



Hosting Regenerative Cacao Circles: A Comprehensive Guide for Our DAO Community

Dear DAO Member,

We truly appreciate your efforts in organizing cacao circles within your community. By sharing our regenerative cacao, you are actively supporting the regeneration of the Amazon rainforest and contributing to a more resilient future for all.

This message contains information on hosting cacao circles and offering cacao for purchase to participants who wish to acquire it for private use. Additionally, you will find instructions on transferring the funds raised from these sales back to our DAO. Your contributions directly support our ongoing mission to regenerate the Amazon and create a more conscious, interconnected world. Thank you for being an essential part of this journey.

Cacao Circle Preparation Guide

Creating a warm and inviting atmosphere is essential for hosting a successful cacao circle.

Dosage Proportions per Participant:

- 20 grams of cacao liquor
- 300 milliliters (ml) of water
- 300 milliliters (ml) of oat milk
- 3 teaspoons (tsp) of honey

Cacao Preparation per Person:

- Mix cacao liquor, water, and oat milk in a small tea pot over medium heat.
- Whisk continuously until the cacao is fully dissolved, and the mixture is well blended.
- Add honey for sweetness and continue whisking until the desired taste is achieved.
- Serve the warm cacao drink in individual cups.

Hosting a Cacao Circle:

- Create a comfortable seating arrangement for participants, either in a circle or semicircle.
- Set the intention for the cacao circle by introducing its purpose and benefits.
- Encourage participants to share their experiences or thoughts.



- Provide space for meditation, breathwork, or guided visualizations.
- Conclude with a gratitude circle, allowing participants to express their appreciation.

By following these guidelines, you can create an intimate and transformative cacao circle experience for each participant. Enjoy the journey and connections made in this sacred space.

Pricing guide

Please find recommended sale prices for our regenerative cacao in the USA, EU, and Switzerland. By offering cacao at these prices, you directly contribute to our Amazon rainforest regeneration mission.

The "Cost Price" column indicates the amount to be transferred back to our DAO's treasury from any sales that may occur. These funds will be crucial in supporting our forthcoming cacao procurement and the ongoing efforts of cacao farmers. Your contributions play a vital role in creating a more sustainable and interconnected world. Thank you for your continued support!

Product	Description	Cost Price	Unit	Recommended Sale Price - USA	Recommended Retail Price - Switzerland	Recommended Retail Price - EU
Cacao Nibs (Kraft Pouch)	Organic, kraft pouch packaging	USD\$11.00	Per 8 ounce bag	USD\$20	CHF\$20	EURO\$20
Ceremonial Grade Cacao	Organic, ceremonial-grade cacao bar	USD\$27.50	Per 500 grams bar	USD\$50	CHF\$50	EURO\$50

Funds Transfer Instructions

To ensure a smooth and secure process, please follow these detailed instructions when transferring funds raised from cacao sales back to our DAO's treasury. Your contributions play a vital role in supporting regenerative cacao farming and the Amazon rainforest. We appreciate your commitment to our shared mission.

- **Currency:** USD / USDT
- **Payment methods:**
 - Venmo: @garyjob



- Bank transfer
 - Name of Bank: Wells Fargo Bank, N.A.
 - Address of Bank: 420 Montgomery San Francisco, CA 94104, United States
 - Bank Account Holder's Name: Zhiwen Teh
 - USA Routing Number: 121000248
 - International SWIFT Code: WFBIUS6S
 - Account Number: 3650834264
- credit card (via PayPal): admin@truesight.me
- USDT via Solana or Ethereum Chain
 - Solana Wallet Address:
48xsMyMx4nDfgxyB8AspumVaeART3cQWzFwYE82UZsFg
 - Ethereum Wallet Address:
0xCcAc98d0DB074538859b3bAB43c77B7968a94C40