

**MACAW LODGE NEWSLETTER**  
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**CHOCOLATE FAIR: SECOND YEAR AND COUNTING**

We are extremely proud to share with you a few images and a small recap of our second participation in Costa Rica's fourth Chocolate Fair. This event held in San José's National Stadium is a fun and great opportunity for chocolate lovers, both producers and distributors, or even just visitors, to try, see and learn about chocolate, its history, current and available products and the culture around this. Macaw had a stand in which we brought our new chocolate bars and confectionery. We exposed Macaw Kakau with eagerness and enthusiasm. We had our bonbons with 70% cacao with flavors ranging from white arazá, pepper, white pitanga and ganache acerola. We also offered our classic bars that come with coffee and acai, and the classic milk chocolate.

This last one received third prize in the category of best chocolate bar. Turns out Macaw Kakau's 60% milk chocolate bar is very popular in Costa Rica! We are very proud of this win and happy to share with everyone the news.





### **THE EVOLUTION OF MACAW: ANDREI'S TAKE**

*Andrei Gordienko, the other brother involved in this project, talks a little about the evolution of Macaw throughout the decades. "Macaw Lodge is a concept that was born out of a feeling of need to plant trees to attempt the recovery of forest and mountain in a time and zone that was rapidly being degraded. This part of Costa Rica was going through extensive cattle raising." Both brothers were visionaries back then. They took advantage of Fonafifo's credit program for reforestation and projected it positively. They worked with what they had at the time. Which back then was not even local resources, but rather the teak and the melina were brought from South East Asia, which at the time was cheaper.*

*The process took a lot of thought, logic and effort. Today, the evolution of the biodiversity in the area is more tangible. Native species like the almond tree and other woods attract our iconic bird the Scarlet Macaw. "The forest is dynamic, it's our informal center of research. The idea is to take and bring a level of harmony that combines plants, agricultures, trees, animals and even the people of the zone to this harmony ideal."*

*What do you like the most about the project?*

*"I think Macaw Lodge is very dynamic. Everything is growing, it's very alive. We are living in times of change. I like that I have met all types of people from all over the world in the hotel, the plantations and business in general. The educational and academic part is also something I like a lot."*

*"It is science but there is also art. You must observe. There is no recipe. Nature teaches you every day. This is what I believe we are walking to in the next few years: the academic, the learning." He comments on the current vision aiming to teach newer generations and younger people new forms of seeing and working. As always, Macaw is looking to continue fostering relationships with universities, schools, institutions and currently, we are talking to Costa Rica Parasiempre to obtain green credits for an environmental school.*

*Andrei shares with us his enthusiasm and optimism to continue making Macaw a place of constant change and evolution. Of always looking at the forest and the ecosystem, searching and working to bring harmony and wellness to every part of it.*





### **RECIPE: JACKFRUIT CHIPS**

*Amazing chef Liz shares with us her jackfruit chip recipe, a superfood and a super delicious way to eat it:*

#### *Ingredients:*

- 1 big jackfruit*
- 1 tablespoon of frying oil or enough for frying the batch*
- salt to taste*

#### *Steps:*

*Peel the jackfruit and place in a bowl with water, salt and lime so that it doesn't blacken. Heat up oil in pan. Cut jackfruit slices as thin as possible. A tip here is to use the fine side of the grater or using a sharp knife. When the oil is hot, place slice by slice to fry and add salt to taste. When they are crispy take each out and place in a paper towel to absorb the fat. Chip by chip, continue frying until the batch is done. Enjoy!*

Escrito por Gabriela Mateo

