

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# LEARNING ABOUT CHOCOLATE

Y W N H T H Q Z G R A I N Y J H P  
F H Q C E N T R A L A M E R I C A  
K G U G M L G Y W I N N O W E D M  
W I B S P Y A M O N K E Y S V X P  
J P S F E B N Z N G P Z R A I N U  
L R U T R O P I C A L H M I L K Q  
C H N U E E N F G Y L G L O S S Y  
O K E W D B I A A Y X W P M K V D  
C C M Z A S B R F E R M E N T D C  
O H R F P Y S M C O N C H E D R A  
A O O U O K W S J Y A N W B L Y R  
P C A X D I A P K F F S S U B I I  
O O S I S V O R X P R M U T E N B  
W L T L I Q U O R P I O G T A G B  
D A E S L A M M E D C O A E N W E  
E T D C A C A O O O A T R R S B A  
R E E W A B K A O B A H V S M Q N

CENTRALAMERICA  
TEMPERED  
SLAMMED  
SMOOTH  
LIQUOR  
FARMS  
NIBS

COCOAPOWDER  
WINNOWED  
ROASTED  
GLOSSY  
DRYING  
CACAO  
PODS

CARIBBEAN  
TROPICAL  
MONKEYS  
GRAINY  
AFRICA  
BEANS  
RAIN

CHOCOLATE  
CONCHED  
FERMENT  
BUTTER  
SUGAR  
MILK  
SUN