

## **Regional and fair - from our region**

Fair trade - everybody believes that these goods come from far away and are imported from less developed countries. But this is not always true, as our new goods confirm: apple juice, pear juice and apple mango juice. The juices are produced from fruit that grows on regional fruit meadows by the Biological Centre at Stolberg. Since the years 1950, the number of fruit meadows in the region diminished by two thirds. Therefore, the Biological Centre supports the preservation of fruit meadows which are an important biosphere for numerous animals and plants. High fruit trees e.g. give home to screech owls and bats. The fruit coming from these fruit meadows are free from pesticides. Therefore, the juice is a natural product, healthy and not least very tasty.

The Biological Centre pays a small fee to the owners of the fruit meadows to let them benefit if they preserve their fruit meadows. The profit of the fruit sale is used to create new fruit meadows and maintain the existing ones. Even if the juices have no fair trade label, it is obviously a good and at last fair thing.

The youngest invention is apple mango juice. The mangos are fair traded and arrive from the Philippines. The Biological Centre compounds an extraordinary taste with the mangos from Philippine farmers and the apples from regional fruit meadows.

These products give an excellent sign of our association's motto: "act fair - locally - worldwide - as Christians". So, we are very happy to integrate these juices into our assortment.

More details regarding the Biological Centre and its work you can find under [www.bs-aachen.de](http://www.bs-aachen.de).

If you became curious for the juices, come into our one-world-shop and buy and try it. I am sure that it will become your favorite juice soon.

Angelika Körfer

## **Donations 2004 - 2008 - where to - what for ?**

Without the will to anticipate the member's assembly on June, 2nd, we want to give you an overview over the donations we have given away so far.

The biggest part of the cake went to Charles Lwanga Basic School and its head mistress Sr. Euphemia at Chikuni. This school received 20,600 € in total. With that money, the school has been renovated, doors and windows have been installed, a chicken farm was built up and a solar based water pump system has been installed. The water supply requested the biggest amount: 14,600 €. We managed to fulfill the financing within only two years!

The second biggest part went to Monze Community School, they received 4,000 € to buy farm work equipment and to built up a chicken farm house.

The oil mill at Chikuni has been supported with 3,000 €. This is a part of a project which the association one-world-engagement at Düren has initiated. The oil mill produces alimentary oil out of sunflower seeds. Another goal is to produce fuel out of jatropha nut which is uneatable for humans.

Last but not least we donated 500 € to buy a flashman as gift for the 100-years-anniversary of the diocese of Monze. This is a mobile recording system that Radio Chikuni uses for their broadcasting.

This all seems to be very little to us.

At Zambia, however, people are happy for every step forwards. Sr. Euphemia can now close the classrooms and leave documents and lesson equipment in them. The children who often

have to walk a very long way to the school now can get a meal there thanks to the chicken farm and the water supply system which gives water to the vegetable garden.

For us, these things are very normal and we do not even think about them. In Zambia, however, they are important steps to higher quality of life. There are still a lot of dreams of the Zambians which we could fulfill with relatively little money. We listen to the people from Zambia and their needs and consider whether we can support them or not. This co-operation is an important part of our work. That fact is also shown by the fair travel tour organized by fair handeln and one-world-engagement every year on Easter. During that tour we can look at the development of the existing projects and talk to the people in Zambia about new project ideas.

If you want to be convinced by our work - come to the member's assembly. Besides of numbers and facts we will see photos and listen to reports about Zambia and its inhabitants. We are happy to welcome you!

Renate Remy

## **Delicious wines**

Different from e.g. coffee or chocolate, wine can be cultivated nearly all around the world. But not all types of grapes grow well everywhere. While in our region Riesling grows best, Pinotage and Camenère are mostly cultivated in southern Africa or at Chile.

With the following article we want to give you an overview over the grape types which are the basis of our fair traded wine assortment in our one-world-shop. As a result to fair trade, the farmers receive a fair price for their grapes and their work. This allows them medical maintenance and education for their children. More and more often, fair traded wines are produced by regarding ecological standards and are offered with biological label.

Piontage is a red grape which was created during the beginning of the 20th century in South Africa by combining Pinot Noir and Cinsault. It grows best at hot and dry sites and therefore it is still nowadays nearly only cultivated in South Africa. Its taste is fruity with discreet tartness, it can be drunken young but it is also possible to store it.

Camenère in its origin is from Bordeaux and is cultivated at Chile since 1850. In its homeland France, this grape has been totally destroyed by the grape insect pest and Carmenère had been forgotten. Carmenère builds a dark wine with flavor of fruit, chocolate, tobacco and leather.

Merlot is a multiple use red grape. Its name comes from the word merle which is French for blackbird and it shall clarify that these birds love these grapes. It delivers soft wines with flavors of plum that can be stored well but also be drunken young.

Characteristic for Cabernet Sauvignon is its fragrance of blackcurrant and often also of cedar. This wine with its concentrated fruit taste can be stored well.

Colombard is a white grape which originally was used in the region of Cognac. The wine is fresh flavory with pleasant tartness and is ideal to be drunken on the terrace.

Chardonnay is one of the most important white wine grapes and leads to good quality on nearly every ground. Therefore it is cultivated in nearly all wine cultivating countries. The wine is rich and has nut flavors.

Sauvignon blanc can also be cultivated all around the world. It leads to aromatic mineral wines with flavors of blackcurrant and gooseberry.

Herbert Körfer

## **New employee at the pupil's job fair**

Since pupil's job fair also is working in Baesweiler, there have been a lot of positive changes. Our existing team with Lieselotte Wisten, Petra Wehren and Christa Peters faces a lot more work.

In order to integrate also youths with migration background into our activities, it has been necessary to employ a new lady as integration representative.

After some time we now found Mrs Gönül Palmen as new employee for whom this job is not a new experience. She has already worked on this subject with EUROTÜRK German-Turkish association in the Euregio and also as a multiplier with the RAA project (language support at the kindergarden).

Her job at the pupil's job fair is to integrate youths with migration background into the pupil's job fair's activities, to built up contacts to the families of these youths and to communicate with cultural and religious institutions of migrants.

We wish a good start at April, 1<sup>st</sup> to Mrs Palmen and to us - good success and good co-operation with our pupil's job fair team.

Karl-Heinz Schleibach