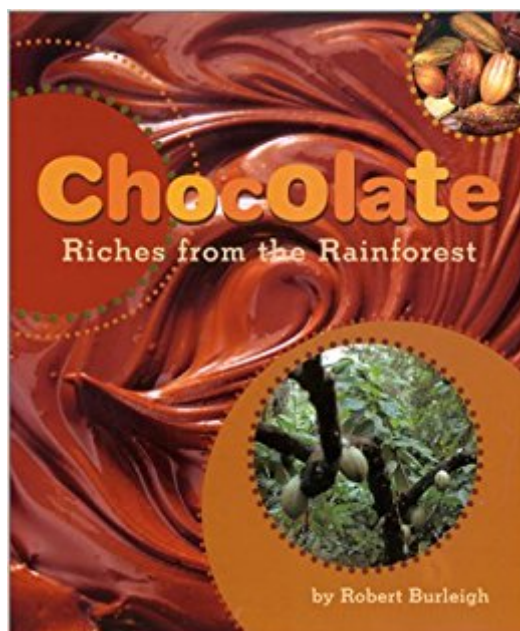


The book was found

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 8 customer reviews

Best Sellers Rank: #1,436,864 in Books (See Top 100 in Books) #93 in [Books > Children's](#)

[Books > Education & Reference > History > Central & South America](#) #836 in [Books >](#)

[Children's Books > Children's Cookbooks](#) #49190 in [Books > Cookbooks, Food & Wine](#)

Age Range: 8 - 11 years

Grade Level: 1 - 5

Customer Reviews

Those with a sweet tooth will savor *Chocolate: Riches from the Rainforest* by Robert Burleigh. The volume traces the history of the confection from its origins in the rainforest to its role as an Aztec offering to the god Quetzalcoatl to its ration to soldiers during WWI to mass market treat. The book will accompany an exhibition at Chicago's Field Museum. Mouth-watering full-color photographs, a glossary and an author's note addressing deforestation and labor violations associated with the production of chocolate make this a handsome resource. Copyright 2002 Cahners Business Information, Inc.

Grades 3-5--A creatively designed cover and inside papers tempt chocolate aficionados and curious children to learn more about the connection between rainforests and chocolate. The presentation is enlivened by color photos, illustrations, nostalgic black-and-white pictures, and varied typography and layout. These artistic touches, along with a kaleidoscope of fascinating information, result in a delightful book. Children learn how the seeds of the cacao trees are processed. The historical

beginnings are mentioned-how the Maya, Aztecs, Conquistadors, and eventually Europeans all became enamored of this creamy confectionery treat. The author touches on chocolate's effect on health, how African slaves worked the cacao and sugar fields, and Milton Hershey's enormous role in the evolution of chocolate candies and candy bars. A wonderfully illustrative description, paired with step-by-step color photos, takes readers from cacao pod to candy bar. This book instills an appreciation and respect for rainforests and laborers, is fun to read and share, and will prompt a visit to the nearest candy counter. It is a welcome supplement to existing titles, such as Jacqueline Dineen's *Chocolate* (Carolrhoda, 1991; o.p.), Richard Ammon's *The Kids' Book of Chocolate* (Atheneum, 1987; o.p.), and Samuel G. Woods's *Chocolate: From Start to Finish* (Blackbirch, 1999). Augusta R. Malvagno, Queens Borough Public Library, NYC Copyright 2002 Cahners Business Information, Inc.

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.

Paired this with a chocolate making kit for a gift. Great illustrations and very informative

Beautiful history of the origins of chocolate. This is a great resource and it would also make a great coffee table book.

My 9 year old son just read this book as part of his study of Aztecs, Mayans and Incas. We both loved it. The information was organized, thorough and detailed just enough to keep his interest without becoming too long-winded. The pictures were great too!

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.

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 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.

This book is a fantastic and fascinating reference for both kids and adults. I've read selected pages to groups of students ranging in age from 10-15, and they've all loved it. Needless to say, I love it too! Burleigh's text is uncomplicated and easy to understand, and the photos and illustrations are rich. A great addition to a home or school library.

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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) Chocolate: Riches from the Rainforest 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. From the Projects to the Palace: A Rags to Riches to True Riches Story Visions of a Rainforest: A Year in Australia's Tropical Rainforest Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers 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 Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Chocolate: Everything You Ever Wanted to Know About Chocolate Paleo Chocolate: Indulging Paleo Chocolate Recipes Chocolate Cake Cookbook: 50 Healthy and Tasty Chocolate Cake Recipes - You Too Can Make Your Family Happy by Trying These Recipes at Home 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!) 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 Think and Grow Rich Workbook: The Practical Steps to Transforming Your Desires into Riches (Tarcher Master Mind Editions)

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