

Chocolate Scramble

Complete the details about how chocolate is made by unscrambling the letters and filling in the blanks.

Cacao trees like the warmth and humidity of the _____, but love the shade so

RPCITOS

they often grow beneath papaya and trees.

ABANNA

With proper care, most cacao trees produce about 30 pods along their _____. When

KRUNTS

ripe, they look like orange _____.

TOBFOALSL

The pods are harvested by hand and then cut open with machetes to reveal 30-40 beans inside a white sticky _____.

LPUP

They are removed and covered with banana leaves and allowed to _____

MEFRETN

for 3-7 days to enhance the cocoa flavor. The beans are then dried in the sun on platforms before being _____ into sacks and sold.

KAGPACED

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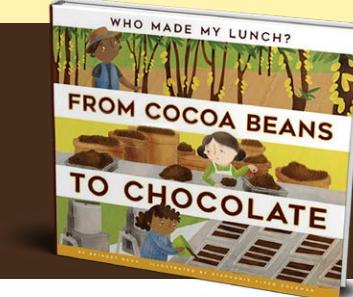
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Carbon County



$$\frac{6}{12} = \frac{1}{2}$$

Chocolate Math

Color in the chocolate bar to show the listed fraction. Then write the equivalent fraction beside it.



Positively 4 Kids!

Jan./Feb. 2019 Vol. 2 No.1



Decode the Choco-code

Decode the message by using the letters that match each chocolate treat!



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A World of Chocolate

Soybeans



Soybean plants produce pods with 3-4 seeds per pod. Lecithin is a naturally occurring oil in soybeans. The amount of soy lecithin determines the consistency of the chocolate. This helps the chocolate spread evenly into a chocolate bar mold or remain firm when dropped into a kiss shape.

California

Texas

Louisiana Florida

Pennsylvania

Milk



Hershey's uses fresh milk, from within 100 miles of its plant in Hershey, PA, in all its milk chocolate. Each day, 17,000 dairy cows are milked to provide the tens of thousands of gallons of milk needed to produce Hershey's creamy milk chocolate candies.



Almonds

A relative of the peach and plum, almonds aren't really nuts. They are an edible stone fruit seed of the almond tree. California grows more than 80% of the world's almonds and 40% of them are used by chocolate makers.



Sugar

Sugar is extracted from the stems of the giant grass sugarcane plant. One sugarcane has 5-20 stems that can be 6-20 feet in height. After it has been milled and refined, one ton of cane produces 250 pounds of sugar.

Ivory Coast Ghana

Cacao

Chocolate comes from the cacao tree, an evergreen tree that produces large pods resembling a football. One tree can produce 30 pods and each pod holds 30-40 cacao beans. It takes 500 beans to make one pound of chocolate.

The average American consumes nearly 10 pounds of chocolate a year. Ingredients for chocolate come from all around the world and almost 50 million people depend upon cocoa for their livelihood. Once the ingredients are sourced, there is still a lot of work to be done. It can take a week until famous chocolatiers around the world (as shown by hearts on map) have chocolate treats for us to enjoy.

Vanilla



The vanilla plant is a 30-50 foot vine and is the only edible fruit of the orchid family. The flower only blooms for 24 hours and must be pollinated in that time or no pods will grow. Most flowers are hand-pollinated with a toothpick-sized tool.

Indonesia

