

Lesson 2

1. Until the Spanish discovered it in the 1500s, chocolate was unknown in Europe. Until that time it was _____ only in Central and South America by the Aztecs.
2. The Aztec word chocolate means “bitter drink.” The word was _____ into European languages after the Spanish conquest of Central and South America.
3. The Aztecs didn’t use paper money or coins when they bought things. They paid for their _____ with cocoa beans.
4. Instead of dollars and cents, the Aztecs priced things in cocoa beans. Ten beans were _____ in value to one rabbit.
5. The first cocoa trees grew wild in Central and South America. Now cocoa trees are _____ in many other parts of the world.
6. The Ivory Coast in West Africa produces nearly half of the world’s cocoa crop. It _____ over a million tons a year to countries around the world.
7. The United States is not a suitable place for growing cocoa trees. They grow best in _____ countries.
8. Cocoa beans grow close together inside each pod. The _____ varies in size from twenty beans to as many as forty.
9. Smelling fresh cocoa beans would not help you to identify them. The beans at that stage do not have the distinctive chocolate _____.
10. Roasting makes the shells easier to crack open. This is because the heat makes them _____.
11. Hot chocolate is a favorite drink for people of all ages. The _____ is especially popular in wintertime.
12. Dark chocolate has a slightly bitter taste. Those who prefer it consider milk chocolate to be rather _____.
13. Chocolate can take several different forms. What we think of as chocolate is a _____ of cocoa powder, cocoa butter, dried milk, and sugar.
14. Cocoa powder is an important byproduct of chocolate production. It is made by _____ the fat from chocolate paste.
15. Some people find chocolate hard to resist. Those who have a _____ for it sometimes call themselves “chocoholics.”