



THE HISTORY OF HOT CHOCOLATE EXPERIENCE

An engaging lunch-and-learn for teams, clients, and leadership.

"The History of Hot Chocolate" is a 45-minute tasting journey that begins with fresh cacao beans and ends with 18th and 19th century hot chocolate recipes.

Participants learn:

- about the people who used it to make a sacred Mesoamerican drink,
- how it spread to Europe and the American colonies, and
- about Caesar, an enslaved chocolatier, who worked with this elite ingredient in 18th century Virginia.

Available in Central Virginia and Williamsburg, Va.

"The History of Hot Chocolate" is led by documentary producer Angi Kane. By blending storytelling, history and food, she has recently launched this as part of a new lunch-and-learn series.

Angi and her husband, Bill, are the owners of Jolly's Mill Pond Farm in Williamsburg where they cultivate a growing list of organic heritage ingredients. They also offer culinary heritage classes exploring the Black and Indigenous culinary heritage of their farm and foodway.



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