



"Crayfish Bay Organic Cocoa Estate" is a 200 year old organic cocoa plantation covering around 6 hectares and run by Kim Russell from England and his wife Lylette Primell.

The uncompromising ecological working farm is located in the northwest of the Caribbean island of Grenada. In 2004 the farm was destroyed by Hurricane Ivan. The British couple has since brought the plantation back to life. It is a biologically diverse mixed plantation, where not only cocoa but also several different spice and fruit trees eg. banana and citrus are cultivated.

The "Tree-To-Bar" chocolate production takes place on the grounds of the plantation. Kim Russell built all the necessary equipment and machinery himself. A distinctive feature is his method of roasting, which you wouldn't find anywhere else in this form. The cocoa beans are namely roasted in a charcoal-fired oven. This unique method of roasting certainly has an influence on the taste of the end product.

Grenada is one of the few countries worldwide, where cocoa farmers adopt a natural mixed cultivation from the beginning.

The reason for this: cocoa farmers are unable to financially sustain themselves solely through the sales of their beans. This is why they cultivate other plants in parallel so that they can secure an income all year round.

There are indeed large plantations on Grenada but even on those, monoculture is taboo. In the majority of cases farmers own small plots of land between 0,5 and 2 hectares. As a result ecological and near-natural agricultural practices are the norm in Grenada and not the exception, as is the case in western industrialized countries such as U.S.A and Germany. I also get the impression that cocoa plays a more important role – ofcourse with more love and calmness – for the Grenadian people in comparison to several other countries where cocoa is cultivated.

Many "Tree-To-Bar" - chocolate manufacturers in the smallest space: Grenada's uniqueness in cocoa cultivation worldwide

Grenada is one of the few places worldwide, where proportionately a large number of "Tree-To-Bar" chocolate manufacturers can be found. No where else in the world can you find such a high concentration of cocoa farms which produce their own chocolate. With an area of 344 km² the island is not all that big. In addition to the "Tree-To-Bar" pioneer "Grenada Chocolate Company" and "Crayfish Bay Organics" from Kim and Lylette, there are also "Belmont Estate", "Tri-Island Chocolate" as well as "Jouvay Chocolate".

Since 2014 Grenada has hosted the internationally acclaimed chocolate festival, "The Grenada Chocolate Fest", which is only able to take place virtually this year due to the Corona pandemic.

Chocoholics interested in the 75% Single Estate Chocolate from Kim and Lylette's organic farm Crayfish Bay Organics can find it in Germany exclusively at the Munich based company "MACEDON". The company was recently founded by Dana Harford and specializes in sustainably grown cocoa and spices products from Grenada.

A Grenadian by birth, Dana has lived in Munich since 2007. She moved to Germany to pursue her education. The personable and joyful cocoa-enthusiast is currently employed as a Civil Engineer. At the same time she is a passionate cocoa farmer. Cocoa is her biggest passion. That is why she tries to assist her fellow cocoa farmers in her homeland Grenada in whichever way she can.

In 2015, Dana acquired a 2 hectare large organic mixed plantation in her homeland, fulfilling one of her biggest childhood dreams. Over the course of the last five years she has completely restored the plantation with its old native cocoa, nutmeg and cinnamon trees. Every year she travels back to Grenada to harvest and care for her cocoa, fruit and spice trees.

She ferments her cocoa beans herself with the help of thick jute sacks. She covers the sacks with layers of banana leaves. In order to achieve an even temperature distribution and fermentation, Dana turns her beans on the third and fifth day during the main harvest from October to January. During the second harvest from June to September, which takes place in the dry season, she turns her beans only once. Since it does not rain much during this time, this procedure is absolutely sufficient. The beans are drier during this time. In her opinion she has always achieved good results with this method of fermentation using jute sacks. After the beans have been fermented she dries them in an old boucan on her plantation for up to 2 weeks. A boucan is a wooden house with a movable roof and movable drawers, which is ideal for drying cocoa.

She sells her own cocoa products (in organic quality eg. as raw cocoa nibs and raw cocoa powder) and spices (handpicked uncracked nutmegs, which she packages in hand-sewn, hand-stamped organic cotton pouches) mainly in winter at Christmas markets in and around the Munich area. Crayfish Bay Grenada Chocolates are available on her company's website MACEDON.

If you now crave chocolate with that Caribbean flair, feel free to contact Dana Harford via email.

Promising cocoa cooperation between Dana Harford, Crayfish Bay and "dokeshi" planned

The new chocolate and coffee startup "dokeshi", which was founded by Andreas Degenhardt and Mona Marszalek and specializes in ecologically and socially sustainable fine cocoa and specialty coffees plans on offering this special chocolate in the near future, potentially from autumn this year.

In close cooperation with Dana Harford and the British couple Kim and Lylette, the chocolates produced by Crayfish Bay Organics will be marketed and sold in Germany under the "dokeshi + partner" brand, created specially for this purpose.

Crayfish Bay Organics would be identified as a dokeshi partner on the new dokeshi packaging and a wealth of information about the Caribbean organic plantation and the cocoa grown there made available on the "dokeshi" homepage.

Andreas and Mona from the company "dokeshi" share the same values as I do and see themselves as uncompromisingly holistic sustainability rebels in the field of gourmet cocoa and fine coffee. I myself am very pleased to have been made a part of the team since April 2020. Because from now on, I too - together with Mona and Andreas - have the opportunity to actively mix up the "Bean-To-Bar" chocolate scene with new and progressive ideas, to optimize it and to make the world a little bit better. The company name "dokeshi" was of course carefully chosen. The term means "court jester" in Japanese, and is composed of three Japanese characters, which individually have the following meaning (in German): "Way, Transformation and Mastery". In my opinion, these three terms describe briefly yet concisely the way "dokeshi" acts and thinks.

Chocolate Test: Crayfish Bay Organics "Grenada - Chocolate" 75%

My assessment criteria:

(A) Fragrance aromas:	18 / 18 points
(B) Taste:	48 / 48 points
(C) Optics:	3 / 3 points
(D) Mouthfeel/Texture:	3 / 3 points
(E) Ingredients:	18 / 18 points
(F) Sustainability evaluation:	4 / 4 points
(G) Overall impression:	6 / 6 points

Crayfish Bay Organics - Grenada Chocolate 75%

Expiry date: 09 / 2021

Batch no.: 263

Cocoa origin: Grenada, St. Mark, "Crayfish Bay Organics" – Organic Plantation from Kim and Lylette Russell

Cocoa variety: Grenada typical Trinitario varieties



(A) Fragrance aromas: mildly roasted coffee notes with jammy fruity notes of marmelade (plums, grapes including subtle grape-tannins and hints of spice	15 / 18
(B) Taste: at first accentuated roasted nut and wood accents; body is characterized by mild and well-balanced nutty-cream and coffee character, well-balanced fruit notes with distinctive grape-olive characteristics and light citrus notes, light spice notes (slightly peppery), the finish is of grape-olive and light nutty-roast, aftertaste is notably extremely mild (practically without notable bitterness), subtle nutty with light roasted coffee accents	44 / 48
(C) Very good	3 / 3
(D) Impeccable melting qualities	3 / 3
(E) Organic cocoa beans, organic cane sugar: very good	18 / 18
(F) Very good: sustainable and uncompromising premium "Tree-To-Bar" chocolate production done directly on the farm in Grenada, premium Single Estate fine cocoa from sustainable organic cultivation; official organic certification: fair and direct partnership	4 / 4
(G) Overall impression	6 / 6
Overall points:	93/100

Conclusion:

The Single Estate chocolate produced directly on the Crayfish Bay plantation in Grenada completely convinced me in terms of its aromatics. A most positively notable feature is the fact that this chocolate creates an almost perfect balance between the complex intensity of its aromas and its roasting, which is harmoniously well-balanced, while at the same time being extraordinarily mild and creamy. The fine and harmonious degree of roasting is certainly the result of the original charcoal stove that Kim constructed himself.

Since no additional cocoa butter has been added, which can more or less be used to soften the (present) astringent properties of cocoa beans, if at all necessary, and the 75% cocoa content can only be attributed to the cocoa mass, its mild cocoa base tone is therefore all the more qualitatively high. The fact that it only consists of organic cocoa mass and cane sugar is an important quality feature, especially since its melting properties are not perfect, but still relatively good.

The aroma profile of this chocolate is characterized by a mildly roasted coffee-nut-cream character complemented with sweet-fruity and subtle, pleasantly acidic and slightly tannic grape and olive accents. Complementary light pepper-like and nutmeg-like spice notes are also present. At the end, the chocolate's fruitiness slightly changes to a citrusy character. The finish and aftertaste remain surprisingly mild: it leaves a mild, creamy, very pleasing nut-coffee impression. Astringent properties are so minimal that you can practically consider them to be absent. Its mild finish is undoubtedly unique and is generally not often found in this form in high-quality "Bean-To-Bar"-chocolates.

Single Farm chocolates, which are produced by the cocoa producers themselves on their own plantation right down to the end product are still a rarity. This principle basically corresponds with the traditional practices of a winemaker, who logically produces wine from his own grapes at his winery. In the case of wine production, this practice literally goes without saying.

It's just a shame that this sustainable and quality-enhancing approach has not yet become the standard in the cocoa world.

For farmers in the West African countries, who belong to the most exploited group worldwide, such a re-orientation, in collaboration with the world's major chocolate manufacturers, would prove all the more beneficial.

Grenada is significantly further ahead in terms of this new promising approach. The above-average love for cocoa and the naturalness of the grenadians seem to play an important role here. Therefore, in my eyes, Kim's and Lylette's product is of world-class quality in every respect.

Definitely try it!