

Guided Highlighted Reading for Grade 8

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Passage Type: Nonfiction

Passage Title and Source: History of Chocolate from *World Cocoa Foundation*

Background Knowledge

(The teacher gives the overview prior to reading.)

Procedure: Students need two copies of the passage (or two different highlighters) for two readings.

- *Build the context for the reading by activating prior knowledge using the following:*
 - Anticipatory Set:** Think about chocolate. How do you feel about chocolate? Where do you think it was first used and by whom? When and where do you think chocolate was first discovered?
 - Vocabulary:** *When you come to the vocabulary words in the highlighting process, give the definition, have students say the word five times (if time permits), and continue the highlighting process.*
 - Concoction: mixture
 - Regal: having to do with royalty
- *Before having students begin highlighting, the teacher has students skim the text and review the questions quickly. The teacher reads the prompts s/he has prepared for each paragraph and has the students scan through the text, highlighting. The teacher reads as rapidly as students can follow. The purpose is to get students to push their eyes rapidly across the text to find the text to be highlighted.*
- **Optional:** *The teacher has students go back to the text with partners to determine the answers to prompts and vocabulary meaning from context or from their prior knowledge. Have students share their results. Use the definitions for your reference as students share their results.*
- *Students answer the questions at the end of each selection and check their answers. Students should be more successful with the questions after going through the highlighting process.*

Share some or all of this information before or after highlighting:

- **Summary:** **This article details the history of chocolate from the time it was brought back to Spain by Columbus in 1492. Cortez encountered chocolate in 1519 and added cane sugar to overcome the bitterness. The Spanish kept chocolate processing a secret until Spanish monks helped spread it through Europe. A number of inventions and discoveries made chocolate better tasting and less expensive. The remainder of the article deals with raising cocoa beans.**
- **How the text is written:** This **informational** article, written with a **formal tone**, begins with sequential organization, but the remainder is organized by **enumeration**. The **author** is not identified, but the **date of publication** and **source** are given. The author indicates the **topic** in the title, cites **dates** throughout, and uses **headings** to help the reader find information. The author uses **italics** for foreign words: “*chocolatl*.” The author uses **imagery**, as in the **simile** “treating it like a food for the gods” and the **personification** examples “Chocolate Spreads to Europe” and “gave birth to a very profitable business.” The author uses a **definition in context**: “fondant...a smooth and velvety variety,” and also indicates a **footnote** with an **asterisk**
(*Words in boldface refer to author’s craft, structure, and perspective.*)

The goals for this activity are to prepare for reading a selection, to build silent reading fluency, to determine what is important in a paragraph, to make inferences, to determine the author’s perspective, and to read with a larger context in mind.

History of Chocolate

from World Cocoa Foundation

<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	<p>Chocolate Through the Years</p> <p>The story of chocolate, as far back as we know it, begins with the discovery of America. Until 1492, the Old World knew nothing at all about the delicious and stimulating flavor that was to become the favorite of millions.</p> <p>The Court of King Ferdinand and Queen Isabella got its first look at the principal ingredient of chocolate when Columbus returned in triumph from America and laid before the Spanish throne a treasure trove of many strange and wonderful things. Among these were a few dark brown beans that looked like almonds and seemed most unpromising. They were cocoa beans, today's source of all our chocolate and cocoa.</p> <p>The King and Queen never dreamed how important cocoa beans could be, and it remained for Hernando Cortez, the great Spanish explorer, to grasp the commercial possibilities of the New World offerings.</p> <p>Food of the Gods</p> <p>During his conquest of Mexico, Cortez found the Aztec Indians using cocoa beans in the preparation of the royal drink of the realm, <i>chocolatl</i>, meaning warm liquid. In 1519, Emperor Montezuma, who reportedly drank 50 or more portions daily, served <i>chocolatl</i> to his Spanish guests in great golden goblets, treating it like a food for the gods.</p> <p>For all its regal importance, however, Montezuma's <i>chocolatl</i> was very bitter, and the Spaniards did not find it to their taste. To make the concoction more agreeable to Europeans, Cortez and his countrymen conceived of the idea of sweetening it with cane sugar.</p>	<p>6</p> <p>7</p> <p>8</p> <p>9</p>	<p>While they took <i>chocolatl</i> back to Spain, the idea found favor and the drink underwent several more changes with newly discovered spices, such as cinnamon and vanilla. Ultimately, someone decided the drink would taste better if served hot.</p> <p>The new drink won friends, especially among the Spanish aristocracy. Spain wisely proceeded to plant cocoa in its overseas colonies, which gave birth to a very profitable business. Remarkably enough, the Spanish succeeded in keeping the art of the cocoa industry a secret from the rest of Europe for nearly a hundred years.</p> <p>Chocolate Spreads to Europe</p> <p>Spanish monks, who had been consigned to process the cocoa beans, finally let the secret out. It did not take long before chocolate was acclaimed throughout Europe as a delicious, health-giving food. For a while it reigned as the drink at the fashionable Court of France. Chocolate drinking spread across the Channel to Great Britain, and in 1657 the first of many famous English Chocolate Houses appeared.</p> <p>The hand methods of manufacture used by small shops gave way in time to the mass production of chocolate. The transition was hastened by the advent of a perfected steam engine which mechanized the cocoa grinding process. By 1730, chocolate had dropped in price from three dollars or more per pound to within the financial reach of all. The invention of the cocoa press in 1828 reduced the prices even further and helped to improve the quality of the beverage by squeezing out part of the cocoa butter, the fat that occurs naturally in cocoa beans. From then on, drinking chocolate had more of the smooth consistency and the pleasing flavor it has today.</p>
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10	<p>The 19th Century marked two more revolutionary developments in the history of chocolate. In 1847, an English company introduced solid “eating chocolate” through the development of fondant chocolate, a smooth and velvety variety that has almost completely replaced the old coarse-grained chocolate which formerly dominated the world market. The second development occurred in 1876 in Vevey, Switzerland, when Daniel Peter devised a way of adding milk to the chocolate, creating the product we enjoy today known as milk chocolate.</p>	14	<p>Growing the Cocoa Bean Cocoa beans are the product of the cacao tree. The origin of the cacao tree is in dispute. Some say it originated in the Amazon basin of Brazil, others place it in the Orinoco Valley of Venezuela, while still others contend that it is native to Central America.</p>
11	<p>Chocolate Comes To America In the United States of America, the production of chocolate proceeded at a faster pace than anywhere else in the world. It was in the prerevolutionary New England–1765, to be exact—that the first chocolate factory was established.</p>	15	<p>Wherever its first home, we know the cacao tree is strictly a tropical plant thriving only in hot, rainy climates. Thus, its cultivation is confined to the lands not more than 20 degrees north or south of the equator.</p>
12	<p>Chocolate has gained so much importance since that time, that any interruption in its supply would be keenly felt.</p>	16	<p>The Need For Shelter The cacao tree is very delicate and sensitive. It needs protection from the wind and requires a fair amount of shade under most conditions. This is true especially in its first two to four years of growth.</p>
13	<p>During World War II, the U.S. government recognized chocolate’s role in the nourishment and group spirit of the Allied Armed Forces, so much so that it allocated valuable shipping space for the importation of cocoa beans. Many soldiers were thankful for the pocket chocolate bars which gave them the strength to carry on until more food rations could be obtained. Today, the U.S. Army D-rations include three 4-ounce chocolate bars. Chocolate has even been taken into space as part of the diet of U.S. astronauts.</p>	17	<p>A newly planted cacao seedling is often sheltered by a different type of tree. It is normal to plant food crops for shade, such as banana, plantain, coconuts or cocoyams. Rubber trees and forest trees are also used for shade. Once established, however, cacao trees can grow in full sunlight, provided there are fertile soil conditions and intensive husbandry.* Cacao plantations (trees under cultivation), and estates, usually in valleys or coastal plains, must have evenly distributed rainfall and rich, well-drained soil.</p>
		18	<p>As a general rule, cacao trees get their start in a nursery bed where seeds from high-yielding trees are planted in fiber baskets or plastic bags. The seedlings grow so fast that in a few months they are ready for transplanting, container and all.</p>
			*husbandry: farming

19	<p>The First Fruit With pruning and careful cultivation, the trees of most strains will begin bearing fruit in the fifth year. With extreme care, some strains can be induced to yield good crops in the third and fourth years.</p>	21	<p>The fruit, which will eventually be converted into the world's chocolate and cocoa, has green or sometimes maroon-colored pods on the trunk of the tree and its main branches. Shaped somewhat like an elongated melon tapered at both ends, these pods often ripen into a golden color or sometimes take on a scarlet hue with multicolored flecks.</p>
20	<p>Everything about the tree is just as colorful as its history. An evergreen, the cacao tree has large glossy leaves that are red when young and green when mature. Overlays of clinging moss and colorful lichens are often found on the bark of the trunk, and in some areas beautiful small orchids grow on its branches. The tree sprouts thousands of tiny waxy pink or white five-petaled blossoms that cluster together on the trunk and older branches. But, only 3 to 10 percent will go on to mature into full fruit.</p>	22	<p>At its maturity, the cultivated tree measures from 15 to 25 feet tall, though the tree in its wild state may reach 60 feet or more.</p>
		23	<p>The potential age of a tree is open to speculation. There are individual trees known to be over 200 years of age, but no one has determined the real life span of the species. However, in 25 years the economic usefulness of a tree may be considered at an end, and it often becomes desirable to replant with younger trees.</p>

“History of Chocolate” from the World Cocoa Foundation (www.chocolateandcocoa.org), © 1999-2004 World Cocoa Foundation. Used by permission.

Question Directions: Review these questions before doing the highlighting with your teacher.
Answer the questions after highlighting.

1. Which word best describes chocolate in Europe before 1492?
 - A. coarse
 - B. bitter
 - C. luxurious
 - D. unknown
2. How did the Spaniards react when first introduced to chocolate?
 - A. They did not like it.
 - B. They used cocoa beans as currency.
 - C. They shared it eagerly with other nations.
 - D. They rewarded the Aztecs who introduced them to it.
3. In paragraph 5, what does *concoction* mean?
 - A. gift
 - B. mixture
 - C. medicine
 - D. treatment
4. In paragraph 5, what does the author mean by “regal importance”?
 - A. value as a money crop
 - B. needed to maintain good health
 - C. impression on the invading Spaniards
 - D. use as a refreshment for royalty
5. In paragraph 9, which kind of transition does the author mention?
 - A. from nutritious bean to unhealthy dessert
 - B. from uneven or inferior quality to excellent quality
 - C. from specialty product to widely available product
 - D. from a cheap product to an expensive product
6. How did European processing methods affect chocolate?
 - A. It became cleaner, safer, and healthier.
 - B. It became sweeter, smoother, and milder.
 - C. It became more costly, less available, and more desirable.
 - D. It became more stimulating, more harmful, and more expensive.
7. In paragraph 12, what does the author imply would happen if people could not buy chocolate?
 - A. They would be upset.
 - B. They would find substitutes.
 - C. They would experience fatigue.
 - D. They would become undernourished.
8. What is the best reason for having this selection on a chocolatier’s Web site?
 - A. Internet customers need assurance about the product’s quality.
 - B. Buyers of gourmet chocolates might like to grow their own.
 - C. Chocolate lovers would be interested in chocolate’s history.
 - D. Cacao tree farmers want to know about markets for their crops.
9. How were the Spaniards’ addition of flavorings and sweeteners to chocolate, the English production of fondant chocolate, and the Swiss invention of milk chocolate similar?
 - A. They were attempts to make the product affordable.
 - B. They made the product appeal to European tastes.
 - C. They were additions made for the sake of purity and health.
 - D. They made the manufacturing process less costly.

Answers:

History of Chocolate 1 D
History of Chocolate 2 A
History of Chocolate 3 B
History of Chocolate 4 D
History of Chocolate 5 C
History of Chocolate 6 B
History of Chocolate 7 A
History of Chocolate 8 C
History of Chocolate 9 B

Guided Highlighted Reading for content/summary (Close and Critical Reading Question 1)

With a highlighter pen, follow the prompts of the teacher and highlight what the prompts instruct you to highlight.

The teacher reads the following:

Title: Highlight the topic of this article. (“chocolate”)

Paragraph #1: Highlight the date when chocolate was discovered by people from the Old World. (“1492”)

Paragraph #2: Highlight the word that describes the reaction of the king and queen to chocolate. (“unpromising”)

Paragraph #4: Highlight the word that means “warm liquid.” (“*chocolatl*”)

Paragraph #5: Highlight the words that fully describe how the Spaniards felt about the flavor of chocolate. (“...*chocolatl* was very bitter, and the Spaniards did not find it to their taste.”)

Paragraph #5: Highlight the word that refers to a mixture. (“concoction”)

Paragraph #6: Highlight the spices that were added. (“cinnamon and vanilla”)

Paragraph #7: Highlight the words that tell how long the Spaniards were able to keep chocolate a secret. (“for nearly a hundred years”)

Paragraph #8: Highlight the words that show how chocolate was acclaimed throughout Europe. (“a delicious, health-giving food”)

Paragraph #10: Highlight the part Daniel Peter played in the history of chocolate. (“...devised a way of adding milk to the chocolate, creating the product we enjoy today known as milk chocolate.”)

Paragraph #12: Highlight the words that tell how important chocolate had become. (“...any interruption in its supply would be keenly felt.”)

Paragraph #13: Highlight the amount of chocolate included in U.S. Army D-rations. (“...three 4-ounce chocolate bars”)

Paragraph #14: Highlight what is in dispute. (“The origin of the cacao tree”)

Paragraph #15: Highlight the words that describe the cacao tree. (“...strictly a tropical plant thriving only in hot, rainy climates.”)

Paragraph #16: Highlight two characteristics of the cacao tree. (“...delicate and sensitive.”)

Paragraph #17: Highlight what is planted near the cacao tree for shade. (“...food crops for shade, such as banana, plantain, coconuts or cocoyams. Rubber trees and forest trees are also used for shade.”)

Paragraph #19: Highlight the year when most cacao trees bear fruit. (“fifth”)

Paragraph #20: Highlight what kind of tree a cacao is. (“evergreen”)

Paragraph #21: Highlight the description of the shape of the cacao pod. (“...somewhat like an elongated melon tapered at both ends.”)

Paragraph #22: Highlight how tall a cacao can grow in the wild. (“...may reach 60 feet or more.”)

Paragraph #23: Highlight the estimated economic usefulness of the cacao tree. (“25 years”)

Guided Highlighted Reading for craft, structure and perspective (Close and Critical Reading Question 2)
With another copy of the passage or a different color highlighter pen, students highlight the following.

Footnote: Highlight the source of the article. (*from World Cocoa Foundation AND/OR*
www.chocolateandcocoa.org)

Paragraph #1: Highlight the lead the author writes to interest readers and encourage them to read on. (“The story of chocolate, as far back as we know it, begins with the discovery of America. Until 1492, the Old World knew nothing at all about the delicious and stimulating flavor that was to become the favorite of millions.”)

Paragraph #3: Highlight the word in the second to last line that the author uses instead of the words “to figure out.” (“grasp”)

Paragraph #4: Highlight the word from another language that the author puts in italics. (“*chocolatl*”)

Paragraph #4: Highlight the example of a simile. (“...treating it like a food for the gods.”)

Paragraph #7: Highlight two examples of personification. (“The new drink won friends...,” and “...which gave birth to a very profitable business.”)

Paragraph #8: Highlight the imagery in the heading above paragraph #8. (“**Chocolate Spreads to Europe**”)

Paragraph #10: Highlight the definition in context. (“...fondant chocolate, a smooth and velvety variety....”)

Paragraph #11: Highlight the author’s use of dashes for clarification. (“...prerevolutionary New England—1765, to be exact—that the first chocolate factory was established.”)

Paragraph #17: Highlight the footnote indicated by an asterisk in paragraph #17. (*husbandry: farming)

Paragraph #20: Highlight the two sentences containing imagery that describe the cacao tree. (“Overlays of clinging moss and colorful lichens are often found on the bark of the trunk, and in some areas beautiful small orchids grow on its branches. The tree sprouts thousands of tiny waxy pink or white five-petaled blossoms that cluster together on the trunk and older branches.”)

Paragraph #23: Highlight the word that the author chooses instead of “debate.” (“speculation”)

Close and Critical Reading—Student Copy

What does the text say? (Briefly summarize “History of Chocolate” at the literal level.)

How does it say it? In other words, how does the author develop the text to convey his/her purpose? (What are the genre, format, organization, features, etc.?)

What does the text mean? (What message/theme/concept is the author trying to get across?)

So what? (What does the message/theme/concept mean in your life and/or in the lives of others? Why is it worth sharing/telling? What significance does it have to your life and/or to the lives of others?)

Close and Critical Reading—Suggested Answers

What does the text say? (Briefly summarize “History of Chocolate” at the literal level.)

This article details the history of chocolate from the time it was brought back to Spain by Columbus in 1492. Cortez encountered chocolate in 1519 and added cane sugar to overcome the bitterness. The Spanish kept chocolate processing a secret until Spanish monks helped spread it through Europe. A number of inventions and discoveries made chocolate better tasting and less expensive. The remainder of the article deals with raising cocoa beans.

How does it say it? In other words, how does the author develop the text to convey his/her purpose? (What are the genre, format, organization, features, etc.?)

This **informational** article, written with a **formal tone**, begins with sequential organization, but the remainder is organized by **enumeration**. The **author** is not identified, but the **date of publication** and **source** are given. The author indicates the **topic** in the title. The author cites **dates** throughout and uses **headings** to help the reader find information. The author uses **italics** for foreign words: “*chocolatl*.” The author uses **imagery**, as in the **simile** “treating it like a food for the gods” and the **personification** examples “Chocolate Spreads to Europe” and “gave birth to a very profitable business.” The author uses a **definition in context**: “fondant...a smooth and velvety variety,” and also indicates a **footnote** with an **asterisk**. (*Words in boldface refer to author’s craft, structure, and perspective.*)

What does the text mean? (What message/theme/concept is the author trying to get across?)

The theme is “**Exclusivity makes things desirable; accessibility makes things popular.**” The author points out the exclusivity of chocolate: “...Cortez found the Aztec Indians using cocoa beans in the preparation of the royal drink of the realm, *chocolatl*...,” and “Emperor Montezuma, who reportedly drank 50 or more portions daily, served *chocolatl* to his Spanish guests in great golden goblets, treating it like a food for the gods.” Even when chocolate made its way to Spain, they managed to keep it exclusively theirs: “Remarkably enough, the Spanish succeeded in keeping the art of the cocoa industry a secret from the rest of Europe for nearly a hundred years.” Finally chocolate became more popular because of its availability: “Chocolate drinking spread across the Channel to Great Britain, and in 1657 the first of many famous English Chocolate Houses appeared.” Other changes took place, as “the hand methods of manufacture used by small shops gave way in time to the mass production of chocolate.” Eventually, “by 1730, chocolate had dropped in price from three dollars or more per pound to within the financial reach of all,” and today “chocolate has gained so much importance since that time that any interruption in its supply would be keenly felt.”

So what? (What does the message/theme/concept mean in your life and/or in the lives of others? Why is it worth sharing/telling? What significance does it have to your life and/or to the lives of others?)

Answers will vary.