

# Chocolate: The Exhibition Public Programs



Visitors are invited to discover the world of chocolate through a variety of related programming. All programs listed below are included with regular Museum Admission unless otherwise indicated.

## Fun Chocolate Weekends:

### Opening of Chocolate

*Saturday, February 8<sup>th</sup> and Sunday, Feb 9<sup>th</sup> from 12pm-4pm*

### President's Day Weekend Celebration!

*Saturday, February 15<sup>th</sup> through Monday, Feb 17<sup>th</sup> from 10am-5pm Daily*

### Memorial Day Weekend Celebration!

*Saturday, May 24<sup>th</sup> through Monday, May 26<sup>th</sup> from 12pm-4pm*

On these weekends, visitors can grind cacao, test pot sherds for chocolate residue, and contribute to the Museum's community art piece. Guests will also have the opportunity to participate in *Chocolate Tastings* (\$1 per person) and *Chocolate Blasts*.



### Ultimate Chocolate Festival - Full Museum

*Sat, March 22<sup>nd</sup> through Sun, March 23<sup>rd</sup> from 10am-5pm Daily*

Meet chocolate makers, restaurateurs, and pastry chefs from Utah; enjoy free chocolate samples; hands-on activities; participate in the *Chocolate Tastings* (\$1 per person) and *Chocolate Blast* programs and see Mayan and modern dance performances.

## Recurring Chocolate Programming



### Chocolate Tastings - Tasting Room in the Chocolate Exhibition Gallery

*Wednesdays at 7pm; Saturdays at 1pm 2pm 3pm and 4pm; Sundays at 1pm 2pm and 3pm; and during special events*

Taste chocolates from local chocolate makers: Mezzo, Solstice and Millcreek Roasting Company. Receive tasting tips, learn about the process of making chocolate, and discover Utah's amazing chocolate scene. (\$1 per person)



### Chocolate Blasts - Chocolate Exhibition Gallery

*Schedule Varies*

Join us for a 15-minute mini-lecture and Q&A on a variety of topics presented by local chocolate experts. We'll the history of chocolate, the process of making chocolate, current archeological research focusing on chocolate residue on Fremont pottery, and much more.



### Kid's Chocolate Tastings - Special Exhibits Gallery

*Most Thursday Mornings, Times vary*

Bring the little ones and explore the world of chocolate and treat their taste buds to an assortment of different Hershey chocolates. See if you can tell the differences among milk, dark and specialty chocolates.



## Chocolate Lecture Series

Learn about chocolate from local, chocolate experts. Lectures are included with Museum admission unless otherwise indicated.

### **Matt Caputo's Chocolate Tasting Class - Swaner Forum**

**Wednesday, February 26<sup>th</sup> from 7pm-9pm; \$25, Includes Class and Museum Admission**

CEO of Caputo's Deli in Salt Lake City, Matt Caputo is widely known in international chocolate circles as one of the most influential figures in the American chocolate industry. Caputo's Deli offers the largest selection of ultra premium chocolate in the United States. At this chocolate tasting class, you will learn from an expert what makes one chocolate "fine" and the other just "standard." In addition you will find out how to identify flavors, get familiarized with great chocolate makers, and learn other bits of chocolate know-how.

### **Utah's Chocolate Story Past & Present - Swaner Forum**

**Wednesday, March 12<sup>th</sup> from 7pm-9pm; Matt Caputo and Glenna Neilson-Grimm**

The chocolate story is centuries old. Museum Anthropology Collections Manager Glenna Nielsen-Grimm describes the prehistory of chocolate, its use in the Maya area, and the latest research which suggests Ancestral Puebloan people living in a village near Blanding, Utah were consuming chocolate as early as 750 AD. After you've learned about chocolate's rich past, listen as internationally recognized chocolate expert Matt Caputo tells the story of Utah's recent surge to the forefront of the worldwide chocolate community.

### **Plant Defenses - Community Room**

**Wednesday, April 2, 7-9pm; Dr. Kevin Kohl**

Many of the plants we eat, such as cacao, broccoli, and coffee contain toxic, defensive chemicals that protect plants in nature. Through processing, cooking, and other methods we create edible food. University of Utah researcher Dr. Kevin Kohl is studying how wild mammals cope with eating similar plant toxins. Join Dr. Kohl as he discusses how humans and wild animals share remarkably similar solutions to dealing with these plant poisons. The program will also include a chocolate tasting to demonstrate how humans create a delicious snack from a chemically defended plant.

### **A History of Cooking With Chocolate - Community Room**

**Wednesday, May 7, 7pm-9pm; Vanessa Chang; \$25, Includes Lecture, a Chocolate Tasting & Museum Admission**

Bars, truffles, cakes, pastries, and more - humans have always had a love affair with chocolate. And nature and technology have made it so that we love it. But chocolate hasn't always stayed the same. This lecture, presented by freelance food and travel writer and self-proclaimed food nerd, Vanessa Chang, explores the different uses of cacao by culture and era, ranging from Ancient Mesoamerican civilization to modern day use by looking at the science behind cacao, cocoa butter, and cultural tastes. Lecture includes three tastings of chocolate recipes throughout the ages.

### **Bean to Bar: Utah's Chocolate Scene Panel Discussion - Community Room**

**Wed, May 21<sup>th</sup> from 7pm-9pm Moderated by Vanessa Chang**

Utah's reputation in the world of chocolate is on the rise as a growing number of award-winning, innovative chocolate makers call Utah home. Meet some of Utah's finest chocolate makers at this panel discussion moderated by freelance food and travel writer Vanessa Chang. Panelists will include: Dana Brewster, Millcreek Cacao Roasters; Art Pollard, Amano Chocolate; Scott Querry, Solstice Chocolate; Brian Ruggles, Utah Chocolate Society; A.J. Wentworth, Chocolate Conspiracy .