

EASY

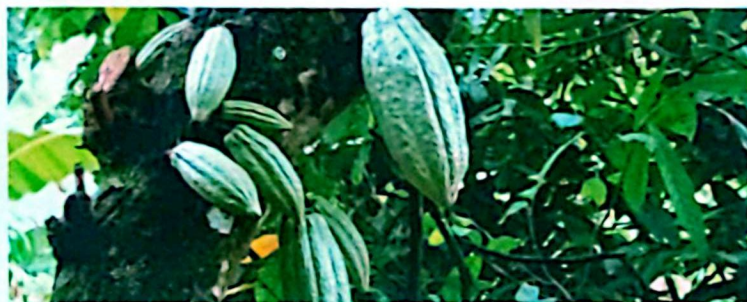
Lenart
LE M 82=20
GASCOIGNE
The story
641.08.603.91(003.11)(02.053.2)=111
0066754

The STORY of CHOCOLATE

Chocolate is probably the world's favourite food. A lot of people can't live without it. We eat it and we drink it too. It is black, brown and white. It gives us energy and makes us happy. Learn about the history of this delicious food and discover some interesting facts that not everybody knows!

- KET-style exercises
- Project on the web
- Activities and exit test

An audio recording of the text can be downloaded from our website: www.blackcat-cideb.com



LEVEL ONE

ISBN 88-530-0447-9
ISBN 98-88-530-0447-5



Book

This volume without the side coupon is to be considered a sample copy not for sale.

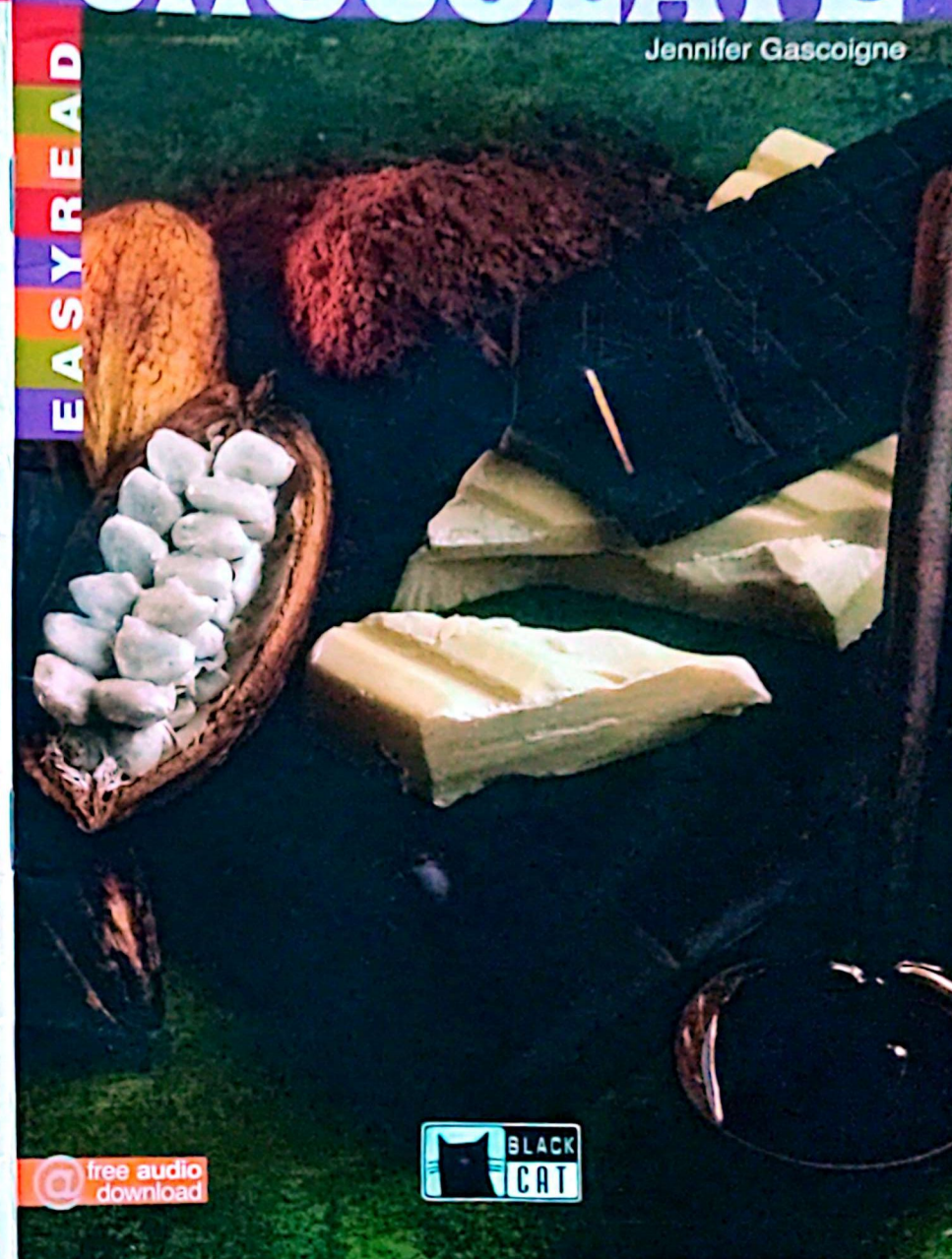
Jennifer Gascoigne
THE STORY OF CHOCOLATE
ISBN 88-530-0447-9
ISBN 98-88-530-0447-5
BLACK CAT PUBLISHING
CIDEB

The STORY of CHOCOLATE

Jennifer Gascoigne

The STORY of CHOCOLATE

EASY READ



@ free audio download





Editor: Robert Hill
Design and art direction: Nadia Maestri
Computer graphics: Simona Corniola
Picture research: Laura Lagomarsino

© 2006 Black Cat Publishing,
an imprint of Cideb Editrice, Genoa, Canterbury

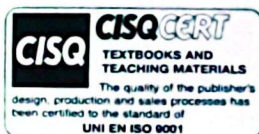
First edition: January 2006

Picture credits:

© L'Eau A la Bouche: front cover; The Fairtrade Foundation: 1, 2 bottom, 6, 11 top left, 11 centre left; Archivo Fotográfico Oronoz, Madrid: 7 top, 13 top, 14 bottom; © Tropicalstock / Alamy: 7 bottom; Futh / laif: 8 top; © Owen Franken / CORBIS: 8 bottom left; © Abbie Enock; Travel Ink / CORBIS: 8 bottom right; © Julian Nieman / Alamy: 9 top; © SETBOUN / CORBIS: 9 centre; © Richard T. Nowitz / CORBIS: 9 bottom; © Franz Mark / CORBIS: 11 bottom left; © Alex Webb / Magnum Photos: 11 bottom right; © Werner Forman / CORBIS: 13 bottom left; © Archivo Iconografico, S. A. / CORBIS: 13 bottom right; Library of Congress, Prints and Photographic Division, Washington: 14 top; Chateau de Versailles, France / Bridgeman Art Library: 15; Turismo Torino, Archivio Fotografico: 18 bottom; Private Collection Archives Charmet / Bridgeman Art Library: 19 top; Eurochocolate: 20.

All rights reserved. No part of this book may be reproduced, stored in a retrieval system, or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the written permission of the publisher.

We would be happy to receive your comments and suggestions, and give you any other information concerning our material.
editorial@blackcat-cideb.com
www.blackcat-cideb.com
www.cideb.it



14



ISBN 88-530-0447-9 Book
ISBN 978-88-530-0447-5 Book

Printed in Italy by Litoprint, Genoa

66 754

CONTENTS



How much do you know about chocolate?	4
Countries where cacao trees grow	5
Cacao trees	6
Cacao pods and beans	7
From beans to chocolate	8
ACTIVITIES	10
Chocolate timeline	12
Chocolate is international	16
Big names in the world of chocolate	17
Chocolate facts	18
A chocolate fair in Italy	20
Make a Mayan chocolate drink	21
PROJECT on the web	21
ACTIVITIES	22
EXIT TEST	23
GLOSSARY	24
KET Cambridge Key English Test-style exercises	10, 23



An audio recording of the text can be downloaded from our website: www.blackcat-cideb.com

ACTIVITIES

How much do you know about chocolate?

1 Are these sentences about chocolate true or false? Tick (✓) the correct box.

1. Cacao trees grow in Brazil. ☐ T ☒ F
2. Chocolate is made from the leaves of the cacao tree. ☐ T ☒ F
3. The word 'chocolate' comes from a Spanish word. ☐ T ☒ F
4. The French word for 'chocolate' is *chocolat*. ☐ T ☒ F
5. The English eat the most chocolate in the world. ☐ T ☒ F
6. Chocolate is good for dogs and parrots. ☐ T ☒ F

All the answers are in *The Story of Chocolate*. Read the book and try the questions again! The answers are on page 24.

Countries where cacao trees grow

CHOCOLATE comes from cacao trees. These trees are from South and Central America but today they grow in other parts of the world too.

Cacao trees can only grow in countries with a tropical climate. These countries are between 20° north and 20° south of the equator. A tropical climate is hot (temperatures between 21° and 23 °Celsius) and wet (1,000 to 2,500 millimetres of rain a year).

CACAO GROWING COUNTRIES

- West Africa – Ghana, Nigeria and the Cote d'Ivoire
- South America – Brazil and Ecuador
- Asia – Malaysia and Indonesia





Cacao trees

CACAO TREES are about 6 metres tall and have big green leaves. Small pink flowers and then pods grow from the trunk and the branches of the trees.

Chocolate is made from cacao beans. The beans are the fruit of the tree. Cacao trees have their first fruit when they are 3 to 4 years old. Some cacao trees grow to be 200 years old, but most trees have fruit for about 25 years.

← Cacao trees in Ghana.

↓ A cacao plantation.



Cacao pods and beans

THE PODS OF THE CACAO TREE are between 15 and 20 centimetres long. One pod is about 450 grams. At first, the pods are green. Then they change to yellow, red or orange. One tree has 20 to 30 pods a year. The beans from these 20 or 30 pods make only 450 grams of chocolate.



A cacao pod. →

The beans

There are between 20 and 40 beans in each pod. They are not brown but cream when they are in the pod.

There are 3 types of cacao bean:

CRIOLLO – the best bean

FORASTERO – 90% of the beans in the world are Forastero beans

TRINITARIO – this is not the Criollo bean, and not the Forastero bean, but a mixture of the two.

↓ Cacao beans in their pods.



From beans to chocolate



1. Families harvesting pods in West Africa

In West Africa, all the family help to cut the cacao pods from the trees.

2. Fermenting beans

The beans must ferment for 5 to 8 days.

The sugar in the beans changes to alcohol and the colour of the beans changes from cream to brown.

3. Beans drying in the sun

After fermentation, the beans must dry in the sun.



4. Beans in sacks on a ship

Ships take the cacao beans in sacks to countries that make chocolate, such as the USA and England.

5. Roasting cacao beans

Roasting gives the beans their chocolate taste. The colour of the beans changes from brown to dark brown.

6. Grinding beans

Machines grind the beans into chocolate paste.



KET

- 1 Are these sentences 'Right' (A) or 'Wrong' (B)? If there is not enough information to answer 'Right' (A) or 'Wrong' (B), choose 'Doesn't say' (C). There is an example at the beginning (0).

- 0 Cacao trees only grow in South and Central America.
A Right B Wrong C Doesn't say
- 1 Japan has a tropical climate.
A Right B Wrong C Doesn't say
- 2 More cacao beans grow in West Africa than in Asia.
A Right B Wrong C Doesn't say
- 3 The leaves on a cacao tree are small and pink.
A Right B Wrong C Doesn't say
- 4 Small flowers grow on the branches of cacao trees.
A Right B Wrong C Doesn't say
- 5 Cacao trees can live for more than 25 years.
A Right B Wrong C Doesn't say
- 6 10% of the world's cacao beans are Trinitario beans.
A Right B Wrong C Doesn't say
- 7 The West Africans harvest the pods in September.
A Right B Wrong C Doesn't say
- 8 The colour of the beans changes when they dry.
A Right B Wrong C Doesn't say

- 2 Complete the sentences with one of these words.

types equator trunk beans sacks plantations

- a. There are many cacao in Ghana.
- b. The line of latitude at 0° is called the
- c. Pods grow on the of the cacao tree.
- d. The are the fruit of the cacao tree.
- e. Criollo, Forastero and Trinitario are of cacao bean.
- f. Ships take the beans in to countries that make chocolate.

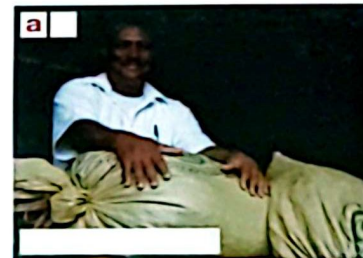
- 3 Complete the lists in the table with these words.

west wet change brown cut cream
south green tall long grow east

north			
yellow			
hot			
make			

- 4 Match the captions to the pictures. Then number them in the correct order.

fermenting shipping grinding
roasting harvesting drying



Chocolate timeline



THE MAYANS AD 300-900

The Mayans come from a part of Mexico called the Yucatán Peninsula. They are the first people to use cacao beans to make a chocolate drink.

Their chocolate drink is not sweet like the chocolate drink we know today; it is very bitter. They make it with spices and water.

↓ The Mayan temple of Chichén Itzá.



THE AZTECS 1300-1500

The Aztecs come from Central Mexico.

In 1325 The Aztecs build a big city called Tenochtitlán (now Mexico City).

They have a lot of gods and they build temples for them. One of their gods is called Quetzalcoatl.

They have to buy cacao beans from the Mayans. Central Mexico is not tropical so they can't grow them. They use the beans to make a chocolate drink with spices, chilli and honey. It is red and bitter.

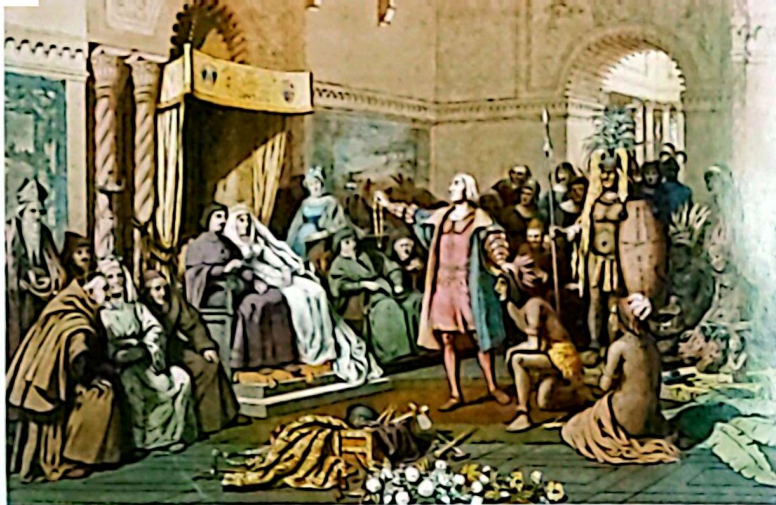
The last Aztec emperor of Mexico is Montezuma (1466-1520). He drinks 50 cups of hot chocolate a day!



↑ An Aztec manuscript showing the cacao tree.

↓ The Aztec god Quetzalcoatl. ↓ Montezuma, an Aztec emperor.





↑ Christopher Columbus gives his treasures to King Ferdinand and Queen Isabella (1893), by Prang Educational Company.

1502 Christopher Columbus is the first European to see cacao beans. He takes some home to Europe for King Ferdinand and Queen Isabella of Spain with other treasures from the Americas.

1519 Hernando Cortez (1485-1547), a Spanish soldier, goes to Tenochtitlán to see the famous treasures of the Aztec Emperor, Montezuma. Montezuma gives Cortez chocolate to drink in a gold cup. Cortez does not like the drink very much because it is bitter.



1521 Cortez and his soldiers attack and destroy Tenochtitlán and start building Mexico City.

1526 Cortez goes back to Spain. He takes a lot of cacao beans and the things for making the chocolate drink on his ships. The Spanish start

← Hernando Cortez and Montezuma (1698) by Miguel González.



↑ Drinking chocolate in chocolate houses by Jean-Baptiste Charpentier (18th century).

making the new chocolate drink, but only rich people can enjoy the new drink because cacao beans are very expensive.

1606 The Italians learn the secret for making chocolate from the Spanish. Then the French from the Italians. Soon many countries in Europe know how to make chocolate.

1657 The first British chocolate house opens in Bishopgate Street in London. People go there to meet friends and drink chocolate.

1765 The first chocolate factory opens in New England in the USA.

1819 Francois-Louis Cailler opens the first Swiss chocolate factory at Corsier, near Vevey.

1847 The first bar of chocolate.

1873 The first chocolate Easter egg.

1875 Daniel Peters of Vevey, Switzerland, puts milk in chocolate and makes the first milk chocolate bar.

Chocolate is international

The word 'chocolate' comes from an Aztec word – *xocoatl* or *cacahuatl* - meaning 'bitter water' (*atl* or *atl* = water).

The word 'cocoa' or 'cacao', the powder for making the hot drink, comes from another Aztec word - *cacao* – meaning cacao bean.

Look at the words for 'chocolate' and 'cocoa' in these languages.

LANGUAGE		
English	chocolate	cacao
Czech	čokoláda	kakao
Dutch	chocolade	cacao
French	chocolat	cacao
German	Schokolade	Kakao
Greek	σokoláta	κακάο
Italian	cioccolata	cacao
Portuguese	chocolate	cacau
Spanish	chocolate	cacao
Swedish	choklad	kakao
Turkish	çikolata	kakao

Big names in the world of chocolate

CADBURY

Cadbury (1824) – England. Cadbury makes 400 million creme eggs a year.



HERSHEY

Hershey (1894) – USA. Hershey's famous chocolates, Kisses. Today, Hershey makes between 20 and 25 million Kisses every day!



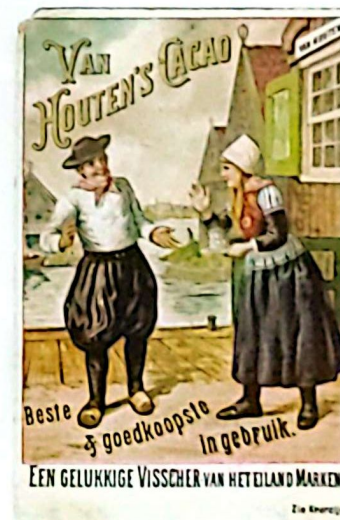
LINDT

Lindt (1879) – Switzerland. Lindt produces dark and milk chocolate bars.



CAFFEREL

Caffarel (1826) – Italy. Caffarel makes gianduja chocolates. They are made from nuts, milk, sugar and chocolate.



LEONIDAS

Leonidas (1850) – Belgium. Leonidas is famous for pralines.

VAN HOUTEN

Van Houten (1828) – Holland. Van Houten makes cocoa powder.



Chocolate facts

Who eats the most chocolate?

Country	kilos per person
Switzerland	9.7
Norway	8.5
Germany	8.5
Ireland	8.5
United Kingdom	7.8

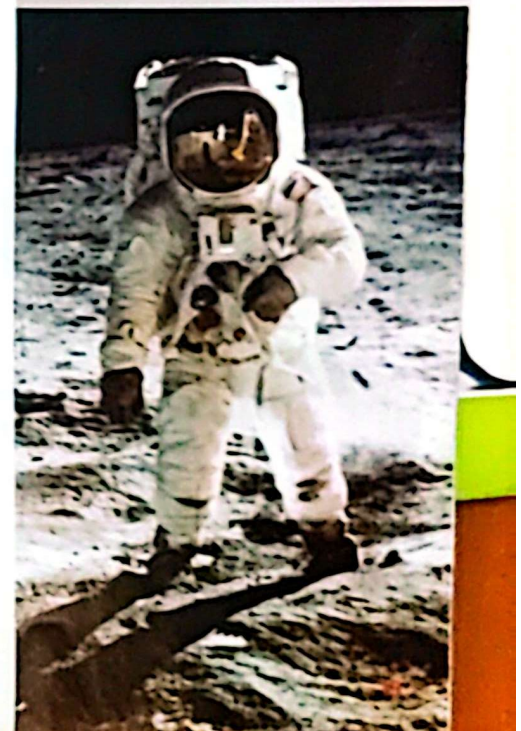
How many calories are there in chocolate?

Calories (25 g)	
dark	127
milk	131
white	134

- The United States makes approximately seven billion pounds of chocolate and sweets each year.
- There are 5 milligrams of caffeine in one ounce of milk chocolate.



- The botanical name of the cacao tree is *Theobroma cacao*. It means 'food of the gods'.
- Hawaii is the only American state that grows cacao beans to make chocolate.
- Chocolate is not good for dogs and parrots. They can die if they eat a lot!
- American and Russian astronauts always have chocolate with them when they go into space.
- Chocolate can make people live longer.
- Chocolate makes people happy!



A chocolate fair in Italy

THERE ARE MANY CHOCOLATE shows and fairs around the world. One of the most important is 'Eurochocolate' in the Italian city of Perugia. It is in October and it lasts for ten days.

Visitors to the fair can watch artists making chocolate sculptures from enormous blocks of chocolate.



They can also see the biggest chocolate in the world. The BaciOne! (5,980 kg/13,183 lb)

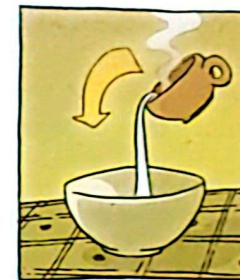
And, of course, they can eat as much chocolate as they want. But some people prefer to do other things with chocolate!



Make a chocolate drink

You need

25g plain chocolate
1 teaspoon vanilla
2/3 cup boiling water
chilli pepper



PROJECT on the Web

Go to the website addresses your teacher gives you.

1. Send a Cadbury fun e-card to a friend.
2. Take a virtual visit to Asamoah's cocoa plantation in Ghana.
How many grandchildren has Asamoah got?
How big are most of the cocoa farms in Ghana?
3. Visit a chocolate factory.

1 Complete the sentences with a word from the box.

opens sees puts destroy takes learn

- 1502 Christopher Columbus cacao beans for the first time.
 1519 Spanish soldiers the city of Tenochtitlan.
 1526 Cortez cacao beans back with him to Spain.
 1606 The Italians the secret of making chocolate.
 1765 The first chocolate factory in the USA.
 1875 Daniel Peters milk in chocolate.

2 Are these sentences true or false?

- | | | |
|---|--------------------------|--------------------------|
| | T | F |
| a. The word cacao is an Aztec word. | ☐ | ☐ |
| b. The Swedish word for chocolate is 'schokolad'. | ☐ | ☐ |
| c. Lindt chocolate is made in Switzerland. | ☐ | ☐ |
| d. There are nuts in gianduja chocolates. | ☐ | ☐ |
| e. Irish people eat more chocolate than English people. | ☐ | ☐ |
| f. There are more calories in 25 g of white chocolate than in 25 g of milk chocolate. | ☐ | ☐ |
| g. Hawaii is an American state. | ☐ | ☐ |
| h. <i>Theobroma cacao</i> means 'drink of the gods'. | ☐ | ☐ |

3 Complete the table with the countries or nationalities.

Country	Nationality
England	a.
b.	Italian
Germany	c.
d.	American
Switzerland	e.
f.	Belgian
Russia	g.

EXIT TEST

KET 1 Read the descriptions. What is the word?

- 0 A hot, wet climate. T
 1 0° latitude on a map. E
 2 Part of a tree R
 3 Only a few people know this C T
 4 Not sweet R
 5 This person goes into space N
 6 The opposite of *smallest* G
 7 An artist makes this S
 8 A bird you can see in Brazil P

KET 2 Choose the best word A, B or C for each space.

Chocolate

Chocolate comes (1) the fruit of the cacao tree. Cacao trees only grow (2) countries with (3) tropical climate like Brazil. (4) leaves are big and dark green. The trees start producing fruit (5) they are 3 to 4 years old. Pods and small flowers grow on the trunk and the branches of the trees. Inside the pods (6) are 20 to 40 beans. (7) best type of bean is the Criollo bean.

Chocolate is made in many countries (8) Europe. Swiss and Belgian chocolate (9) famous all over the world.

There are three types of chocolate: dark, milk and white. Americans like dark chocolate but the English prefer milk chocolate: Cadbury's chocolate is a favourite (10) it is made with real milk.

- | | | |
|----------|---------|-----------|
| 1 A to | B from | C at |
| 2 A in | B on | C by |
| 3 A the | B a | C one |
| 4 A Them | B Their | C They |
| 5 A what | B where | C when |
| 6 A it | B they | C there |
| 7 A The | B A | C An |
| 8 A in | B at | C on |
| 9 A has | B are | C is |
| 10 A but | B also | C because |

to attack : to use violence against someone or something.

bitter : the opposite of sweet.



branch :

calorie : unit to measure the amount of energy that food gives.



chilli pepper :

climate : the typical weather conditions in an area.

cream : a light colour; almost white.

to destroy : to damage something so much that it doesn't exist anymore.

factory : a building used to make large amounts of products.

honey : sweet, yellow food made by bees.



mixture : two or more things put together.

nuts :



ship :



soldier : someone who fights in an army.

spice : a substance from plants, used to give a special taste to food.

taste : the flavour of food in your mouth.

temple : a religious building.

trunk :



KEY
Quiz - page 4
1. True 2. False 3. False 4. True 5. False 6. False