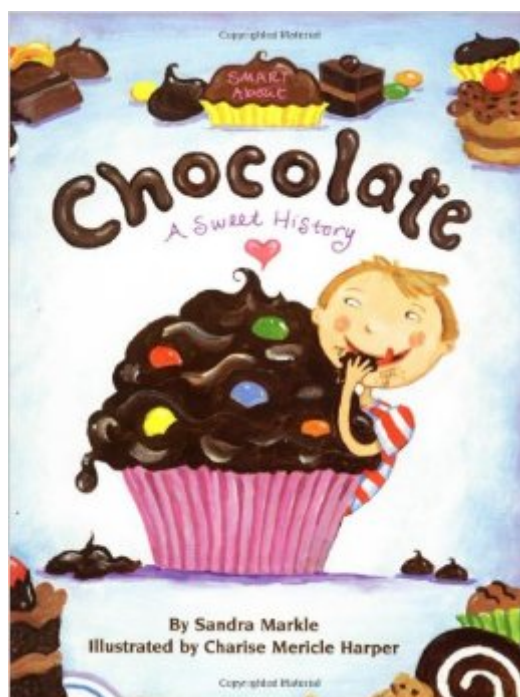


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# Smart About Chocolate: A Sweet History (Smart About History)



## Synopsis

Our unique, kid-friendly Smart About series continues with something for your sweet tooth! Smart About Chocolate is "chock-full" of fun facts about the history of chocolate, from the Mayans to Milton Hershey! Kids will learn how chocolate comes from beans of the rain forest's cacao trees and how candymakers in England and Switzerland first produced the chocolate we know and love today. Includes recipes and recommendations of classic books about chocolate.

## Book Information

Lexile Measure: NC730L (What's this?)

Series: Smart About History

Paperback: 32 pages

Publisher: Grosset & Dunlap (December 29, 2004)

Language: English

ISBN-10: 0448434806

ISBN-13: 978-0448434803

Product Dimensions: 7 x 0.1 x 9.1 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (6 customer reviews)

Best Sellers Rank: #329,560 in Books (See Top 100 in Books) #159 inÂ Books > Children's Books > Science, Nature & How It Works > How Things Work #2085 inÂ Books > Science & Math > Technology #2346 inÂ Books > Children's Books > Education & Reference > History

Age Range: 5 - 9 years

Grade Level: Kindergarten - 4

## Customer Reviews

SMART ABOUT CHOCOLATE: A SWEET HISTORY is one of the SMART ABOUT series of children's books. These books are written and designed to inform students about a wide variety of topics that they probably have some interest in, but don't know much about. The books are written in the form of an essay that a "student" writes for a school report. CHOCOLATE: A SWEET HISTORY is filled with all kinds of photographs and illustrations that complement the information it contains. The book gives a history of chocolate and how it was first used, how it has changed moving from one continent to the next, and how it is produced. The book is only 30 pages long but is very informative. For instance, I learned from reading this book that the scientific name for the cacao tree is *Theobroma cacao* which literally means "food of the gods". I also learned that most of

the world's cacao beans are imported from Africa and that the Aztecs found cacao beans so valuable that they eventually started using them as money. The book is very colorful and has plenty of illustrations to catch even the most disengaged of young readers' attention. Towards the end of the book a recipe for making chocolate yum-yums appears. The final page of the book is a sort of bibliography that lists a few other titles that students might be interested in reading if they like chocolate. Overall, a tasty bit of reading.

Written in a nonlinear, post-modern style, the book, *CHOCOLATE; A SWEET HISTORY*, is both interesting and fun. The author's choice to impart a wealth of information in the style of a young boy's school report makes the book entertaining. The amount of information contained within the pages is impressive. It includes a chronological history of chocolate, present-day manufacturing of a Hershey's bar, the benefits of eating chocolate and recipes for chocolate treats. Although the book is written in a simplistic style, the information in the book is comprehensive and advanced (including the name of the chemical, phenylethylamine, which causes the happy feeling people experience when eating chocolate). The pictures are interesting, colorful and fun with most being drawn in a cartoon style with balloons to provide the text. Other pictures seem as though they were taken during a family trip to Hershey, Pennsylvania. Children from elementary school through high school will find this book informative and entertaining, however it is truly geared toward elementary students.

This story is full of fun facts about the history of chocolate. I utilized this book in my classroom during a reading theme on chocolate, and my students loved it.

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The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker  
Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers  
The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses  
Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives  
Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company  
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