



NEWS

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FOR IMMEDIATE RELEASE: October 1, 2013

Taste a Bit of Chocolate History!

Schwenksville, PA (October 1, 2013) – On Saturday, October 5, 2013 from 11:00am to 3:00pm join Pennypacker Mills and Mars Chocolate North America to learn about the history of the nation through the engaging story of one of the most beloved foods, chocolate, in a free demonstration program. A team of Mars Chocolate History Ambassadors will bring chocolate history to life through an interactive demonstration of the historical bean-to-beverage story using authentic tools including live cocoa pods, cocoa beans and nibs, a hot stone metate, winnowing baskets, chocolate drink pots and stirrers. Observers will be able to touch, taste, smell, and experience the chocolate drink as it was enjoyed by the Founding Fathers. American Heritage Chocolate is an authentic colonial-style chocolate recipe that is made by Mars Chocolate North America.

Plan to purchase a few baking bars and chocolate drink mix to take home and enjoy. Recipes designed for use with American Heritage Chocolate will be provided. For more information, please contact Pennypacker Mills at 610-287-9349.

Pennypacker Mills Historic Site is operated by the Montgomery County Department of Assets & Infrastructure, Division of Parks, Trails & Historic Sites. Located at 5 Haldeman Road in Schwenksville, Montgomery County, PA, Pennypacker Mills offers year-round guided tours, changing exhibits, seasonal events, and educational programs. For more information, visit the website at <http://www.montcopa.org/index.aspx?nid=928>.

Images provided by Mars Chocolate North America:



The whole family will be fascinated learning how chocolate is made. Don't forget to sample the hot chocolate!



Fresh cocoa pods will be shown as part of the bean to beverage demonstration of how chocolate is made.