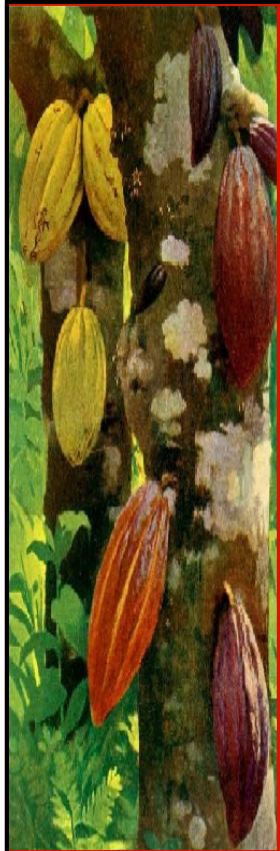


Two options before you print: This page has print, the next page is blank, add your own information.

Accordion book. Fold cover BACK, fold over and glue under bottom page (page with cacao tree on it.)



Chocolate has tropical origins. It comes from the cacao tree of the rain forest. Seeds pods (show in picture) grow not on the end of branches but directly off of the branches and trunk. Each pod is about the size of a pineapple and holds thirty to fifty seeds. That is enough to make about seven milk chocolate or two dark chocolate bars. Cacao seeds are not sweet. The scientific name of the cacao tree, *Theobroma* means "food of the gods."

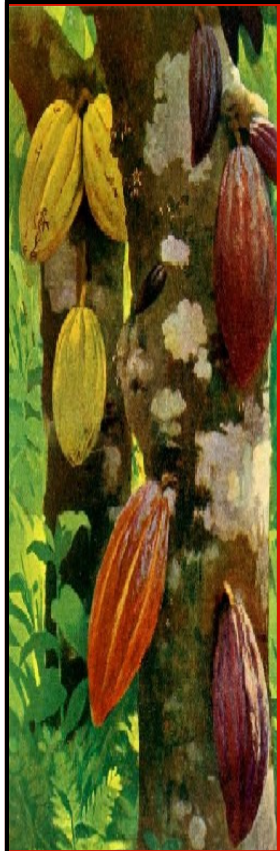


Native Americans are preparing and cooking cocoa in the picture above. The first traces of cocoa were found in terra cotta pots of the Mayans and they drank chocolate with a lot of foam. In 1519, Hernando Cortes arrives on a ship on the coast of Mexico and discovers the cocoa drink. In 1527 he takes the recipe back to Spain. In the 17th and 18th centuries, the love of chocolate sweeps through Europe.

Chocolate



**"The divine drink which builds up resistance and fights fatigue. A cup of this precious drink permits man to walk for a whole day without food."
~Hernando Cortes~ 1519**



Chocolate



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