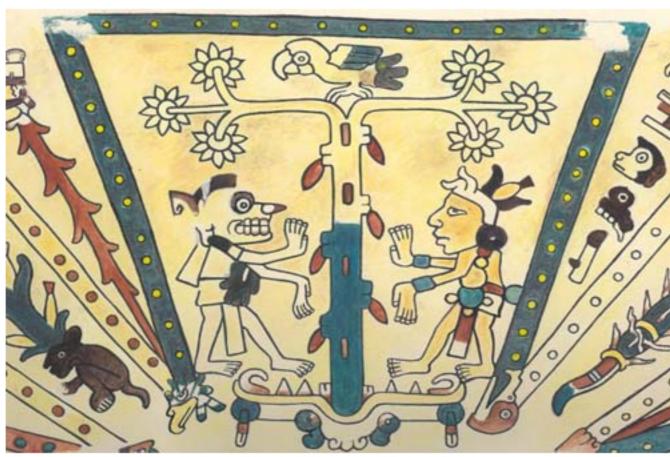


## CACAHUATL: THE ORIGINS AND GLOBAL IMPACT OF CHOCOLATE



Section of the Aztec Codex Fejérváry-Mayer depicting a cacao tree.

Trace the history of chocolate from its birthplace in Mesoamerica to its global spread in this free community event.

Sunday, March 29, 2015 2:00 PM - 4:00 PM Avenue 50 Studio 131 North Avenue 50 Los Angeles, CA 90042

Consumed by millions and considered a sweet in many parts of the world today, the story of chocolate begins with cacao, known to the Mexica (Aztecs) as *cacahuatl*. Explore the history and heritage of cacao, from its origins as a spicy, savory food consumed primarily as a beverage by ancient Mesoamerican societies, to its journey across the Atlantic and transformation into a simple chocolate bar. Discover the impact of cacao throughout the Americas and the world, and learn about the art of chocolate making from a panel of experts that includes a historian, a chef, and a chocolate maker using Pre-Hispanic techniques.

## Presenters:

Manuel Aguilar, professor of Latin American Studies & art history at California State University, Los Angeles

Maite Gomez-Rejón, chef and founder of ArtBites

Patricia Tsai, chocolate maker and owner of ChocoVivo, L.A.'s first bean-to-bar chocolate shop

Small sampling of chocolate will be provided.

## **RSVP**



Cost: Free and open to the public. RSVP Required. [http://bit.ly/ChocoRSVP] or call 310-825-4572

## Special Instructions

Parking Information: Limited street parking available. There is a small parking lot available behind the studio accessible through the driveway adjacent to the Metro Gold Line (do not park in the parking lot adjacent to the apartments).

For more information please contact

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