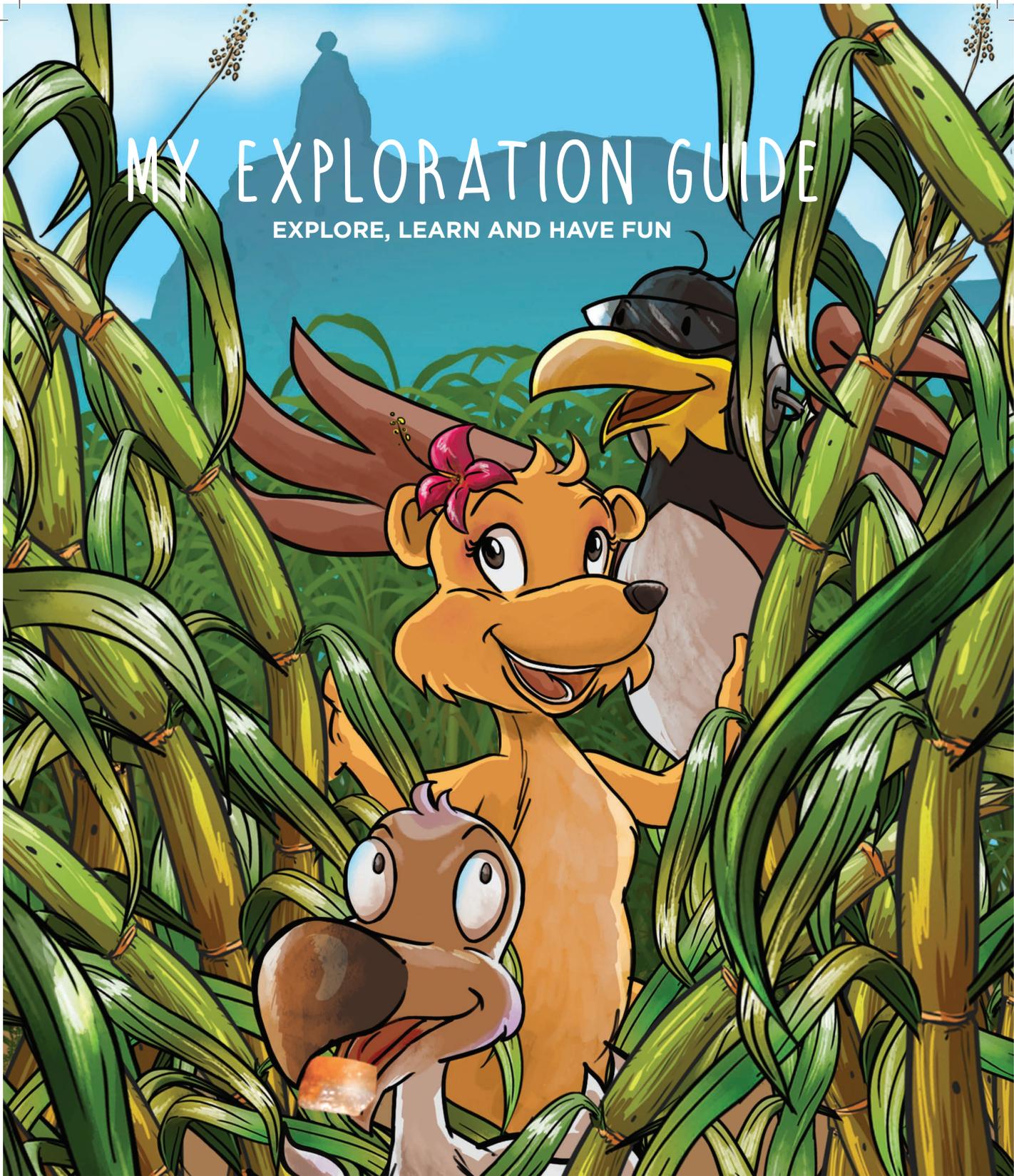


MY EXPLORATION GUIDE

EXPLORE, LEARN AND HAVE FUN



**L'aventure du
sucre**

IN COLLABORATION WITH

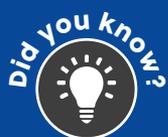
MCB
Rupys



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Key



surprising information



additional information you can read at home



games



vocabulary

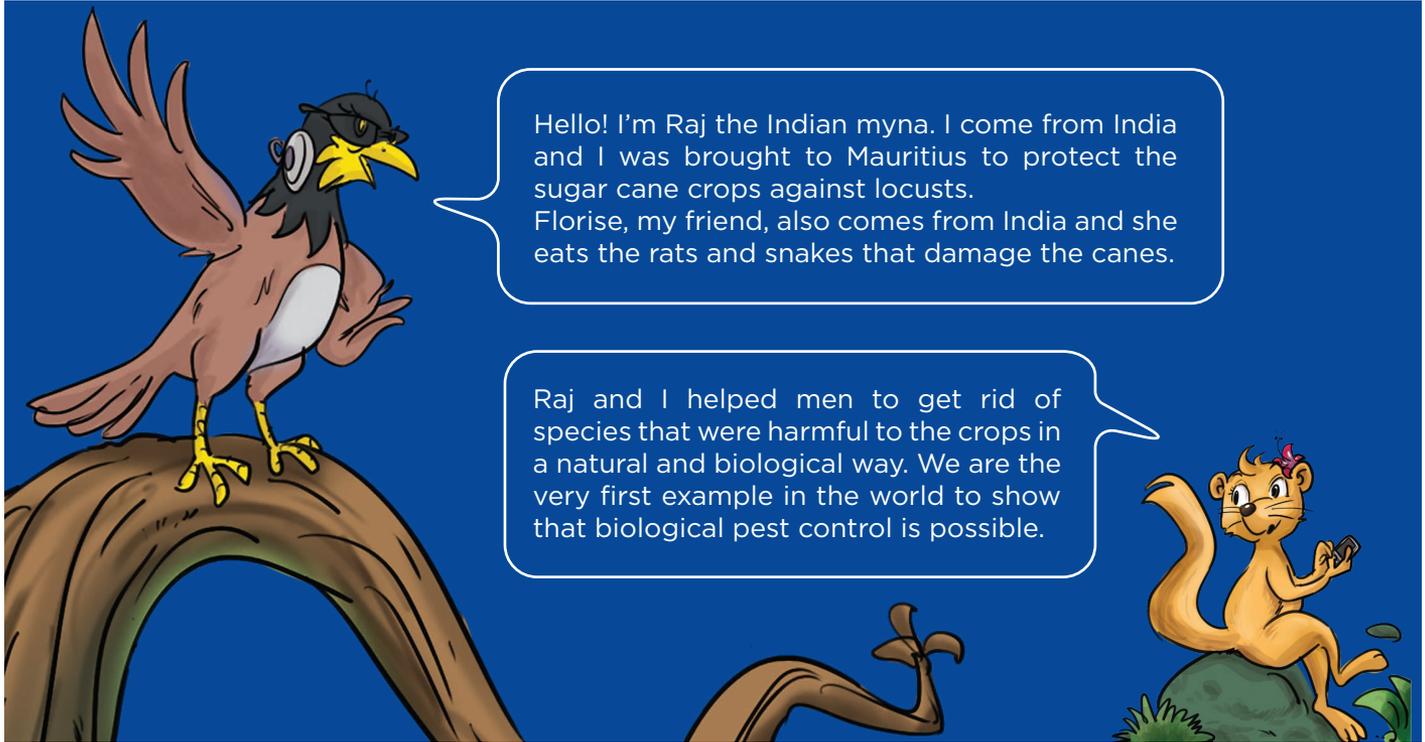


words to guess and copy into the crossword puzzle at the end of the guide

This guide is a souvenir from your visit at L'Aventure du Sucre. It doesn't matter if you don't finish it straight away, you can carry on this adventure at home!



A FEW DETAILS BEFORE STARTING THE ADVENTURE



ON THE TRAIL OF MORIS THE DODO AND THE SUGAR DIAMOND!

Raj and Florise are looking for Moris the Dodo who is hiding with a sugar diamond in his beak. Find him by answering the riddles  and copy the answers in the crossword puzzle at the end of your travel guide.

LET THE
ADVENTURE
BEGIN!



1

ORIGINS OF THE ISLAND



Mauritius was first discovered by the Arabs, probably in the 10th century, who named it "Dina Robin" ("Middle Island" in arab). In 1502, the Portuguese sailors placed it on the *Cantino World Map*; with their presence in the "*Eastern Sea*", the island became "Ilha do Cirne" ("Island of the Swan" in portuguese). It is recorded under this name on the map of the Dutch who then renamed it "Mauritius", after the Dutch Prince Maurice Van Nassau.

A-Z



Cantino World Map: the earliest known map showing Portuguese geographic discoveries.

Eastern Sea: the first name given to the Indian Ocean.

A VERY RECENT HISTORY

It only took 400 years for Mauritius to be what it is today, from the first explorers' arrival to its development, thanks to the sugar industry. On a world scale, Mauritius is very young.



I can't remember what we call this **natural phenomenon that creates islands.**

Mauritius was born this way, about 8 million years ago.



Watch the 3 videos carefully and help Raj find this word. First, you must find the words on the list that are hidden in the puzzle and circle them. **The remaining letters will give you the answer.**

The same letter can be used to create several words.

CANTINO
HISTORY
NASSAU
CANES
NATURE
SUGAR
ORIGINS
CIRNE

E	Y	R	O	T	S	I	H
R	N	O	C	A	N	E	S
U	A	S	S	A	N	L	S
T	S	N	I	G	I	R	O
A	O	N	I	T	N	A	C
N	V	M	S	U	G	A	R
A	I	C	E	N	R	I	C

The remaining letters: _____

The answer: _____



I'm a very large body of salt water, stretching from the East of Africa to the West of Oceania. **Circle the answer.**

Atlantic Ocean

pacific Ocean

Indian Ocean

Arctic Ocean

1

ORIGINS OF THE ISLAND



Mauritius is an uninhabited territory before the arrival of the Dutch. Men's presence allows the island's development and evolution, but also has an impact on the **fauna** and **flora**. It causes the disappearance of ebony wood, dodos and giant tortoises for example. The tortoise and the wood are reintroduced at a later date.

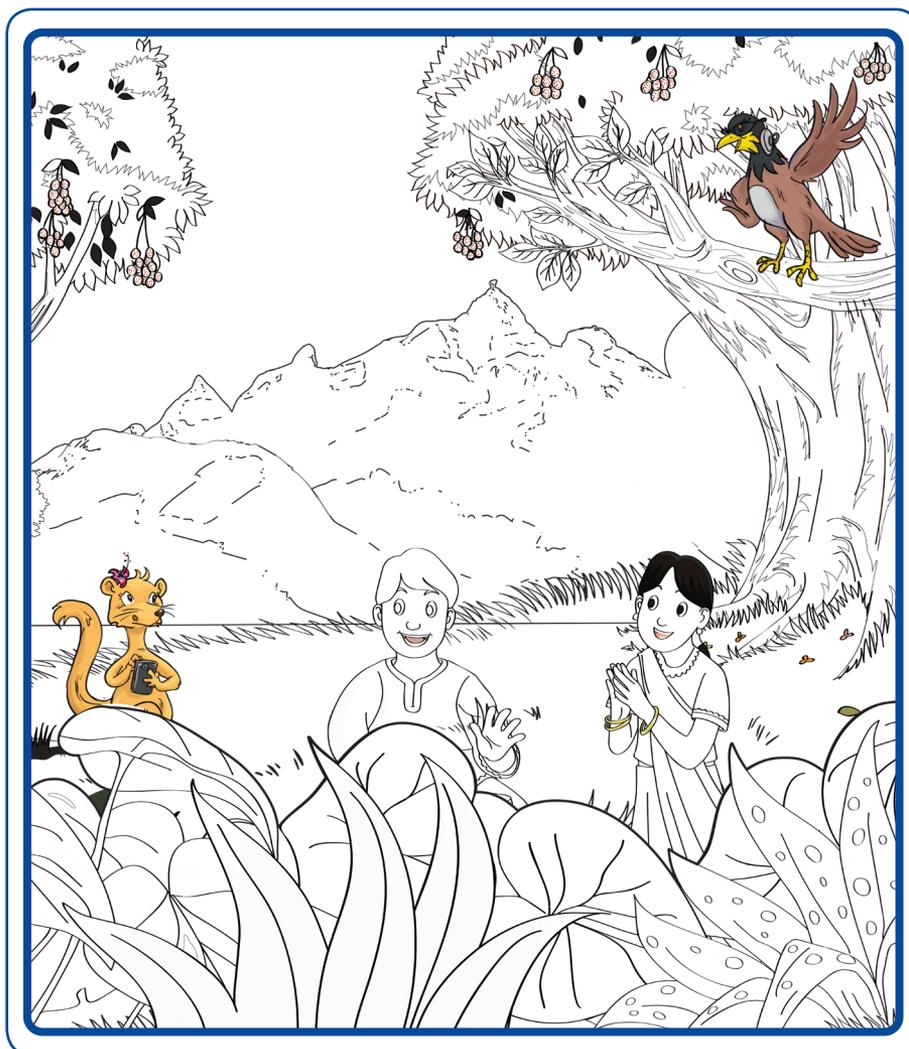


Fauna: a collective noun used to describe all the animal life in a particular region.

Flora: a collective noun used to describe all the vegetal life in a particular region.



Enjoy colouring the picture when you get home.

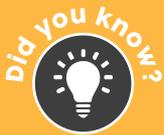


The story of the dodo takes place in Mauritius; it is likely that a storm brought it here one day. It slowly but surely loses its ability to fly, as there are no predators to run away from at the time. It moves around only on its two legs and becomes an easy prey. Unfortunately, it becomes extinct because men and other predators (rats, cats, dogs) eat its eggs and its flesh.

The dodo lives a second time in Lewis Carroll's famous novel "Alice in Wonderland" and the animated movie "Ice Age".

2

SUGAR THROUGH THE AGES



In 1555, in his book "Treaty of Jams", **Nostradamus** describes how sugar can help in preserving fruits from season to season.



Nostradamus: Michel de Nostredame (1503-1566) was a French apothecary (pharmacist) who is, to this day, also known for his mysterious *prophecies*.

Prophecy: a speech to announce what will happen in the future.



Florise: "Did you know that every baby in the world is attracted to things that taste sweet? It has even been scientifically proven that we start detecting and enjoying this flavour while we are still in our mummies' tummies."



Look at the old piece of furniture. Do you know who used it in the Middle Ages?



Replace the candies by the letters in the sentence to find out:



T B L N G D T
T H P T H C R

The answer: _____



I am a sweet food product that is part of the carbohydrate family, mainly extracted from sugar cane.
Circle the correct image and write down the answer.



The answer: _____

2

SUGAR THROUGH THE AGES



There is a window display next to the pharmacist's piece of furniture. What can you see here?



Sugar loaves were invented in the Arab world to facilitate the transportation of sugar.



The first European sugar *refineries* were born in Italy in the 15th century. The country works sugar to make sweets and create new recipes such as macaroons, frangipane and marzipan, inspired by oriental cuisine.



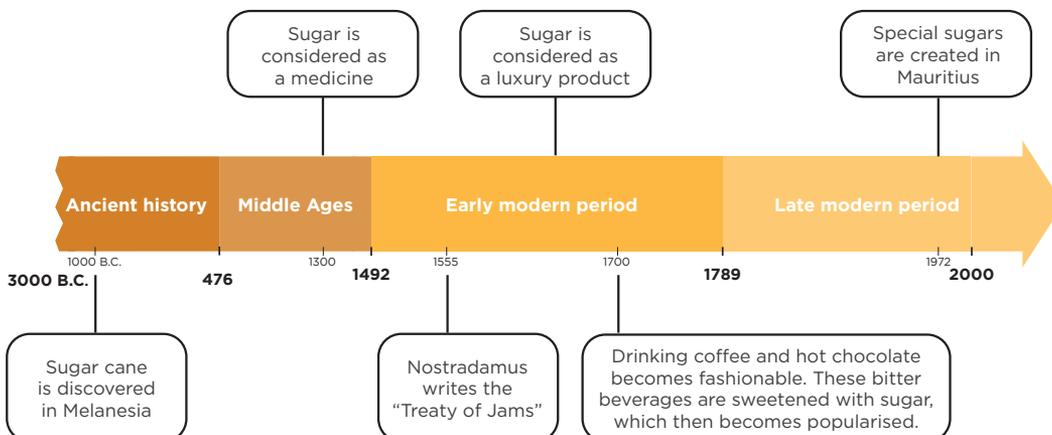
Sugar loaf: crystallised sugar syrup moulded in a conical container.
Refinery: a factory that turns raw sugar into white sugar.



Solve the riddle below to find out what it is:

My first is in restart but not in aerate
My second is in impure but not in premiere
My third is in generality but not in internally
My fourth is in macramé but not in mercer
My fifth is in transmit but not in mantis
My sixth is in learner but not in earn
My eight is in protectiveness but not in receptiveness
My ninth is in determinate but not in determine
My tenth is in mainframe but not in mariner

The answer: _____

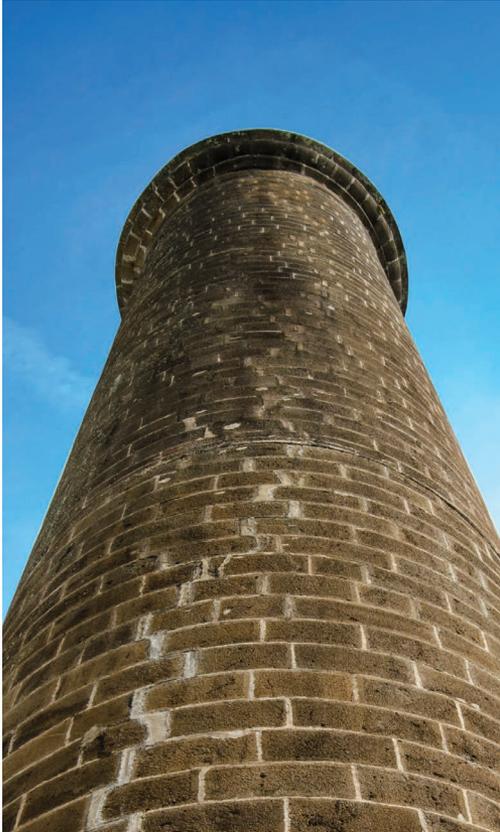


THE OLD FACTORY CHIMNEY OF BEAU PLAN

While discovering our island, you will be able to see and admire the remains of the chimneys; they are witnesses and evidence of our past as a sugar producer. They are usually surrounded by villages where you could find trades and professions useful to both sugar factories and inhabitants. These chimneys are the marks and symbols of sugar estates. The one in Beau Plan is made of magnificent cut stones and is 33 metres high.



Have a good look at the architecture of our chimney! It is more difficult to build because it is circular-shaped, unlike the majority of the chimneys around the island that are rectangular-shaped. The stonemasons did a superb job over here... Well done!



QUESTION FOR AN EXPLORER
 Admire our old chimney to find the answer!
 In which year was it built?

 What is the name of its architect ?



Look to the right of the chimney; you can see the equipment and tools used by the workers on the estate. Do you know what their professions were?

To find the answer, replace each letter by the one that comes before in the alphabet.

U J O T N J U I
 [] [] [] [] [] [] [] []

C M B D L T N J U I
 [] [] [] [] [] [] [] [] [] []

G P V O E F S
 [] [] [] [] [] [] [] []

A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

"In the shade of these chimneys was built the Mauritian society."

Arthur Martial, Mauritian writer
 1899 - 1951

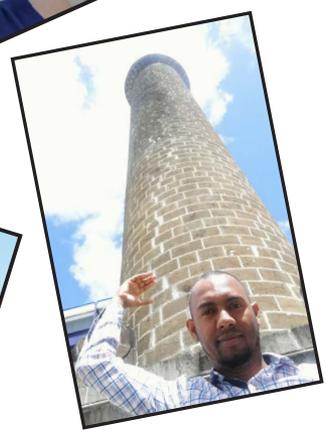




Take a selfie in front of our chimney and keep a souvenir of your day at l'Aventure.
Look! Others have already done it!

SOUVENIR SELFIE

Glue your picture here

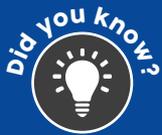


I am made and chiselled out of rock. I am used to create buildings and factory chimneys.

The answer: _____

3

A HISTORY SHAPED BY SUGAR
The Dutch colony



The first sugar cane plant was introduced in Mauritius in 1639 and came from Indonesia. Since the technology to make sugar crystals had not been invented yet, the sugar cane was crushed with the help of a **hand mill** in order to obtain sugar syrup. From this syrup came **arrack**, the first thing to be produced on the island.



Hand mill: equipment that was used to crush sugar cane.

Arrack: a strong alcohol that the sailors used to drink during long distance journeys at sea.

THE DUTCH PERIOD

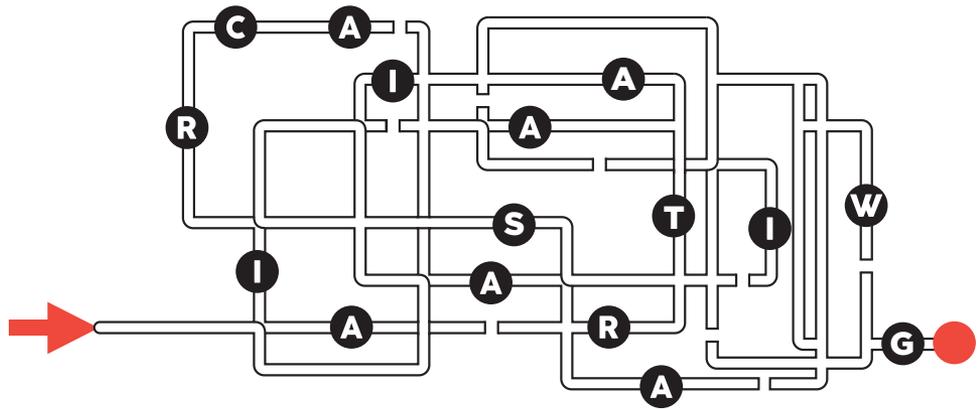
The Dutch are the first to occupy the island. They land in Mauritius in 1598, but settle only in 1638. They contribute to the evolution of the country by introducing various cultures, geese and sheep farming... However, the living conditions for the first settlers are very hard (cyclones, diseases, lack of comfort). All these hardships force them to leave the island in 1710.



The Dutch brought sugar cane to Mauritius. What else did they bring from Java, one of their other trading posts in Indonesia?



To get the answer, find your way through the maze and write down the letters that you bump into on your path:



The answer: _____



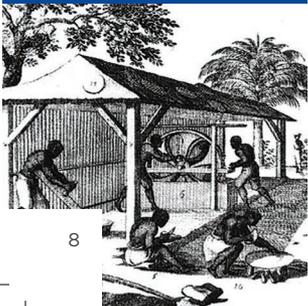
I am a Western European country that was the first to colonise the island. **Circle the correct answer.**

England

The Netherlands

spain

portugal



THE FRENCH PERIOD

In 1715, Mauritius becomes l'“Isle de France”, under the administration of the *French East India Company*. From 1735, Mahé de La Bourdonnais boosts the development of the country. This governor equips the island with a road network, two sugar factories, and turns Port Louis into a modern city by building a seaport, big enough to welcome vessels that trade between Europe and Asia.



3

A HISTORY SHAPED BY SUGAR
The French colony

QUESTION FOR AN EXPLORER

What was the name of the island during the French period?

Activity >



Tick the shadow that matches the portrait of Paul and Virginie.



A



B



C



D

Riddle

5

I was appointed governor of the Mascarene Islands between 1735 and 1746. Who am I?



The answer:



The Mauritian sugar industry begins in 1745. Mahé de La Bourdonnais encourages the settlers to cultivate sugar cane to produce sugar and arrack in order to resupply the *East India Company's* fleet that makes a stopover in Port Louis.



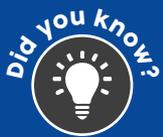
The French East India Company: it was founded by Louis XIV and exported valuable commodities such as spices and silk from the colonies to France.



The machinery that was on board of the Saint Gérard and was meant to reach the sugar mills of Villebague and Port South-East sank together with the vessel in 1744. This shipwreck inspired Bernardin de St. Pierre to write the famous novel “Paul and Virginie”.

3

A HISTORY SHAPED BY SUGAR Slavery



From the 15th to the 19th century, millions of Africans were forcefully deported and sold to French, Spanish, Portuguese and British colonies to work for example in sugar cane fields. A slave was considered to be a chattel, just like a chair, a house or a horse would be. A slave could be sold, bought or given, and his or her children could be taken away from him or her.

A-Z



Black Code: laws that defined black slaves' status and controlled their lives in the colonies.

L'Aventure du Sucre is part of the Slave Route Project launched by UNESCO (United Nations Educational, Scientific and Cultural Organisation), with the aim of breaking the silence surrounding slave trade and its history around the world.



Fill in the blanks with the words from the list below.

The slaves who were deported to Mauritius came from _____ or from the East _____ coast. They were captured and sold to the _____ in exchange for goods and merchandise from Europe. The slaves were then taken to the colonies. This trade is called the _____.

Considered as chattel, a slave had no _____ and his or her life was governed by the _____ which defined his or her role and status.

slave traders | rights | triangular trade | African | Madagascar | Black Code



Watch the short video about slavery, and name the four main ports that were involved in slave trade in the 18th century :



1. L _ _ _ _ N
2. _ i _ _ _ _ o _ _
3. B _ _ s _ _ _
4. _ _ _ n t _ _



Stop for a couple of minutes and watch the movie
“Confessions of a confectioner and free man”

THE ISLAND UNDER ROYAL PROTECTION

In 1766, a couple of years after Mahé de La Bourdonnais's departure, Louis XV, King of France, appoints Pierre Poivre as the new intendant of "Isle de France". The cultivation of sugar cane and the various trades around this small territory gives birth to a certain way of life on the island, with beautiful fabrics, silks and fine porcelain from Asia. It is also during this period that colonial architecture develops. But the maritime trade also attracts *privateers* and *pirates* near the Mauritian shores, looking for ships that are carrying precious goods.

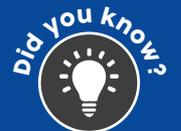


3

A HISTORY SHAPED BY SUGAR
Under royal protection



Spot the **7 differences** between the two pictures of this old colonial house, "La Villebague".



60 to 80 sugar factories were built under the reign of Louis XV.



Colonial style houses are mainly made of wood, with rows of communicating rooms whose French windows ensure proper ventilation. One or several "varangues", or verandas around the building provide shelter from the rain or sun rays: the temperature is always cool, under this symbol of Mauritian colonial houses.



Privateer: a person who plunders enemy ships in favour of a country.

Pirate: a bandit who robs ships for himself.

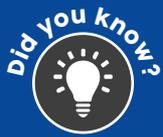


I, _____ am the king of _____ . I have sailed a great deal across the Indian Ocean where I have defeated "The Kent", a British vessel that was armed twice as much as mine.

3

A HISTORY SHAPED BY SUGAR

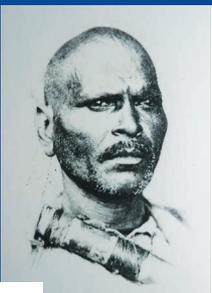
The British period and the indentured labour system



The Battle of Grand Port took place in August 1810 and the French won against the British. It is the biggest sea battle that was ever won by Napoleon's armies, and it is therefore engraved on the Arc de Triomphe in Paris. But the British land in Cap Malheureux, in the north of the island, in December, and take possession of the "Isle de France".



Tin ticket: a small tin box hanging around the labourer's neck, containing his or her work contract, and a personal description with his or her age and picture.



THE BRITISH PERIOD

This period is marked by the advent of the sugar industry; the island turns to sugar cane culture and sugar exportation. After the abolition of slavery in 1835, the sugar industry lacks workforce and recruits workers in India. The first ones arrive on 2 November 1834. They pass through the Aapravasi Ghat in Port Louis where they undergo a health inspection and complete administrative formalities. Once done, they are given a **"tin ticket"**.



The sugar factories called on the Indian workers to work in the fields. **What is this system called? Sort the letters from the biggest to the smallest to find out.**

NDIEUENTRD ORLUAB

The answer: _____



Entire families leave India and settle on sugar estates where their living conditions are almost as difficult as the slaves'. Nevertheless, they keep their traditions and religions and this is why today you can enjoy these beautiful temples, witness fire walking ceremonies as well as taste delicious curries.



Circle the correct answer:

When was slavery abolished?

1492 | 1710 | 1835

Where do the indentured labourers come from?

India | France | Morocco

How many indentured labourers?

1,000,000 | 450,000 | 75,000

3

A CENTURY OF UPS AND DOWNS



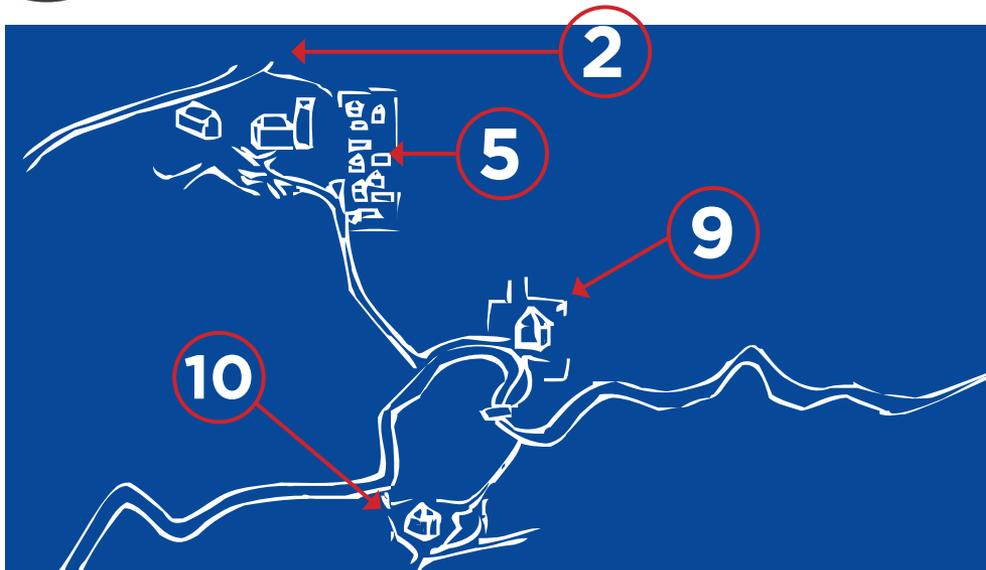
During the 20th century, the sugar industry comes across some economic challenges, which leads to the centralisation and merging of the sugar factories. Other industries are born, such as tourism and textile, which allows the diversification of the economy.

A HISTORY SHAPED BY SUGAR

An extraordinary evolution



Look at the model of a 19th century sugar estate, right above the boiler. **Complete the map below by writing down the names of the buildings.**



The answers:

2

5

9

10

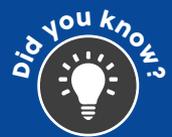
QUESTION FOR AN EXPLORER

In the 19th century, what was the British people's favorite hobby, that took place at the Champs de Mars in Port Louis?

.....



Under the British administration in 1858, there were over 259 active sugar factories across the island.



Drought, malaria and sugar cane diseases lead to the closing of many factories. The owners end up **parcelling** their land **out**; they are bought by the Indian labourers who become **small planters**.

The administrators then centralise the sugar production by bringing together many estates, which make it possible for the sugar industry to survive.



To parcel out: to divide the agricultural domain into small parts.

Small planter: an individual who possesses a small sugar cane plantation.

3

A HISTORY SHAPED BY SUGAR
A rainbow nation



The French poet Charles Baudelaire (1821-1867) comes to stay in Mauritius in September 1841. Here, he meets the creole lady to whom he dedicates a well-known poem that can be found in his collection of poems "Les Fleurs du Mal".

To a Creole lady

*In scented countries
by the sun caressed,
I've known, beneath
a tent of purple
boughs,
And palm trees
shedding slumber as
they drowse,
A creole lady with a
charm unguessed.*

(1st quatrain, translated by Roy Campbell)



The first child to be born in Mauritius was Simon Van Der Stel, from a Dutch father and an Indian mother, daughter of a freed slave.

So Raj, if I understand correctly, there was absolutely nobody on the island until men and women willingly or forcefully came here and built everything themselves.

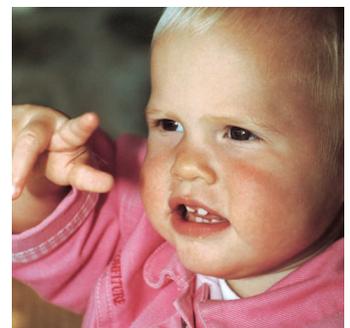


Indeed Florise, people came from Europe, Asia and Africa, and each of them contributed to the development of our country!



AN ETHNICALLY DIVERSE ISLAND

After living a story full of ups and downs, Mauritius becomes independent in 1968. Here are the faces of its people: Mauritians come from all over the world! There have been many successive waves of immigration related to the development of the sugar industry; this is why Mauritius is an ethnically diverse land made by a rainbow population from different continents.



3



A multicoloured flag
Find out what each colour of the national flag means:



Red like the blooming flamboyant tree

A HISTORY SHAPED BY SUGAR
A rainbow nation

Did you know?



1968 - 2018
50 years of independence of the country.



Match each date with the correct event:

The Dutch discover the island

Introduction of the first sugar cane plant

Arrival of the French on the island

Arrival of the British on the island

1598

1715

Arrival of the first Indian indentured workers

Abolition of slavery

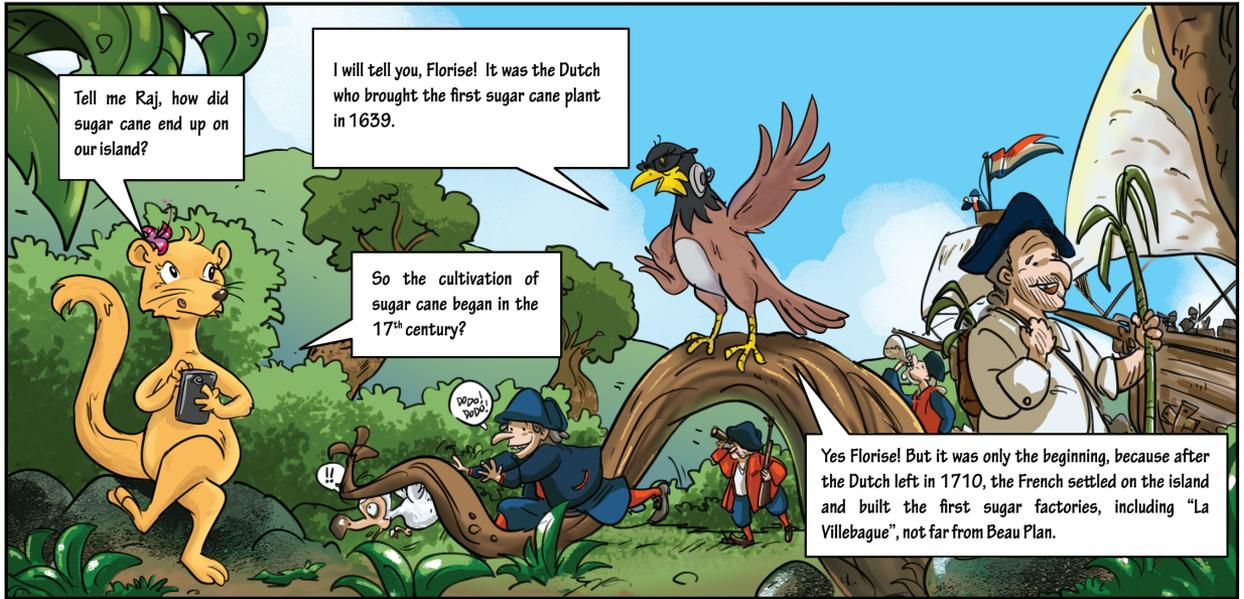
Beginning of centralisation

Independence of the island

1835

1968

1834 | ~~1835~~ | 1639 | ~~1968~~ | ~~1598~~ | 1900 | ~~1715~~ | 1810



Tell me Raj, how did sugar cane end up on our island?

I will tell you, Florisel! It was the Dutch who brought the first sugar cane plant in 1639.

So the cultivation of sugar cane began in the 17th century?

Wepé! Wepé!

Yes Florisel! But it was only the beginning, because after the Dutch left in 1710, the French settled on the island and built the first sugar factories, including "La Villebague", not far from Beau Plan.

Oh yes, la Villebague and its beautiful House! I know that the famous "Saint Gérant" vessel, which was shipwrecked in 1744, was carrying the machinery for the sugar factories of both Villebague and Port South-East. The sinking of the ship inspired Bernardin de Saint Pierre for his famous novel "Paul and Virginie".



By the way, during the French period, with Mahé de Labourdonnais's arrival, there was a genuine transformation of the island, with the development of infrastructures and the organisation of the port in Port-Louis.



Indeed, it is also said that this port was the capital of the Indian Ocean at that time, and that it started to trade with all corners of the world. During this period, there were slaves on the island too, weren't there Raj?



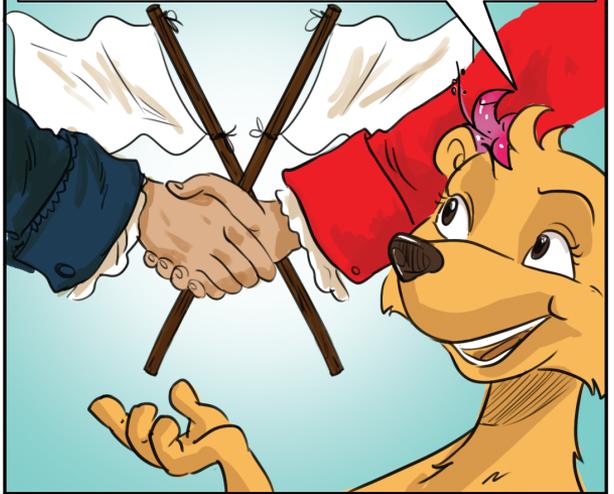
Yes, there were slaves on our island. You know that the tragedy of slave trade lasted more than four centuries in the world! Slaves were forced to work in the fields, without pay.



Precisely Florise! But before winning the battle in the north of the island and settling here, the British have lost the Battle of Grand Port, the only great French naval victory under Napoleon. This battle even appears on the Arc de Triomphe in Paris.



Yes, and I also know that the British and the French came to an agreement which allowed the French inhabitants to keep on following their traditions as well as functioning under the Napoleonic Code.



You know Raj, I heard that it was during the British period that the sugar cane industry became a real wealth.



Yes, there were many sugar factories in the island, so many that when slavery was abolished in 1835, the sugar industry lacked labour force and had to call 450,000 indentured labourers, also called "coolies".



What does "indentured" mean, Raj?

Indentured labourers were Indian people who came to Mauritius to work in the sugar cane fields; it was an opportunity for them to have a better quality of life. However, it was very hard work and their wages were low.



But the sugar industry started to slow down in the 1900s, which led to what is called "centralisation": the owners parcelled out their lands and merged several factories.



Yes, but Mauritius has always managed to bounce back; nowadays, three big sugar factories remain, together with a distinctive culture and a rainbow nation.

4

THE SUGAR PRODUCTION PROCESS



FROM CANE TO
JUICE
**Beau Plan factory's
machinery**

1 Harvest

In Mauritius, sugar cane is harvested between June and December and then transported to the sugar factories on the island.

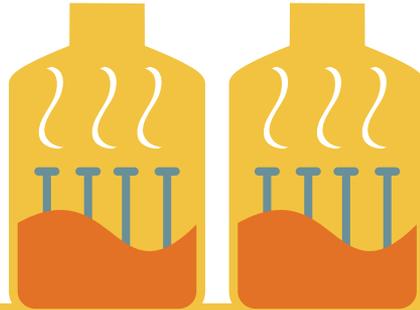


Arrival at the factory



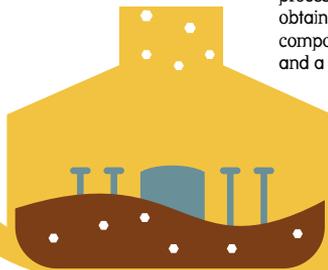
4 Evaporation

The clarified juice (without impurities) is heated in large boilers where 80% of its weight is transformed into steam. A thick syrup is then obtained.



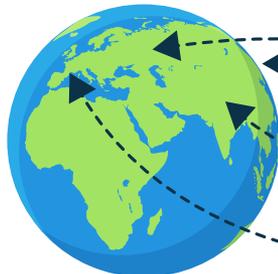
5 Cooking

The syrup is heated in vacuum pans. Sugar crystals are added to start the crystallisation process. The liquid mass obtained, massecuite, is composed of fine sugar crystals and a thick syrup.



6 Crystallisation

Crystallisation continues in large blenders. The massecuite is gradually cooled and the crystals become bigger by absorbing some of the syrup.





Look carefully at the machinery of the old Beau Plan factory's machinery.



You can even see the workers' silhouettes at the heart of the giant gears.

2 Crushing



The cane is pressed in cylinders, called mills, and hot water is added to extract a maximum amount of juice and bagasse.



Bagasse is the cane fibre that remains after the juice is extracted. It is burnt in the boilers of thermal power plants to turn water into steam in order to produce electricity.

3 Clarification

The juice is clarified by adding lime milk (from limestone). The non-sugar substances are separated from the juice and fall to the bottom of the decanter, forming scum.



Scum is used as a natural fertiliser in the fields and helps sugar cane regrowth.



Fertiliser

7 Spinning / drying

The "massecuite" (juice) goes into a centrifugal machine, just like in a washing machine. The crystals remain in the basket and the syrup called molasses is evacuated through the holes. The crystals are then dried.



Molasses is used in the manufacture of alcoholic drinks (rum) or alcohol for fuel (bioethanol).



Alcohol

8 Exportation

The sugar is transported in large 6-meter long boxes (containers) which are shipped on large vessels. Mauritian sugar is exported and sold all over the world.



5

FROM JUICE TO SUGAR Special sugars



I really like the special sugars from our island, Raj... They taste like sweets! Hum... I'm hungry!

And on top of that, they contain minerals such as calcium, potassium or iron which are essential for our health. Now I'm hungry too!



Sugar is a nutrient; it is a carbohydrate that our body transforms during digestion, to provide energy to our muscles and brain.



The special sugars made in Mauritius are delicious, but it goes without saying that they must be enjoyed responsibly and as part of a healthy diet. Sugar has quickly found its place in our daily lives. How difficult it is to resist the sweetness a candy, a cake or a pastry, when it provides pleasure and energy!



Activity 17

Now, observe the 12 special sugars and complete the list below by writing down the missing ones:



GOLDEN GRANULATED



SPECIAL RAW



FINE DEMERARA



5

FROM JUICE
TO SUGAR
Special sugars



EXTRA LIGHT MUSCOVADO



LIGHT MUSCOVADO



DARK MUSCOVADO

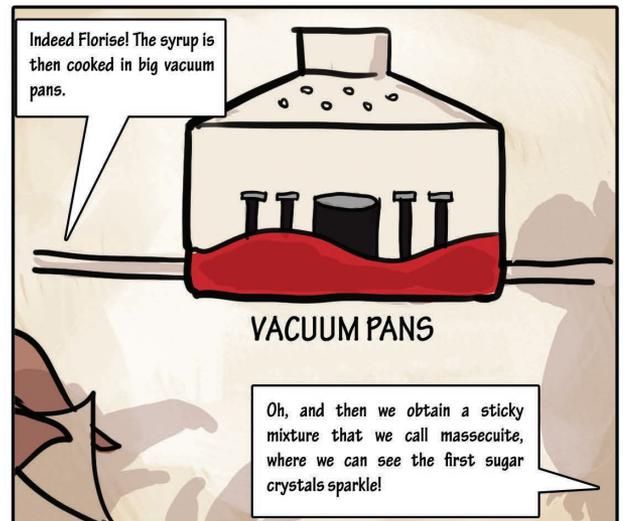
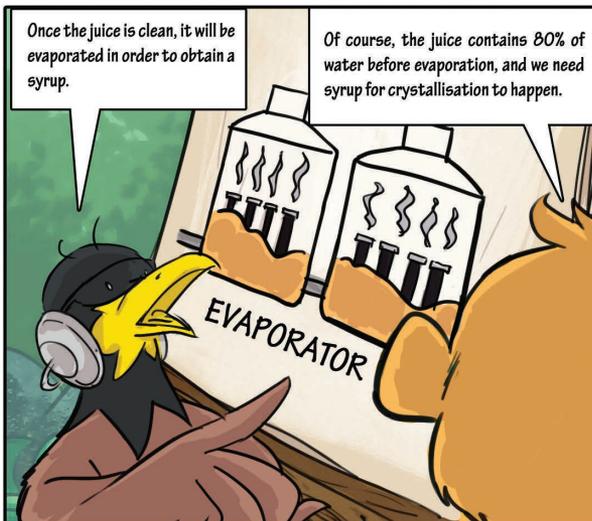
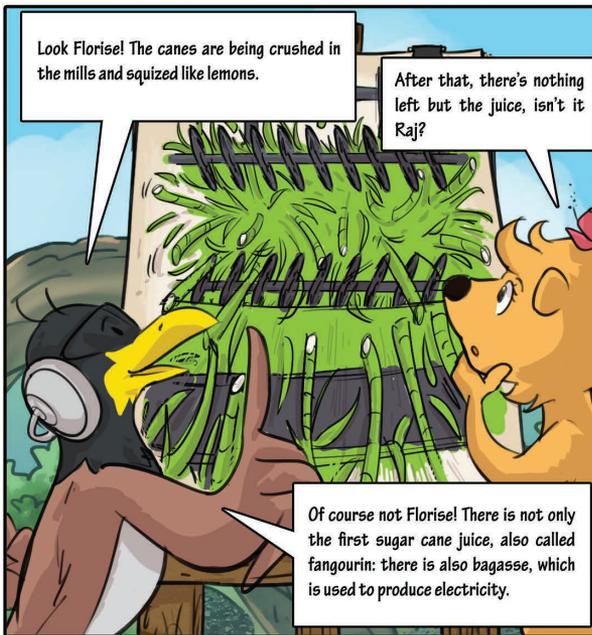


I am a machine that works as a spin dryer; I separate the sugar crystals from the molasses.

Circle the correct picture and write the answer down:



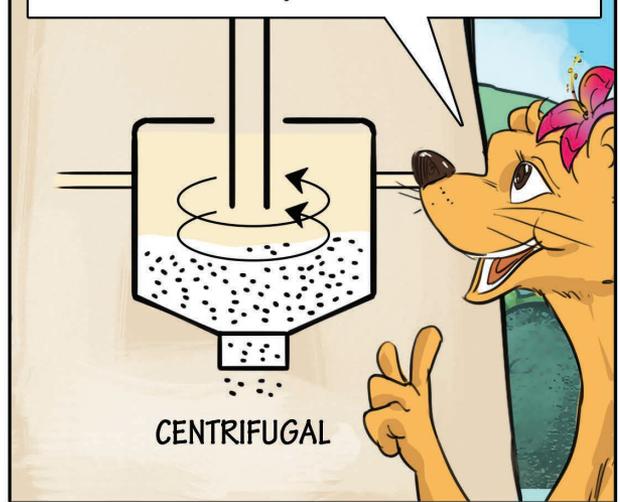
The answer: _____



Exactly! This massecuite is then sent to the crystalliser that will enable the sugar crystals to grow in size.



And the last step of the process is to go through the centrifuge. This machine works like a spin dryer: the sugar crystals stay in the basket while the syrup, called molasses, is evacuated through the holes.



You sure know a lot, Florise! After that, the sugar will be dried and only then will we get beautiful sugar crystals.

Do you know what happens to molasses, Florise?



Of course I do, Raj! Molasses is used to make both rum and bio-ethanol.

Well done Florise!



You see, nothing is lost and every part of the sugar cane is transformed!

Yes Raj, you are right! Sugar cane really has superpowers!



FLORISE AND RAJ'S SHOW

Before carrying on with your adventure, take some time to get to know more about Raj and Florise's story by visiting the amphitheatre.



TEMPORARY EXHIBITION

Every year, L'Aventure du Sucre invites its visitors and little explorers to discover temporary exhibitions on various scientific or artistic themes (feeding mankind, energy, sustainable development, biodiversity, painting and sculpture exhibitions, drawing and photography exhibitions).

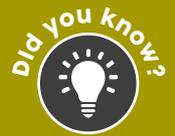


Like many other plants, sugar cane comes from seeds. When the plant has grown enough, it is cut near the ground, without damaging its roots since they ensure future harvests. After 7 years, new stems (cuttings) must be replanted in order to produce new shoots.



6

THE SUGAR CANE Everything about the plant



The sugar cane plant needs both solar energy (for "light-dependent" reactions) and darkness (for "dark" reactions) to obtain saccharose. Together, these reactions create the saccharose photosynthesis mechanism.

The highest concentration of sugar is located in the bottom of the stalk.

Sirandane

Who am I?
Dilo dibout
(standing water)

Sugar cane



Number the pictures chronologically:



Watering



Seeding



On the way to the factory



The cane grows



Cutting



Flowering



THE SUGAR CANE'S ID CARD



Family: poaceae (perennial grass, like wheat)

Name: sugar cane

Height: up to 5 metres

Colour: ranges from yellow to purple

Sugar content per stalk: 12 to 18%

Growth cycle: 1 year

Flowering season: May/June

Cutting season: from July to December

Did you know that a sugar cane stalk can contain up to 20 litres of juice, which more or less represents 2kg of sugar?



I am the scientific name of both cane and beet sugar. **Circle the correct answer:**

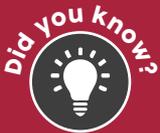
Molecule Saccharose Carbohydrate
Sweetener



A *sirandane* is a typical Mauritian riddle.

7

THE SUGAR ROUTES The cane's journey



Following the discovery of the sugar cane plant in New Guinea, trade made it possible for sugar plantations to spread across the globe. Sugar cane was used for sugar production for centuries. Nowadays, other products of the plant are also exploited.



Docker:
a person who loads and unloads ships in a port.

Goni (or gunny):
a bag historically made of natural fibre that was used to transport sugar crystals.

THE SUGAR ROUTES

It took a thousand years for the sugar cane to go around the world, first by caravan, then by ship. It was introduced in Mauritius thanks to the great discoveries of the 15th century. Today, Mauritian sugars are exported all over the world.



Answer the questions to make the train whistle!



QUESTION FOR AN EXPLORER

I am a means of transport that was set up by the British administration to carry merchandise such as sugar cane across the island.
Who am I?



Get in the boat!

In the old days, the **dockers** used to load **goni** sacks full of sugar that weighed between 50 and 80 kg onto this flat-bottomed boat. It was used to transport the sugar to the big vessels that were anchored out at sea, and then left for Europe.



What is the boat you are standing in called? **Circle the correct picture and write the answer below.**



The answer: _____

SUGAR CANE, A SUSTAINABLE RESOURCE



Today in Mauritius, we talk of cane industry rather than sugar industry, because we keep on developing both the various types of sugar and the sugar cane by-products. When it comes to sugar cane, nothing is lost, everything is transformed!



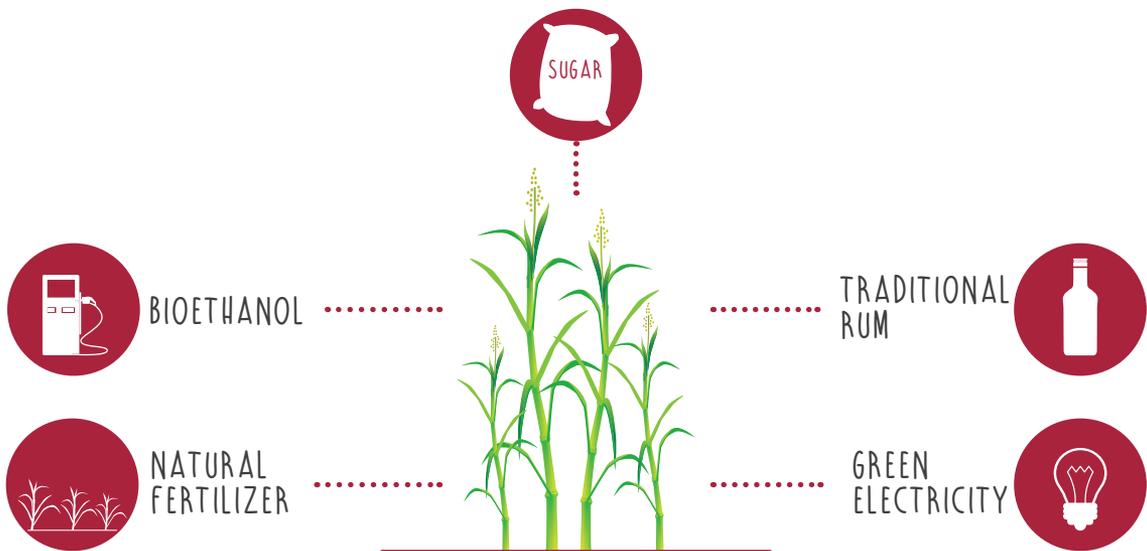
A revolutionary plant

The sugar cane industry in Mauritius is developing rapidly and calls for innovation. Thanks to this industry, we can produce sugar and rum, but also electricity and biofuel: we call them by-products.



Green electricity

The bagasse that comes from the sugar factory is burnt in the furnaces of the thermal power station to produce steam and electricity. 25% of the island's electricity comes from bagasse. We talk of green electricity because it comes from a renewable energy source.



A plant with superpowers

Sugar cane is very efficient to fight against greenhouse gases emissions, it can absorb large quantities of CO₂ (carbon dioxide) and produce a lot of O₂ (oxygen) in return. It is also able to lower the temperature by almost 1 degree Celsius around the fields!



An environmental heritage

Sugar cane's roots play an important role in controlling erosion. They are many and run deep; they stabilise the soil and prevent it from wearing away.

L'AVENTURE DU SUCRE'S TART RECIPE

You're the chef!



Ingredients

100g shortcrust pastry

150g Standard Demerara sugar

3 eggs

125ml liquid cream

40g butter



10 min



20 min



4 people

RECIPE

1. Preheat oven at 180 °C.
2. Roll the dough and cut into circles.
3. Grease small tartlet tins and place the dough into it.
4. In a bowl, mix the sugar, eggs, cream and softened butter.
5. Fill the tins with the preparation.
6. Put in oven for 20 minutes until firm.
7. For an original final touch, decorate with some sugar (coffee crystals).

A LITTLE BIT OF HISTORY AND GEOGRAPHY



Raj, we're next to the famous Pamplemousses Botanical Garden!

Absolutely Florise, we are in a unique historical site, and here is its story...

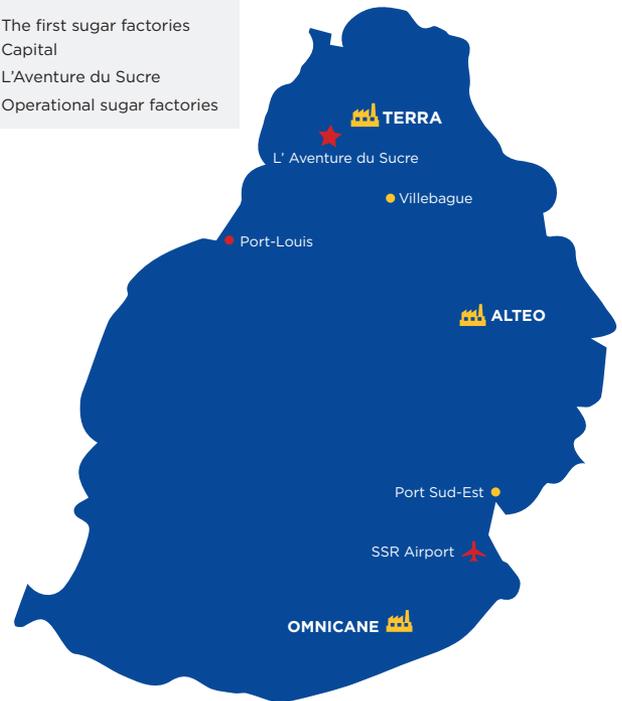


This historical village of Pamplemousses lies at the heart of the sugar cane plantations of Beau Plan, a couple of giant steps away from here.

French governor Mahé de La Bourdonnais had his house built there. As for Pierre Poivre, the famous botanist, he chose this village to create his tropical botanical garden, the first ever to be created in the southern hemisphere, and one of the most beautiful in the world.

La Villebague, one of the first sugar mills and sugar factories on the island, was also established near Pamplemousses.

- The first sugar factories
- Capital
- ★ L'Aventure du Sucre
- 🏭 Operational sugar factories



THE SHORT STORY BEHIND THE BEAU PLAN SUGAR ESTATE

There was once a metallurgical plant in Beau Plan. At the end of the 18th century, the estate welcomes a new industry, which produces indigo dye from the indigo plant: one of the main cultivations on the island at the time. Hence the colour that we have chosen for the logo of L'Aventure du Sucre, indigo blue. Beau Plan becomes a sugar estate in 1792, closes its doors in 1999 and is transformed into a cultural centre in 2002, where one can go on a sugary tour while discovering 400 years of history that have brought our little island to where it is today.

ACTIVITY FOR AN EXPLORER

Carry on your exploration around our gardens where you will find several tropical plant species as well as "La Grande Rosalie", this magnificent steam engine that belonged to one of the island's first sugar mills and refineries, La Villebague.



CONGRATULATIONS!

You have answered all the questions, well done! Now, enter all your answers into the crossword puzzle below.

Unscramble the letters that are in the blue squares and you will find out where Moris the Dodo is hiding, at last!



1

5

4

8

2

6

7

3

Write down all the letters in blue squares here, and write the answer below.

CLUE
The old administrator's office bears the name of the first sugar cane juice extracts.

The answer: _____



FILL IN THIS SHORT FORM SO THAT WE CAN KEEP A
SOUVENIR OF YOUR VISIT WITH US:

Your name and surname:

Your age:

Who did you come with (name)?

Your parents' email address:

Which part did you prefer?

What was the most interesting?

What did you think of your visit?

Great Fine Meh...

Could you tell us why? _____

YOU ARE A SUPERB EXPLORER, CONGRATULATIONS!

You showed that you are interested and curious about our history. Once filled in, hand in your little form at the reception desk.

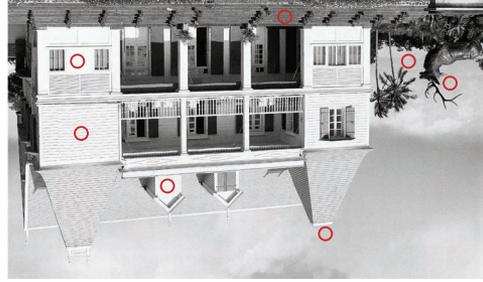
Keep the adventure going by trying out our recipe at home. You can also use this guide to create a presentation on our island for the people around you, or to present to your class!

**SEE YOU
SOON!**

THE ANSWERS



- Activity 1 Volcanism
- Activity 2 Colouring activity
- Activity 3 Apothecary
- Activity 4 Sugar loaf
- Activity 5 Tinsmith - Blacksmith - Founder
- Activity 6 Stag
- Activity 7 D
- Activity 8 Madagascar - African - slave traders - triangular trade - rights - Black Code
- Activity 9 London - Liverpool - Bristol - Nantes
- Activity 10



- Activity 11 Surcouf - privateers
- Activity 12 Indentured labour
- Activity 13 1835 - India - 450,000
- Activity 14 Factory - Camp - Dwelling house - School
- Activity 15 Blue like the ocean that surrounds the island
- Activity 16 Yellow like the golden sand of our beaches
- Activity 17 Green like our vast sugar cane fields
- Activity 18 1639 - 1810 - 1834 - 1900
- Activity 19 Golden Caster - Dry Demerara - Standard Demerara - Coffee crystal - Dark brown soft - Molasses
- Activity 20 1 - Seeding 2 - The cane grows 3 - Watering 4 - Flowering 5 - Cutting 6 - On the way to the factory



- Riddle 1: Indian Ocean
- Riddle 2: Sugar
- Riddle 3: Stone
- Riddle 4: Netherlands
- Riddle 5: Mahé de La Bourdonnais
- Riddle 6: Centrifugal
- Riddle 7: Saccharose
- Riddle 8: Barge

Crossword puzzle grid

FANGOURIN

*Curiosity will lead you to undiscovered paths.
Turn each day into a new adventure.*



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sucre**

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Pamplemousses