Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

International Chocolate Day

Match the sentence to the correct kind of sentence it is.

Declarative
Interrogative
Imperative
Exclamatory

1. What does International mean? \_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Please eat some chocolate. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. I want some chocolate! \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Chocolate is made from cocoa beans. \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Underline the complete subject and circle the complete predicate.

1. Chocolate has existed since 1100 BC.
2. Chocolate comes in many flavors.

Circle the simple subjects.

1. Hershey’s chocolate is the best.
2. Lindt’s Swiss chocolate comes in many flavors.

Circle the simple predicates.

1. Russell Stover’s chocolates are filled with many different creams.
2. White chocolate is formed from a mixture of sugar, cocoa butter and milk solids.

Highlight the prefix or suffix in each sentence.

1. Unsweetened chocolate is used as baking chocolate.
2. Milk chocolate is very enjoyable.

Circle the synonym that best describes the underlined word.

1. Although visually unappealing, chocolate with spots is perfectly safe for consumption.
Ugly Tasty Noisy

Circle the antonym that best fits the underlined word.

1. Chocolate comes in a variety of different flavors and tastes.

Gigantic Many One

International Chocolate Day
(Chocolate Facts)

* Chocolate is a favorite food in the world and will probably never ever go out of use.
* It is a wonderful source of quick energy.
* The annual consumption of cocoa beans averages around 600,000 tons per year.
* Consumers spend more than $20 billion a year on chocolate.
* Chocolate manufacturers use around 40% of the world’s almonds and around 20% of the world’s peanuts.
* The word “chocolate” comes from the Aztec word, “cacahuatl” or “xocolatl”, which means “bitter water”.
* Chocolate is extracted from Cocoa Beans.
* It was Cacao originally but changed to Cocoa as a result of constant misspelling.
* The scientific name for Cocoa tree is “Theobroma Cacao”, which is a Greek term meaning, “foods for the gods”.
* Cocoa trees require warm and moist climates to grow and are largely found in West Africa – Ghana, the Ivory Coast, Nigeria and Brazil. They are evergreen and never stop blooming.
* Back in 1000 B.C. the South Mexico Olmec tribe ate chocolate all the time.
* The Mayans drank liquid chocolate during all kinds of occasions, like engagements, weddings, baptisms, and even funerals.
* In fact, Cacao Beans were so valued in ancient Mexico that the Maya, and later Toltec and Aztec civilizations used them as a unit of calculation and currency to purchase small household items and pay for other services.
* The Mayans and Aztecs believed that Cacao Beans came from paradise and would bring wisdom and power to anyone eating them.
* The Aztecs mixed chocolate with chilies, cornmeal, and hallucinogenic mushrooms that made into a bitter brew.
* Normally, the shelf life of a bar of chocolate is a year, but it can be put in a freezer to be kept indefinitely.
* The melting point of cocoa butter is just below the human body temperature, which is why chocolate melts when put into the mouth.
* For chocolate to be lethal, a person has to consume 22lb of chocolate.
* There are no allergies caused by chocolates, just the ingredients included in certain chocolates.
* Chocolate releases the hormone, serotonin, which makes a person feel relaxed, calm, and happy.
* However, chocolate is addictive, but it is poisonous for canine animals as it could lead to epileptic seizures. The poisonous part for the animal is theobromine, which is harmless to humans, but deadly to canine animals as it over stimulates their cardiac and nervous systems and can cause instant death. Almost two ounces of milk chocolate can be poisonous for a 10-lb puppy.
* The reason why chocolate is good for humans is that cacao beans contain theobromine that helps to enlarge blood vessels, which then treats high blood pressure.
* The first to create and export the chocolate products were the Mexican nuns who used them as a fund raiser for their convent in 1700s.
* Europe was first introduced to chocolate when Christopher Columbus brought back cocoa beans from the Caribbean islands from his 1502 voyage and then they began to be constantly brought to Europe by the Spanish Conquistadors in 1528.
* Today, American chocolate manufacturers use about 1.5 billion pounds of milk, which is only surpassed by the cheese and ice cream industries.
* In fact, the Americans are also responsible for eating half of the world’s chocolate products, consuming around 2.8 billion pounds of chocolates each year, or over 11 pounds per person.
* The first to discover cacao plants as edible and delectable for man were the monkeys as they would eat the pulp and spit out the beans.
* The first chocolate factory in the US was established in 1765 called the Walter Baker Company.
* The cocoa powder was first created in 1828.
* Milton Hershey at the age of 19 first set up his confectionery shop in 1871 in Philadelphia. He is responsible for the mass production of chocolate in America and was nicknamed the “Henry Ford of Chocolate”. Hershey’s is the oldest and largest chocolate company in the United States.
* Mr. J. J. Fry first invented the chocolate Easter egg in 1873.
* After eight years of experimentation, Daniel Peter from Switzerland created milk chocolate in 1875 and sold it to his neighbor, Henri Nestle, who helped in mixing condensed milk when making chocolate bars.
* In 1879, Rudolphe Lindt from Switzerland first developed the method of giving soft and smooth consistency to chocolates through conching process which is still in use today.
* The first recipe for brownies appeared in 1896 edition of the Fannie Farmer Cookbook.
* Another Swiss confectioner, Jules Sechaud, introduced a process for producing filled chocolates in 1913.
* The chocolate chips were introduced in 1939 by Nestle, and they now produce about 250 million each day.
* Chocolate was the reason why microwave was ever invented as some scientists were initially experimenting with micro waves in an attempt to create a better radar detector. It was during the WWII when scientists continued to test devices called magnetron. In one of such laboratory, a scientist called Percy Spencer was walking pass by with a chocolate bar in his pocket. He realized that it had melted because of this, he thought of using magnetron for cooking food. So he tried it first with some popping corn and succeeded.
* There are many unusual flavor combinations of chocolate that exist like meat flavored chocolate which is made from dark chocolate and ground salty dried meat.
* Then there is chocolate mixed with spices like pepper, chili and fennel.
* There are also flavors of cauliflower, basil and tomato in chocolates, and also chocolate biscuits encrusted with chicken skin.
* All of the chocolate you have seen and tasted today can be bought at Wal-Mart in the candy aisle.
* What’s the weirdest flavor you’ve had mixed in with chocolate?
* Which fact did you find most interesting?