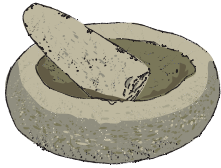


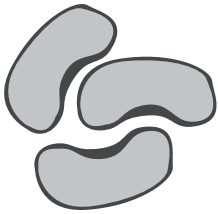
THE HISTORY OF CHOCOLATE

Chocolate has been around for a very long time. Here are some highlights in the sweet history of chocolate:



250-900 A.D.

The Mayan people in central Mexico ground cacao seeds into a paste. They mixed it with other ingredients like cornmeal, water, or chili peppers to make a spicy little concoction!



1200s

The Aztecs conquered the Mayans. They enjoyed chocolate, too! In fact, the Aztecs liked it so much that they began to use cacao beans as money. Chocolate was also used in religious ceremonies.



1500s

Spanish explorers in the New World were served chocolate drinks by the Aztecs. Explorer Hernando Cortez brought cacao beans and the recipe for the chocolate drink back to Europe. It was still a bitter brew, so the Spanish sweetened the drink with sugar. Mmmm...what a difference!



1600s

The demand for chocolate drinks spread across Europe. Chocolate was expensive, so only the wealthy could enjoy it. Plantations were established to grow cacao and sugar.



1700s

A machine was invented to grind cacao beans. A chocolate mill in the United States began to sell chocolate powder.

1800s

The first chocolate bar was created in England when cocoa powder, sugar, water, and melted cocoa butter were mixed and poured into molds. Creamy milk chocolate came about by adding condensed milk to melted chocolate. Machinery was invented during the Industrial Revolution to produce chocolate quickly and cheaply!



And the rest is HISTORY!