ezekiel, one of our most successful trainees, is now the private chef for a wealthy family in Cotonou. Cosi, another graduate of Chez Guillaume, is working in Moscow and receiving rave reviews for his cooking from his employer. Janet, one of the first women who trained with us, works successfully at the best and most expensive restaurant in Cotonou (Le Pavillon de Livingstone) and helps support her family.

On the farm, we are planting peanuts to enrich the poorer areas of soil, plus yams for food and corn to feed the chickens. We are also planning an orchard of cashew nut trees -- a crop easy to grow on dry, stony soil and extremely valuable as an export. Trainees will become part of this process. We are currently applying for a grant from the Canada Fund for Local Initiatives to help rebuild the fishpond and restart fish farming.

Thank you all for your support as we build out the infrastructure of Bio-Benin to provide more and more students with an opportunity to learn a skill that allows them to make a living and support their families.

With love,  
Julie and Guillaume

[Bio-Benin.Org](http://Bio-Benin.Org)



New granary for beer making



Apprentices bottling beer in new area



New brewing tank



Makkiat at restaurant computer



Bio-Benin: 1897 Sherbrooke East, Montreal, QC H2K 1B6, Canada  
7483 Pinebrook Road, Park City, Utah 84098, USA

Bio-Benin | 1897 Sherbrooke East, Montreal, H2K1B6 Canada

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Sent by juliewang@bio-benin.org in collaboration with



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