

# Tip o' the Day: Make Your Chocolate Even Sweeter



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Whether you like it dark, semi-sweet, or milk, most people call chocolate one of their sins. Like most traditional Valentine's Day gifts, "conventional" chocolate has a sketchy background. It's actually a similar story to the ones we've recently told of [gold](#) and [flowers](#). Around 70% of the world's supply of chocolate comes from cacao grown in West Africa. These workers are often paid very little wages, and worse, there have been reports of child slavery.

[http://www.greenoptions.com/blog/2007/02/11/tip\\_o\\_the\\_day\\_make\\_your\\_chocolate\\_even\\_sweeter](http://www.greenoptions.com/blog/2007/02/11/tip_o_the_day_make_your_chocolate_even_sweeter) (4 of 9)2/12/2007 9:34:36 PM

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Seeing this as an issue, several organizations and businesses have arrived to the market to work with local farmers and establish fair trade practices. This should be the first thing you look for when looking at chocolate - Fair Trade.

Additionally, organic chocolate is becoming more and more available. This guarantees that the beans have not been fumigated with dangerous pesticides for the workers and the ozone layer. Plus, organic chocolate has a double benefit - it's typically fair trade, as well.

So this year, if you are planning on getting sweets for your sweet, think organic, think fair trade, and think chocolate! Not sure where to start looking? Try [Dagoba](#), [Terra Nostra](#), or [Theo Chocolate](#).