

CULINARY HISTORIANS OF NEW YORK

Presents

Chocolate Past and Present: A Cultural History
with Alexandra Leaf

Wednesday, February 7, 2007

The history of chocolate is uniquely rich and satisfying, filled with peppery drinks downed by 16th century Aztec warriors and sweetened hot cocoa sipped by 18th century aristocrats in bedclothes. Enter Rudolf Lindt and Milton Hershey in the 19th century and a (chocolate) bar is born. Flash forward to contemporary times and chocolate continues to exert its influence, with New York City edging out San Francisco as the nation's capital of chocolate.

Join Alexandra Leaf, former CHNY chair and President of Chocolate Tours of New York City, Inc., for her take on chocolate past, present, and future.

Wednesday, February 7
6:30 pm Reception
7:00 pm Slideshow and Tasting

Wine Room
Institute for Culinary Education (ICE)
50 West 23rd St., between 5th & 6th Aves.

Coming up: March 5: In Pursuit of Tea with Sebastian Beckwith
 April 21: Full-day symposium on "America Eats"

For up-to-date information, click on "events" at www.CulinaryHistoriansNY.org
or e-mail Carolyn Vaughan at tfox2@nyc.rr.com

Chocolate

For reservations, please make checks payable to Culinary Historians of New York and send to CHNY c/o Carolyn Vaughan, 150 E. 93rd St. #10B, New York, NY 10128

Name _____ Tel _____

Email _____ Please update and send to CulinaryHistorians@verizon.net

CHNY Members \$25 _____ Senior and Student Members \$22 _____ Guests \$40 _____