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Chocolate Presentation Summary:

There are several elements in my chocolate presentation: Chocolate drink sampling; Lecture & Slide show; and Spice display.

- The first and most important element to this chocolate presentation is providing traditional chocolate drinks (which are called Elixirs) that the public can sample. This can be one or many types of traditional/historical chocolate drinks in 1 quart to 1 gallon sizes, which I provide. Please see the drinking chocolate description reference sheet for varieties offered.

I have researched the history of chocolate and have developed traditional and historically accurate chocolate drinks based upon traditional ancient Mesoamerican information and historic European recipes. The several types of chocolate drinks that I make include but are not limited to:

- ❖ **Maya & Aztec Chocolate Elixirs** (circa 2000 BC to 1500 AD):
 - Acuyo; Atole; Aztec Warrior - Unsweetened; Chili; Mayan Full Spice; Pepper Allspice; Rose Almond; Zapoteca
- ❖ **Historic European Chocolate Elixirs** (circa 1530 AD to 1800 AD):
 - 1644 Spanish; 1666 Italian Jasmine; 1666 Italian Citrus; 1680's English; 1692 French; 1692 French Lavender; 1775 Marie Antoinette
- ❖ **American Chocolate Elixirs:** 1790's Jeffersonian; 1900's Oaxacan Mexican; Modern American and Mexican Elixirs.

These chocolate drinks are rich, strong and aromatic spicy elixirs that are unlike any chocolate drink available commercially. They are made with a large portion of high quality real chocolate (not cocoa powder) made from some of the best cacao varieties (Criollo & Trinitario), organic spices & herbs, sweetened with honey or Agave syrup or raw sugar and mixed with pure water. They are traditionally non-dairy except for the English and modern Mexican elixirs. The samples are given out in small paper cups, about 3oz size.

- Second is a lecture ranging from 45 minutes to 3 hours (dependent upon the inclusion of a slide show or not) that I give on the history of chocolate. My talk includes several topics: an overview of the Botanical and Ecological sources of chocolate; the Cultural and Traditional uses of chocolate during the Pre-Columbian times by the Mesoamericans (including the Mayan and Aztec peoples); Chocolate use during the Spanish Colonial period and the American Southwest; How chocolate enraptured and captivated Europe; Historic and Modern changes made to chocolate and the creation of eating chocolate; What ingredients make up high quality chocolate and comparisons; and finally the Health benefits of dark chocolate. There will be time to sample traditional and historic chocolate drinks and a question/answer session afterward
- The third element is the physical presentation of spices and dried chocolate wafers that were historically used, arrayed in Mexican Maiolica bowls of various sizes. These spices are not to be sampled out by the public but are for information and display purposes only.

I also can include samples of high quality eating chocolate for public consumption.

Approximate fee for the presentation is \$500 to \$1000, plus wholesale cost of the drinking chocolate which is dependent upon how much is needed. Please inquire.

If you are interested in having Mark give a chocolate presentation to your organization, please do not hesitate to contact him for details.