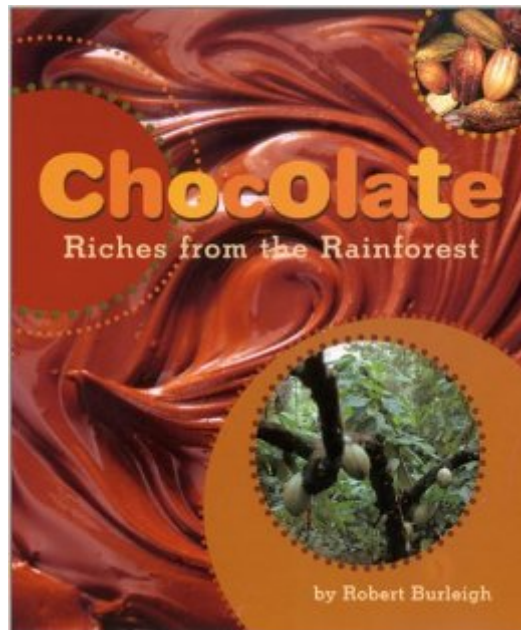


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# Chocolate: Riches From The Rainforest



## Synopsis

Filled with fun facts, this book introduces children to the exotic story of chocolate, everyone's favourite flavour. It begins in the rainforests of South America with the bitter seeds of a strange tree.

## Book Information

Lexile Measure: 980L (What's this?)

Hardcover: 40 pages

Publisher: Harry N. Abrams (March 1, 2002)

Language: English

ISBN-10: 0810957345

ISBN-13: 978-0810957343

Product Dimensions: 8.9 x 0.4 x 10.2 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #1,095,236 in Books (See Top 100 in Books) #71 in [Books > Children's Books > Education & Reference > History > Central & South America](#) #695 in [Books > Children's Books > Children's Cookbooks](#) #38221 in [Books > Cookbooks, Food & Wine](#)

Age Range: 8 - 11 years

Grade Level: 1 - 5

## Customer Reviews

Chocolate: Riches from the Rainforest tells the story of chocolate. The book begins by discussing where chocolate comes from and who discovered it. It goes on to describe how the ancient Maya and Aztecs drank chocolate regularly and offered it to their gods, and how the Spanish added sugar to chocolate to give it the sweet taste. The book also describes how chocolate making has changed over time and how it is made today. In addition, the book includes a glossary of terms used in the book and an author's note about some of the things he learned while writing the book. I would recommend this book for ages 10 and 11. Children these ages will enjoy learning about the history of chocolate. I do not feel that this book would be appropriate for younger children due to the discussions of human sacrifices and slavery. I would recommend using this book during the summer as part of a fun segment on chocolate. Having chocolate available for the kids to eat would be ideal because it is difficult to get through this book without craving it. The book is filled with wonderful photographs and illustrations. These pictures add to the story by showing children the plant that chocolate comes from and some of the items that the Maya and Aztecs used to make and

consume chocolate. There are also step-by-step photographs detailing how chocolate is made today.

I gave this book five stars because I thought it was well written and the illustrations and pictures were great. Children who would rather read non-fiction would love this book. People who love chocolate, would love this book. This would be a great addition to any children's library.

I'd like to first point out that I gave this book 5 stars. Second... is selling this book at only \$3.39 at this writing. This is a REALLY good deal and I'm going to buy the book. Now for my review: I saw this book on display in the children's section of my local library. It has a very appealing cover to it and the word "Chocolate" written in it's title so...I HAD to check it out. When I brought it home I thought it would be way to advanced for my 5 year old to be interested in but I wanted to read it myself. It is written for children maybe twice her age but she was VERY interested in the history of her favorite food and remained attentive to the whole book. There were words and situations I had to give her a background on--such as what an African slave was/is. Unfortunately, slaves are still sometimes used in the production of chocolate to this day according to the author Robert Burleigh. We loved the looks of this book...the lay-out, the yummy chocolate colors, photos, and illustrations are very eye appealing. We now know a lot about the rainforest cacao (ca-COW) trees, the pods, the seeds and the complicated process that it goes through to become the chocolate we so love. Good thing we live in today's world. We also learned of chocolate's ancient infancy which at times was violent. Cacao was once only for royalty and the very rich--not for 5 year old chocolate freaks like the one that lives in my home. We learned a lot and we loved this book!

Chocolate: Riches from the Rainforest is one of the most attractive books I've come across in some while. This is far more than a picture book though. Chock full of chocolate history, kids of nearly any age will find this book enticing.

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Chocolate, Chocolate  
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Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers  
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