Chocolate
**Introduction**
Enter the exhibition through the familiar setting of an upscale chocolate shop. Pass beneath chocolate-brown arches with the exhibition’s gilded title gleaming above.

**The Rainforest**
Stand beneath the branches of a life-size cacao tree in a Mesoamerican rainforest and learn about its unusual anatomy, narrow geographical range, the botany of the cacao tree, and the rainforest plants and animals that share cacao’s delicately balanced ecosystem.

**The Maya**
Find yourself in an ancient Maya temple environment where citizens first grew cacao and ground its seeds into a bitter, frothy drink. Interpret glyphs on a royal chocolate pot, and see recreations of archaeological vessels that once held the drink of kings.

**The Aztec**
Encounter the Aztec who valued the cacao that could not grow in their climate as a currency. Barter seeds in an Aztec market, explore their use as a ritual offering, and learn about the god who brought the sacred source of chocolate to the Aztec people.

**Europe**
Trace cacao’s path across the ocean during a period of conquest, and witness the meeting of chocolate and sugar in Spain—a recipe that changed the taste of chocolate forever. Antique serving sets reveal how chocolate became a drink that only the rich could afford.

**Manufacturing**
Tinker with the technological inventions that made mass production possible and chocolate available to all during the Industrial Revolution. From vintage candy molds and advertisements to a modern-day factory video montage, follow chocolate’s emergence as one of the world’s tastiest industries.

**Global Commodity**
Who grows cacao? Which country consumes the most chocolate? Explore the ins and outs of the chocolate economy as you quiz yourself on facts and figures, and learn how Ghanaian farmers grow cacao today in ways that protect the rainforest and all its inhabitants.

**Exhibition Overview**
This immersive exhibition explores the rich natural and cultural history of one of the world’s favorite treats, tracing chocolate from its origin in the rainforest to status as a global economic commodity. Visitors will discover chocolate’s impact on human cultures and tropical ecosystems through scenic elements, original video, interactives, rich imagery and graphics, and approximately 150 objects.

Featured pieces include replicated pre-Columbian ceramics and other decorative objects, European silver and porcelain servers, examples of 19th- and 20th-century advertising and packaging, vintage chocolate molds, and detailed botanical replications. Chocolate creates a sensual experience through tactile elements, audio-visual environments, vivid imagery, and the tantalizing scent of chocolate.
# Exhibition Specifications

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Size</strong></td>
<td>4,500 ft² (420 m²)</td>
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<tr>
<td><strong>Ceiling height</strong></td>
<td>11 ft (3.35 m)</td>
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<tr>
<td><strong>Security</strong></td>
<td>Exhibition requires a limited-access, lockable space with security staff during public hours</td>
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<tr>
<td><strong>Shipping</strong></td>
<td>One-way, inbound, paid by host venue (international arrangements may vary)</td>
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<tr>
<td><strong>Language</strong></td>
<td>All text in English and Spanish; language may be converted by international host venues</td>
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</tbody>
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**Rental fee**
Please inquire

**Features**
- Over 150 antique objects and recreations of archaeological vessels
- 5 mechanical and digital interactives
- 2 large media elements and 3 videos

**Contact**
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www.fieldmuseum.org/about/traveling-exhibitions

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