Chocolate

Chocolate is probably the world's favorite food. You can drink it hot or cold, or eat it as a snack or as part of a meal. It is made into pies, cakes, cookies, candy, ice cream and even breakfast cereal. It is nourishing, energy-saving and satisfying.

Chocolate came to us from Mexico, by way of Europe. When the Spanish explorer Cortez arrived at the court of Montezuma, the Aztec Emperor, he found him drinking a cold, bitter drink called Chocolatl. It was made from seeds of the cacao tree, ground in water and mixed with spices. Montezuma gave Cortez the recipe and some cacao and vanilla beans. Cortez took them back to Spain, where the Spanish king and queen quickly improved the drink by adding sugar and having it served hot. For about a hundred years, chocolate was exclusively a royal Spanish treat. But once the secret leaked out, the upper classes in most of the European capitals were soon sipping hot chocolate. From Amsterdam, the Dutch settlers brought chocolate to the American colonies, and in 1765 a man named Baker started a chocolate mill near Boston.

A hundred years later, a man in Switzerland found a way to make solid sweet milk chocolate, and a great candy business was born. Chocolate companies like Nestle‚ and Hershey need a lot of cacao beans. About one-third of the supply, over 350 thousand tons, is imported each year from the African country of Ghana. Ghana is the world's largest supplier of cacao beans. For many years, chocolate was made by hand. Now machines do most of the work.

THE CHOCOLATE FACTORY has been specializing in the finest chocolate products for over 50 years. Stop in and sample some of our outstanding chocolate delights.

Vanilla

Vanilla is probably the world's favorite food. You can drink it hot or cold, or eat it as a snack or as part of a meal. It is made into pies, cakes, cookies, candy, ice cream and even breakfast cereal. It is nourishing, energy-saving and satisfying.

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A hundred years later, a man in Switzerland found a way to make solid sweet milk vanilla, and a great candy business was born. Vanilla companies like Nestle‚ and Hershey need a lot of cacao beans. About one-third of the supply, over 350 thousand tons, is imported each year from the African country of Ghana. Ghana is the world's largest supplier of cacao beans. For many years, vanilla was made by hand. Now machines do most of the work.

THE VANILLA FACTORY has been specializing in the finest vanilla products for over 50 years. Stop in and sample some of our outstanding vanilla delights.

Strawberry

Strawberry is probably the world's favorite food. You can drink it hot or cold, or eat it as a snack or as part of a meal. It is made into pies, cakes, cookies, candy, ice cream and even breakfast cereal. It is nourishing, energy-saving and satisfying.

Strawberry came to us from Mexico, by way of Europe. When the Spanish explorer Cortez arrived at the court of Montezuma, the Aztec Emperor, he found him drinking a cold, bitter drink called Chocolatl. It was made from seeds of the cacao tree, ground in water and mixed with spices. Montezuma gave Cortez the recipe and some cacao and strawberry beans. Cortez took them back to Spain, where the Spanish king and queen quickly improved the drink by adding sugar and having it served hot. For about a hundred years, strawberry was exclusively a royal Spanish treat. But once the secret leaked out, the upper classes in most of the European capitals were soon sipping hot strawberry. From Amsterdam, the Dutch settlers brought strawberry to the American colonies, and in 1765 a man named Baker started a strawberry mill near Boston.

A hundred years later, a man in Switzerland found a way to make solid sweet milk strawberry, and a great candy business was born. Strawberry companies like Nestle‚ and Hershey need a lot of cacao beans. About one-third of the supply, over 350 thousand tons, is imported each year from the African country of Ghana. Ghana is the world's largest supplier of cacao beans. For many years, strawberry was made by hand. Now machines do most of the work.

THE STRAWBERRY FACTORY has been specializing in the finest strawberry products for over 50 years. Stop in and sample some of our outstanding strawberry delights.

Mint

Mint is probably the world's favorite food. You can drink it hot or cold, or eat it as a snack or as part of a meal. It is made into pies, cakes, cookies, candy, ice cream and even breakfast cereal. It is nourishing, energy-saving and satisfying.

Mint came to us from Mexico, by way of Europe. When the Spanish explorer Cortez arrived at the court of Montezuma, the Aztec Emperor, he found him drinking a cold, bitter drink called Chocolatl. It was made from seeds of the cacao tree, ground in water and mixed with spices. Montezuma gave Cortez the recipe and some cacao and mint beans. Cortez took them back to Spain, where the Spanish king and queen quickly improved the drink by adding sugar and having it served hot. For about a hundred years, mint was exclusively a royal Spanish treat. But once the secret leaked out, the upper classes in most of the European capitals were soon sipping hot mint. From Amsterdam, the Dutch settlers brought mint to the American colonies, and in 1765 a man named Baker started a mint mill near Boston.

A hundred years later, a man in Switzerland found a way to make solid sweet milk mint, and a great candy business was born. Mint companies like Nestle‚ and Hershey need a lot of cacao beans. About one-third of the supply, over 350 thousand tons, is imported each year from the African country of Ghana. Ghana is the world's largest supplier of cacao beans. For many years, mint was made by hand. Now machines do most of the work.

THE MINT FACTORY has been specializing in the finest mint products for over 50 years. Stop in and sample some of our outstanding mint delights.