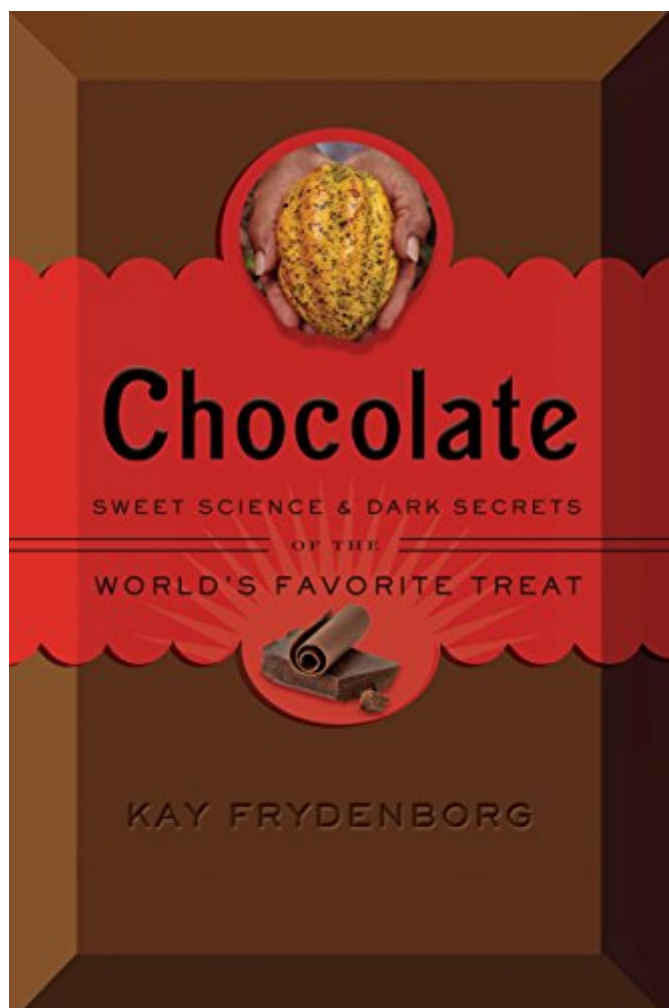


The book was found

Chocolate: Sweet Science & Dark Secrets Of The World's Favorite Treat



Synopsis

Chocolate hits all the right sweet--and bitter--notes: cutting-edge genetic science whisked in with a strong social conscience, history, and culture yield one thought-provoking look into one of the world's most popular foods. Readers who savored *Chew on This* and *Food, Inc.* and lovers of chocolate will relish this fascinating read.

Book Information

File Size: 86263 KB

Print Length: 277 pages

Page Numbers Source ISBN: 0544175662

Publisher: HMH Books for Young Readers (April 7, 2015)

Publication Date: April 7, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B00NS3UONO

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #462,735 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #12

in Kindle Store > Kindle eBooks > Teen & Young Adult > Education & Reference > Science & Technology > Science & Nature > Environmental Science & Ecosystems #14 in Kindle Store > Kindle eBooks > Teen & Young Adult > Hobbies & Games > Cooking & Food #50 in Books > Teens > Hobbies & Games > Cooking

Customer Reviews

Always some repetitions in these type of books. But also very good research and easy to read.
Good for anyone with deep interest in chocolate.

comprehensive presentation of the history and uses of Chocolate. This is great. Well written, easy and interesting read.

Great book about the history of chocolate. Enjoyed reading.

Good book.

Personally, I found this book to be an easy and engaging nonfiction work on the natural history of chocolate. The book is aimed at the young adult (12- to 18-year-old) age group and is a great resource for middle and high school students as well as their teachers. I suspect it will best serve as an excellent companion or extra-credit assignment book for any number of classes focused on history, biology, social studies, economics, health, or geography. At 228 pages, it's a bit long for a work aimed at young adults; yet the print is large and it is full of interesting black-and-white images; also the flow of the text is broken up with recipes, curious historical stories, and the like. The question is: will young-adult readers be captivated enough to read this book cover-to-cover without being pushed to do so as part of a class assignment? My guess is no. Most children will not want to read this title on their own for the pure pleasure of reading nonfiction. But this should not be a reason not to purchase this book for a public or school library collection, nor for a teacher not to add the work as a companion text or extra credit book in any number of different academic subjects. The story of chocolate crosses many different disciplines. Not all students are interested in all subjects. In this book, the focus of the subject matter frequently shifts among history, sociology, anthropology, biology, and nutrition. Some readers will find all these subjects fascinating, but others may lose interest at the crossroads between two very different academic treatments of the same story and put the book down because they've lost interest. That's always the challenge when an author attempts to interpret the world through the study of one particularly fascinating, but narrow, aspect—in this case chocolate. However, if a child's love for chocolate can serve as the impetus behind him or her choosing to read this book, then I think it serves a very good purpose. The book nicely demonstrates how one particular thing (in this case a newly discovered seed pod of a new fruit from the tropics) can have a profound impact on the history of the world, an impact far beyond any that anyone could ever have dreamed from the beginning. Young adults need to understand this lesson. This phenomenon is happening at an accelerated rate all around them in today's modern world through the exponential growth of technology and science. I enjoyed this book quite a lot, but did find myself skimming parts. At times, the book read like a textbook. At other times, there were charming stories. Some sections seemed to get bogged down in too much detail. But I stuck with the book and finished it and I'm glad I did. Chocolate is a sizable and complex

topic. It's obvious the author fell in love with her topic and wanted to cover as much as she could. In my estimation, she did a very good job of narrowing down the material to what might best appeal to young adults. In addition, she was able to write about this topic in prose that, while aimed at young adults, still respected their ability to deal with challenging ideas and complex sentence structure. It's too bad the illustrations were done on matte paper rather than glossy paper, but doing otherwise would have made this book unnecessarily expensive. Public and school libraries should definitely purchase this book. And teachers across many disciplines should not hesitate to add this to a list of suggested additional reading titles for their class.

Sharing this incredibly comprehensive book with my children has gifted them with the historical context that I lacked as a child...Here, chocolate is a thread that links ancient civilizations (Olmec, Maya, Aztecs, Incas...) and historic figures (Columbus, Cortes, Montecuhzoma, Atawallpa, Pizarro...) with events that changed the world. It leads you through the industrialization of chocolate, the creation of "Dutch chocolate," enterprising Quakers and their link to the production of the first chocolate bar, the life and legacy of Milton S. Hershey, the lives of present-day growers/harvesters of cacao...These stories foster an appreciation for the many sacrifices that have enabled us to experience and enjoy this amazing food. For quick-reference, there's even a "Chocolate Timeline" highlighting the major events detailed in this book. More fascinating chocolate information can be found in the books and websites listed in the back. Recipes appear throughout the book: Aztec Chocolate, Mexican and Ecuadorian versions of hot chocolate, hand roasted/ground cacao seeds, Toll House Chocolate Crunch Cookie, Grandma Crowell's Fudge Pie, Chocolate Custards and Vegetarian Chili with Chocolate. Some of the information contained in this title: -The difference between cacao and cocoa with thorough descriptions and pronunciations for both. -Ancient origins/symbolism/categorization of cacao. -How and why cocoa became a secret buried for nearly a century. -Historic details behind the exploitation of native peoples and their resources, including the many deaths that facilitated importation of enslaved Africans. -Chocolate's relationship with the military--from an elite privilege to standard ration. -How the delicate and diverse cacao tree continues to be under threat to this day. -The science behind why we love chocolate and why our pets should not. -Key scientists/companies that have studied cacao and the eventual race to map its genome. -Fair Trade certification of Cacao. -The identity and description of the celebrated "Mother Tree."

Love that this book starts out with a bunch of kids picketing stores for raising a chocolate bar from 5 cents to a whopping 8 cents overnight. Those kids weren't having it. The book even shows a photo, taken in 1947, of the kids picketing the store with their signs with slogans such as, Don't be a sucker, Let the sucker pay 8 cents, we won't. Candy is dandy, but 8 cents isn't handy. Ha! This is a nice easy read for anyone who is interested in the history of chocolate. And really, who wouldn't be? It even describes Christopher Columbus's first encounter with the cacao bean, which he believed were almonds at first and was curious as to why the Native Indians placed such a high value on an almond. Columbus was unimpressed. This book is very interesting and takes you from the very beginnings of chocolate. How it grows, where it grows, how it's harvested, and it's importance throughout history, both good and bad. Everything you ever wanted to know about chocolate and how it came to be. The book includes several black and white photos and illustrations as well.

[Download to continue reading...](#)

Chocolate: Sweet Science & Dark Secrets of the World's Favorite Treat Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker 30 Delicious Sweet Potato Recipes ~~~~~ Tasty and Healthy Sweet Potato Recipes (The Ultimate Sweet Potato Cookbook Including Recipes For Sweet Potato Soup, ... Salad, Sweet Potato Souffle and More 1) Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. The Sweet Potato Cookbook: Delicious Sweet Potato Recipes for Any Occasion - Discover the Versatility of The Humble Sweet Potato with This Sweet Potato Cookbook Baker's Secret Family Chocolate Treats Cookbook: 25 delicious, easy to cook, chocolate treats for the whole family to enjoy, including lots of bakers' secrets (Baker's Secrets Cookbooks) The Best Chocolate Chip Cookies: Mouthwatering Chocolate Chip Cookie Recipes to Satisfy Your Sweet Tooth A Chocoholic's Chocolate Cake Cookbook: 30 Indulgent and Diverse Sweet & Delicious Chocolate Cake Recipes for any Chocoholic (secret or otherwise!) Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers Dark Psychology 202: The Advance Secrets Of Psychological Warfare, Dark NLP, Dark Cognitive Behavioral Therapy, Super Manipulation, Kamikaze Mind Control, Stealth Persuasion And Human Psychology 202 Treat Your Dog Right: Best Ever Homemade Dog Treat Recipes Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing

Flavors Chocolate Making Adventures: Create Your Own Chocolate The Chocolate Truffle Cookbook: 50 Delicious Chocolate Truffle Recipes (Recipe Top 50's Book 62) Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker Chocolate: Everything You Ever Wanted to Know About Chocolate Paleo Chocolate: Indulging Paleo Chocolate Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)