



Chocolate

by Robert Burleigh

Riches
from the
Rainforest

Outlining

Objectives: ... compile notes into outlines

... represent text information in different ways such as in outline, timeline, or graphic organizer

... summarize and organize ideas gained from multiple sources in useful ways such as outlines, conceptual maps, learning logs, and timelines

... use the text's structure or progression of ideas such as cause and effect or chronology to locate and recall information

Look at this outline of information on the first two pages of *Chocolate, Riches from the Rainforest*.

Sample Page from Treasure Trackers
To Order, call 512-558-1121

Where Chocolate Comes From

A. Rainforests Near Equator

1. Grow in warm, humid climate
2. Contain exotic birds, animals, flowers, trees

B. Cacao Trees

1. Named by the Olmecs in Mexico 3000 years ago
2. Grow more than 30 feet tall beneath taller trees
3. _____
4. Make oddly shaped pods containing seeds

_____ Which of these statements belongs in the blank under "Cacao Trees"?

- A. Damaged by gnatlike flies called midge
- B. Produce gnatlike flies called midge
- C. Produce five-petaled white flowers that bloom all year
- D. Taste like chocolate

Unscramble the list of steps. First enlarge the list. Then, cut out them apart. **In a group of eleven**, label each person with one of the steps. As you listen to the book being read aloud, position each person in order to show how chocolate was originally made. **Or, if you *must* be boring**, cut these out, and paste them in order on the back of this page. Number your final list.

_____ Shell the seeds

_____ Dry the seeds

_____ Pour between two pots to mix fat part with chocolate part

_____ Allow seeds to ferment

_____ Remove seeds

_____ Pick ripe pods

_____ Allow paste to harden

_____ Flavor with honey, chili peppers, vanilla, etc.

_____ Crush the seeds to make a smooth paste

_____ Roast the seeds

_____ Break off small chunks to mix with water

