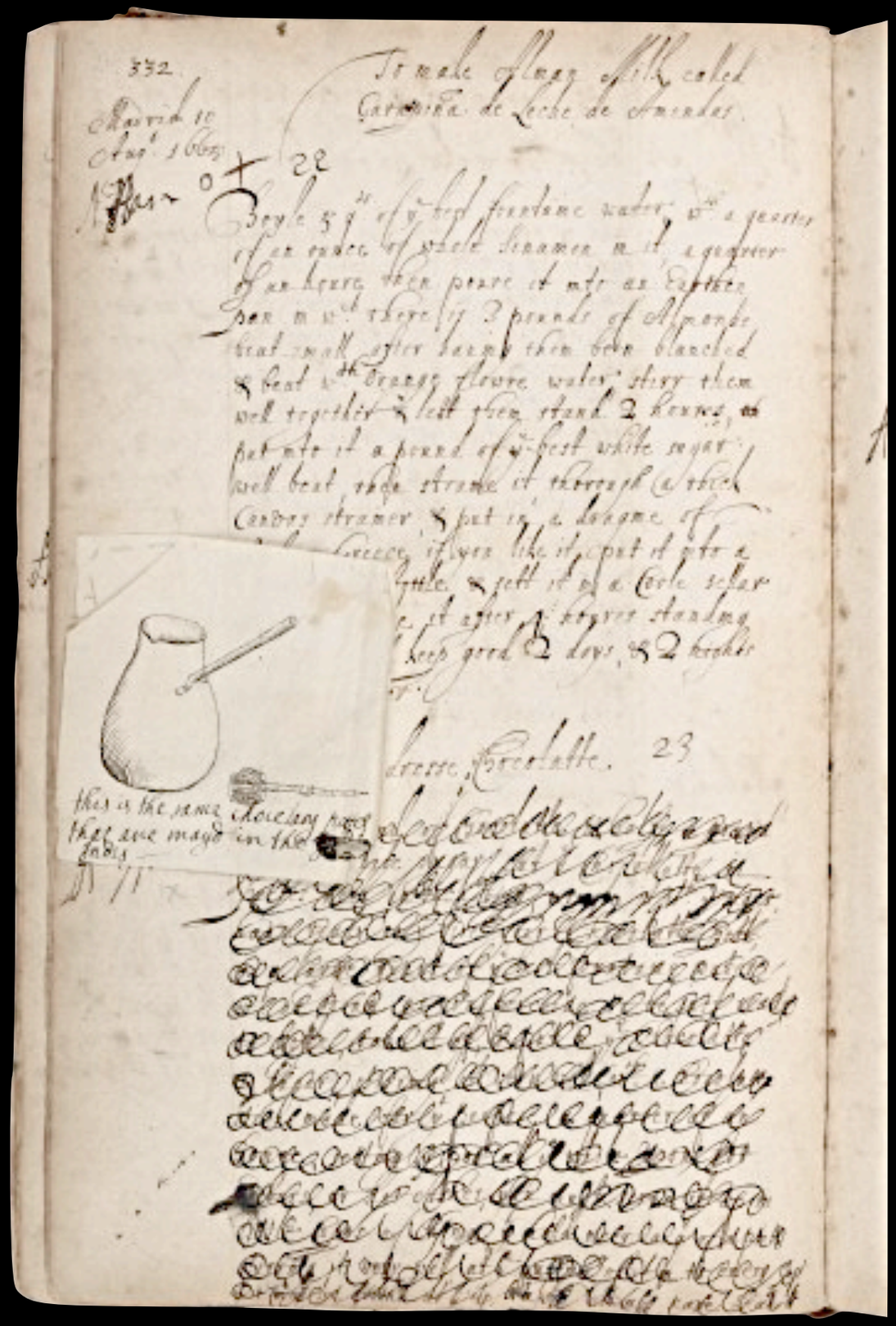
18th Century Material Culture
Chocolate

Chocolate



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To make Orange or Lime called Carminia de Leche de Granadas

March 10 Anno 1665

22

Boyle 5 pints of ye best fresh water, wth a greater of an ounce of pearle liquamen in it, a quarter of an hour then pour it into an earthen pan in wch there lyes 2 pounds of Alporche treat small after boyle then bee blanched & beat wth Orange flowre water, stirr them well together & lett them stand 2 houres, & put into it a pound of ye best white sugar well beat, then strayne it through a thick Cordes strayner, & put in a longue of [illegible] Lemon, if yoe like it, put it into a [illegible] gulle, & gett it off a Cole soffar [illegible] it after 2 houres standing [illegible] keep good 2 days, & 2 nights [illegible]

23

[illegible]

this is the same shovelay pots they are made in the Tobis

Page from Lady Ann Fanshawe's Journal & Recipe Book
c. 1665
(Wellcome Library)

THE VERTUES OF

CHOCOLATE

East-India Drink.

BY this pleasing drink health is preserved, sicknesse diverted, It cures Consumptions and Cough of the Lungs; it expells poyson, cleanseth the teeth, and sweetneth the Breath; proveketh Urine; cureth the stone and strangury, maketh Fair and Corpulent, fitre and aimeable, it cureth the running of the Reins, with sundry other desperate Diseases; It causeth Conception according to these Verses,

Nor need the Women longer grieve,
Who spend their ayle yet not Conceive,
For 'tis a Help Immediate,
If such but Lick of Chocolate.

Beauty gaind and continued, as this verse speaketh,

The Nut-Browne Lasses of the Land,
Whom Nature vail'd in Face and hand,
Are quickly Beauties of High-Rate,
By one small Draught of Chocolate.

It is impossible to immerate all new and admirable effects then producing every day in such as drink it, therefore I'le leave the Judgement of it, to those who daily make a continuall proofe of it.

THE PROPERTIES OF

CAVEE

Egipt Drink.

IT perfectly cureth the Consumption, Gout, Spleen, Dropsie, sore eyes, and all that are troubled with Rheumes, it immediately taketh away the Head-ach, it procureth appetite, and helps Digestion; and for Students or others who are to sit up late, or all Night, they drinking about two or three pennyworth of it, about their usuall time of going to bed, or when they begin to grow sleepy and drowsie, it will cheare and comfort their spirits, and make them lively, and fit for their imployment, and have no drowsinesse to come upon them all night after, it is incomparable good for those that are troubled with Melancholy, and excellent to keep Women from miscarrying, and very good for them that never had Children; It is also excellent to kill Wormes in young or old, to dry all manner of Tetters, Ringwormes, or any other evills; the flemme of it is good against Jim, watery or bloudshed Eyes; It would be too tedious to Nominate every thing it is good for, therefore I forbeare.

These drinks are to be sold by James Gough *at M. Sury's neare Bast gate.*

Broadside
1660
(Private Collection)

Members of Louis XIV's Court
Late 17th Century
(Private Collection)

CVRIOSO

TRATADO DE LA NATVRALEZA Y CALIDAD DEL CHOCOLATE, DIVIDIDO EN

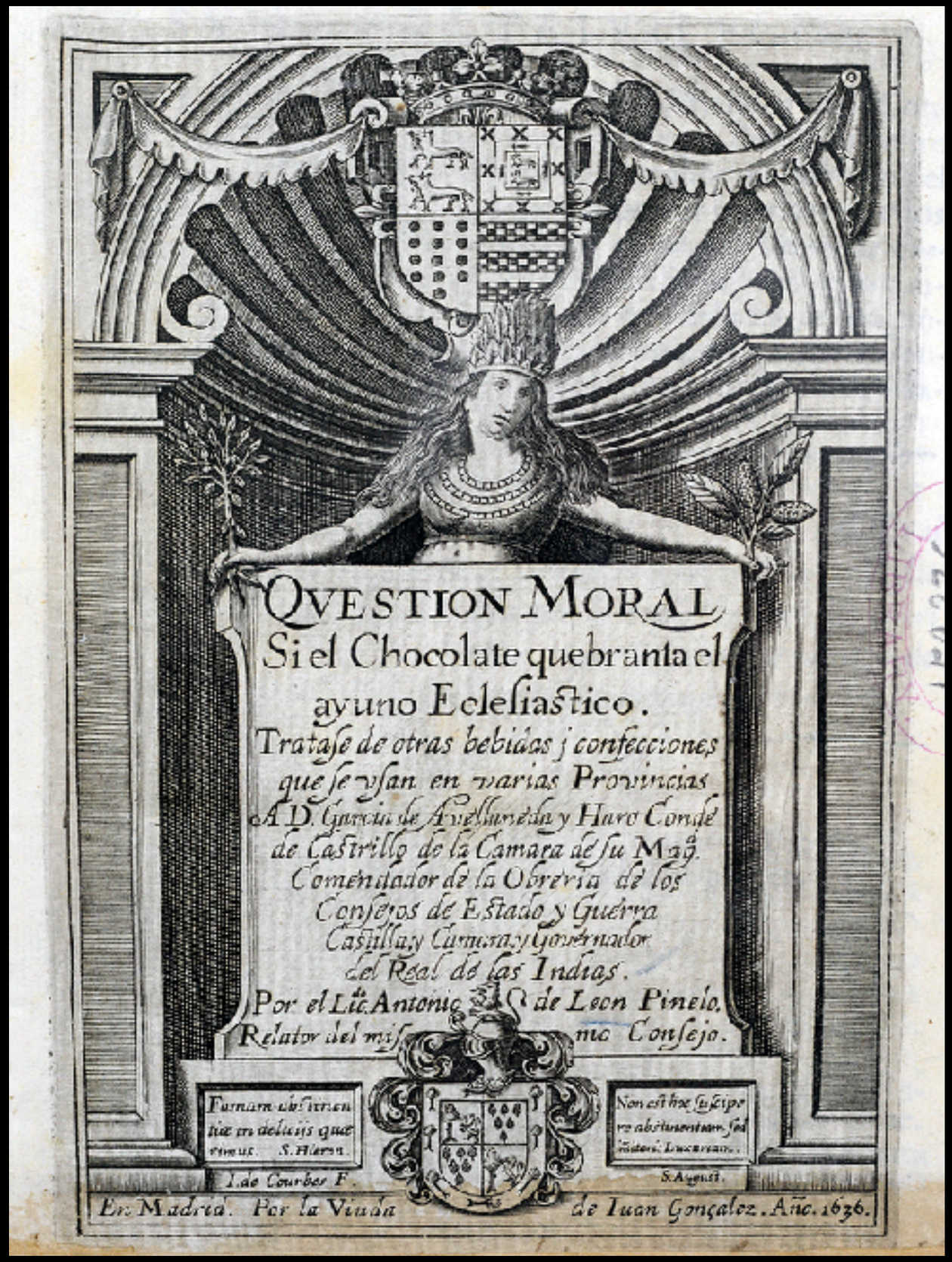
quatro puntos. En el primero se trata, que sea Chocolate; y que calidad tenga el Cacao, y los demas ingredientes. En el segundo, se trata la calidad que resulta de todos ellos. En el tercero se trata el modo de hazerlo, y de quantas maneras se toma en las Indias, y qual dellas es mas saludable. El vltimo punto trata de la quantidad, y como se ha de tomar, y en que tiempo, y que personas.

POR EL LICENCIADO ANTONIO Colmenero de Ledesma, Medico y Cirujano de la ciudad de Ecija.

CON PRIVILEGIO.

EN MADRID.
Por FRANCISCO MARTINEZ.
Año de 1631.

"CURIOSO TRATADO DELA NATURALEZA Y CALIDAD DEL CHOLATE,..."
by Antonio Comenero de Ledefma 1631
(Private Collection)



QVESTION MORAL
Si el Chocolate quebranta el ayuno Eclesiastico.
Tratase de otras bebidas y confecciones que se vsan en varias Provincias
A D. Garcia de Avellaneda y Haro Conde de Castrillo de la Camara de su Mag.
Comendador de la Obreria de los Consejos de Estado y Guerra Castilla y Camara y Governador del Real de las Indias.
Por el Lic. Antonio de Leon Pinelo, Relator del mismo Consejo.

Furnam abstinentiae in deliciis quaerimus. S. Hieron.

Non est hoc suscipere abstinentiam, sed vitiosi luxuriam. S. August.

I. de Courbes F.

En Madrid. Por la Viuda de Iuan Gonçalez. Año. 1636.

"QUESTION MORAL Siel Chocolate quebranta el ayuno Eclesiastico"
by Antonio de León Pinelo 1636
(U.S. National Library of Medicine)

Poseidon Taking Chocolate from Mexico to Europe: Frontspiece "Chocolata Inda"
by Antonio Comenero de Ledefma 1644
(U.S. National Library of Medicine)

Numb. 4.

The Publick Adviſer,

WEEKLY

Communicating unto the whole Nation the ſeveral Occaſions of all perſons that are any way concerned in matter of Buying and Selling, or in any kind of Imployment, or dealings whatſoever; according to the intent of the OFFICE OF PUBLICK ADVICE newly ſet up in ſeveral places, in and about *London* and *Weſtminſter*.

For the better Accommodation and Eaſe of the People, and the Univerſal Benefit of the Commonwealth, in point of

PUBLICK INTERCOURSE.

From Tueſday June 9. to Tueſday June 16.

An Advertiſement.

IN *Biſhopſgate-ſtreet* in *Queens-head Alley*, at a French-mans Houſe, is an Excellent *Weſt India* drink, called *CHOCOLATE*, to be ſold, where you may have it ready made at any time, and alſo unmade at reaſonable rates.

Chocolate Advertisement in the Publick Adviser Weekly
June 1657
(Private Collection / Maya Mexican Lore)

THE

Indian Nectar,

OR A

DISCOURSE

CONCERNING

CHOCOLATA:

WHEREIN

The *Nature* of the *Cacao-nut*, and the other Ingredients of that Composition, is examined, and stated according to the Judgment and Experience of the *Indians*, and *Spanish* Writers, who lived in the *Indies*, and others; with sundry additional Observations made in *England*; The ways of *compounding* and preparing *Chocolata* are enquired into; its Effects, as to its *alimental* and *Venereal* quality, as well as *Medicinal* (especially in *Hypochondriacal Melancholy*) are fully debated. Together with a *Spagyrical Analysis* of the *Cacao-nut*, performed by that excellent Chymist, *Monsieur le Febure*, Chymist to His Majesty.

By Henry Stubbe *formerly of* Ch. Ch. *in* Oxon. *Physician for His Majesty, and the Right Honourable* Thomas *Lord* Windsor *in the Island of* Jamaica *in the* West-Indies.

Thomas Gage, Survey of the *West-Indies*. chap. 15.

Here [in a certain part of *Guaxaca*] *grow many Trees of* Cacao, *and* Achiote, *whereof is made the* Chocolatte, *and it a Commodity of much trading in those parts, though our* English *and* Hollanders *make little use of it, when they take a prize at Sea, as not knowing the* secret virtue *and* quality *of it for the good of the Stomach.*

———*Videant, intabescántque relicta.*

London, Printed by *J.C.* for *Andrew Crook* at the Sign of the Green Dragon in St. *Paul's* Church-yard. 1662.

"THE Indian Nectar, OR A DISCOURSE CONCERNING CHOCOLATA:..."
by H. Stubbe of the Island of Jamaica in the West Indies London, 1662
(Private Collection / Maya at Mexico Lore)

The American Physitian;

OR,

A TREATISE

OF THE

ROOTS, PLANTS, TREES, } { SHRUBS, FRUIT, HERBS, &c.

Growing in the

ENGLISH PLANTATIONS IN AMERICA.

Describing the Place, Time, Names, Kindes, Temperature, Vertues and Uses of them, either for Diet, Physick, &c.

Whereunto is added

A DISCOURSE OF THE CACAO-NUT-TREE,

And the use of its Fruit; with all the ways of making of CHOCOLATE.

The like never extant before. By *W. Hughes.*

don, Printed by *J. C.* for *William Crook*, at he *Green Dragon* without *Temple-Bar*, 1672.

"The American Physician..."
by William Hughes 1672
(U.S. National Library of Medicine)

Sir Hans Sloane's Cacao Specimen Collected from Jamaica
c. 1687 - 1689
(Natural History Museum, London)

A

VOYAGE

To the ISLANDS

Madera, Barbadoes, Nieves, St Christophers,

AND

JAMAICA;

WITH THE

Natural History

OF THE

Herbs and *Trees, Four-footed Beasts, Fishes, Birds, Insects, Reptiles,* &c.

Of the last of those ISLANDS.

To which is prefix'd, An

INTRODUCTION,

Wherein is an ACCOUNT of the

Inhabitants, Air, Waters, Diseases, Trade, &c.

of that Place; with some Relations concerning the Neighbouring Continent, and Islands of *America.*

ILLUSTRATED WITH

The FIGURES of the Things described, which have not been heretofore engraved.

In large Copper-Plates as big as the Life.

By Sir *HANS SLOANE,* Bar^t

In Two Volumes. Vol. II.

Many shall run to and fro, and Knowledge shall be increased. Dan. xii. 4.

LONDON:

Printed for the AUTHOR. 1725.

"A VOYAGE To the islands Madera, Barbados, Nievs, S. Chrisophers, AND JAMAICA"
by Hans Sloane, M.D. 1725
(Natural History Museum, London)

"A VOYAGE To the islands Madera, Barbados, Nievs, S. Chrisophers, AND JAMAICA"
by Hans Sloane, M.D. 1725
(Natural History Museum, London)

Traité Nouueau & Curieux du Chocolate
Composé Par Philippe Sylvestre Dufour

Mairot Carme

TRAITEZ
Nouveaux & curieux
DV CAFÉ, DV THÉ ET DV CHOCOLATE.

Ouvrage également necessaire aux Medecins, & à tous ceux qui aiment leur santé.

Par PHILIPPE SYLVESTRE DVFOVR

F. Mairot C. Prêtre. orate pro eo.

A LYON,

Chez IEAN GIRIN, & B. RIVIERE, ruë Merciere, à la Prudence.

M. DC. LXXXV.

AVEC PRIVILEGE DV ROY.

"Traitez Nouveaux & Curieux du Cafe du the et du Chocolate"
by Philippe Sylvestre Dufour 1685
(PBA Galleries)

Frontispiece Illustration for "A Treatise on the New and Curious of Coffee Tea and Chocolate"
by Philippe Sylvestre Dufour 1685
(Private Collection)

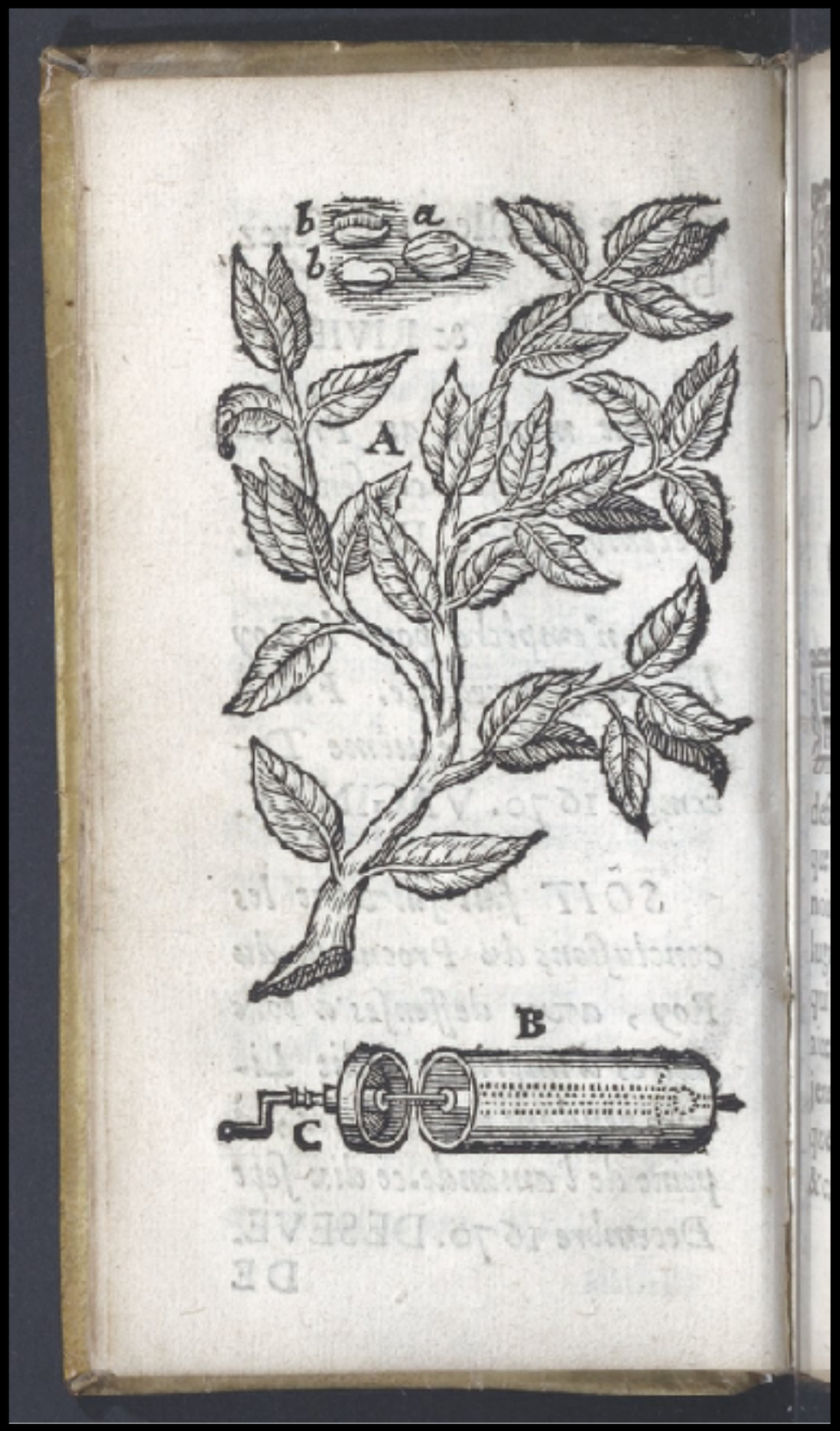
DE L'VSAGE DU CAPHE, DV THE, ET DV CHOCOLATE.

A LYON,
Chez IEAN GIRIN, & BARTHELEMY RIVIERE.
en ruë Merciere, à la Prudence.

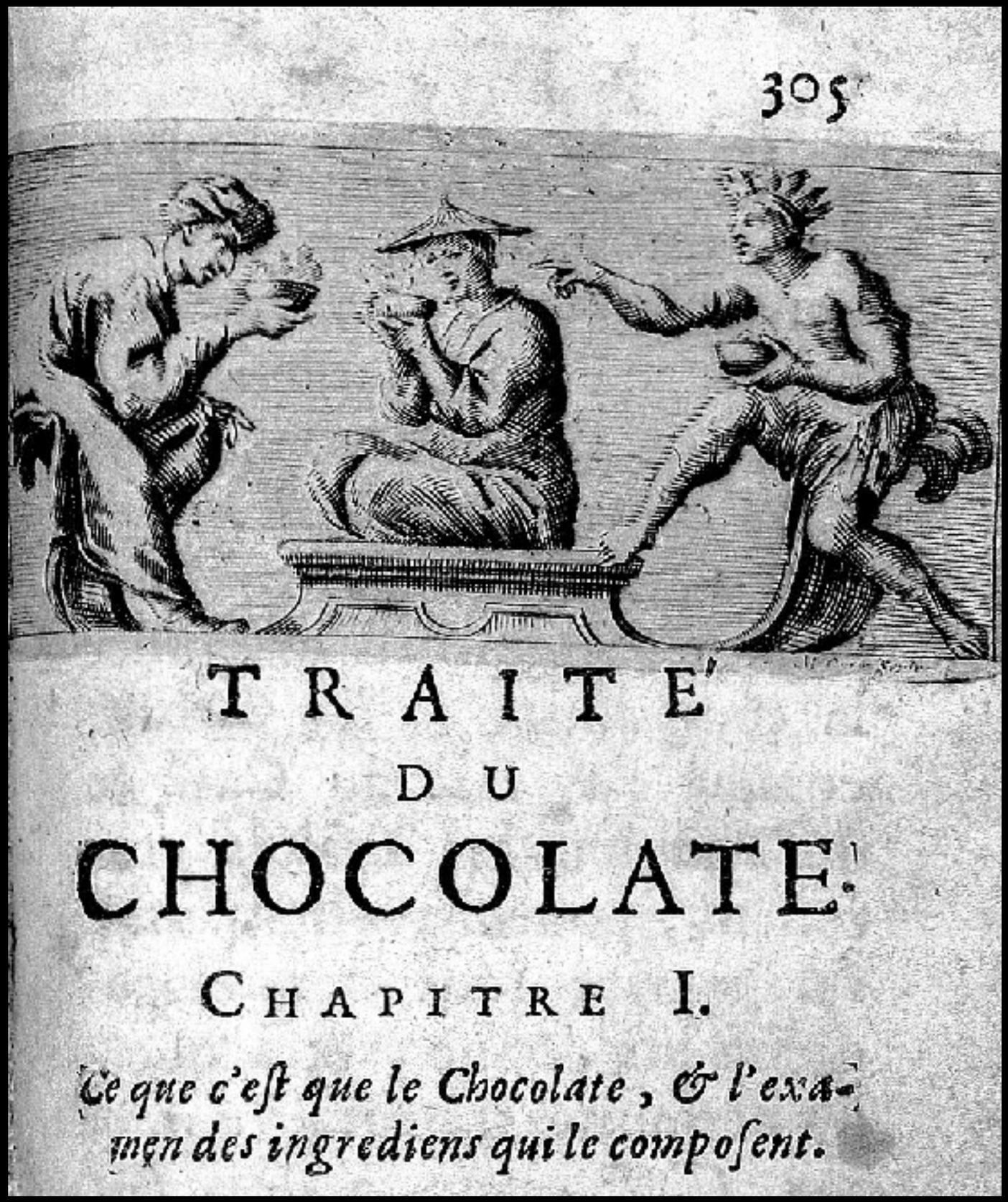
M. DC. LXXI.

Avec permission des Superieurs.

"DE L'USAGE DU CAPHE. DU THE, ET DU CHOCOLATE"
by Philippe Sylvestre Dufour 1671
(BNF GALLICA)



"DE L'USAGE DU CAPHE. DU THE, ET DU CHOCOLATE"
by Philippe Sylvestre Dufour 1671
(BNF GALLICA)



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TRAITE'
DU
CHOCOLATE.

CHAPITRE I.

Ce que c'eſt que le Chocolate, & l'exa-
men des ingrediens qui le compoſent.

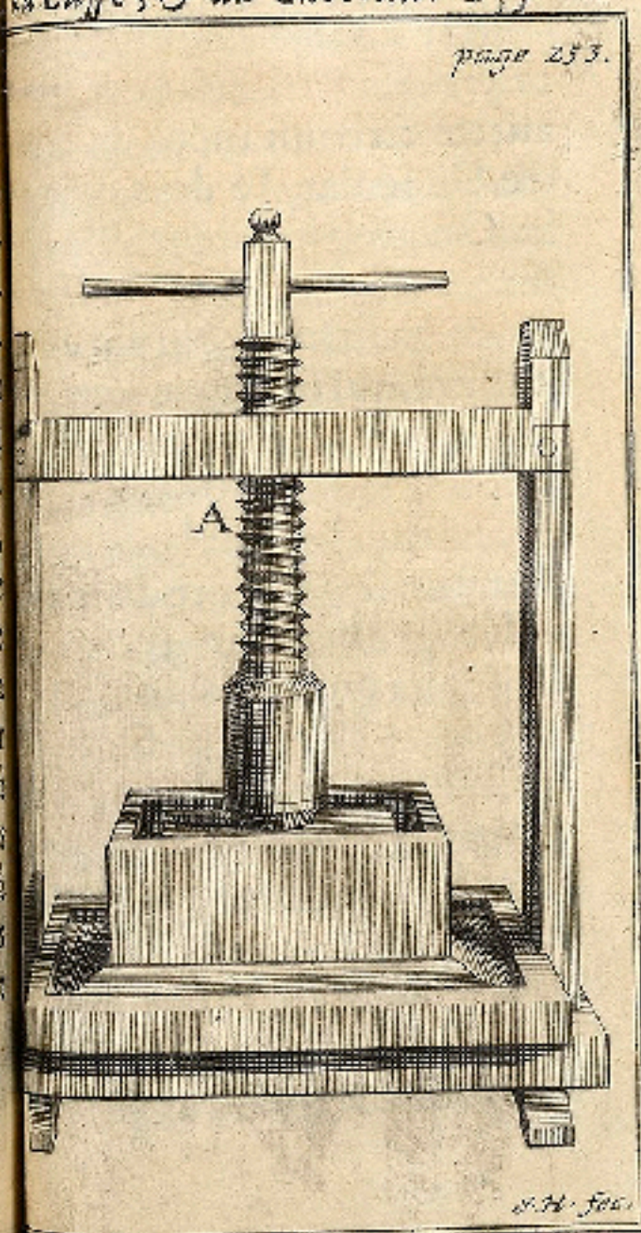
"Usage du caphé, du thé, et du chocolate"
by Philippe Sylvestre Dufour 1685
(Wellcome Library)

maintenant convaincu qu
rapporte chaque année
Juin & en Janvier, & que
fruit n'est pas si-tôt cueil
qu'il repousse de nouveau,
sorte toutefois que la recol
d'Esté est beaucoup plus con
siderable que celle d'Hyv
auquel temps il ne laisse p
de conserver ses feüilles, q
ne tombent qu'à mesure q
elles renaissent. Ceux en fa
veur de qui on donne ce
Histoire, seront sans dou
bien aise de trouver icy la F
gure de cét Arbre avec s
fruit, & c'est pour leur don
ner cette satisfaction, qu'
l'a placée à la page suivante.

Cacauifere ou arbre du Cacao

Cacao Plant "Le bon Usage du The, Coffe et Chocolate"
by N. Blegny 1687
(U.S. National Library of Medicine)

le Cacao avec un instrument de fer, jusques à ce qu'il soit entierement consommé: mais j'ay connu par experience que la methode precedente est de beaucoup preferable. Je travaille neanmoins à encherir sur cette methode, & je fais pour cela des épreuves qui auront apparemment un prompt succez, au moyen de la nouvelle Machine dont j'ay promis de donner la description à la fin de cet ouvrage; mais sur laquelle je n'ay encore pu faire toutes les experiences que je me suis proposées, à cause des autres Machines que j'ay mises cét Esté en état d'être publiées.



Machine seruant a degraisser le Cacao.

Cacao Plant "Le bon Usage du The, Coffe et Chocolate"
by N. Blegny 1687
(U.S. National Library of Medicine)

duquel ils entretiennent la chaleur par le moyen d'un fourneau qui luy sert de piedmais la plus ordinaire & la meilleure façon d'y proceder est de l'écraser comme font les Indiens avec un rouleau de fer, sur une pierre dure & applatie qu'ils nomment metate ou matatl & que nous appellons pierre à Chocolat, échauffant pareillement cette pierre avec un brasier qu'on met dessous un peu auparavãt & qu'on y entretient autant qu'il est necessaire. La figure qui suit represente la posture dans laquelle on doit être pour cette operation, aussi bien que le brasier, le rouleau & la pierre.

Posture d'un homme faisant la paste de Chocolat.

Making Chocolate "Le bon Usage du The, Coffe et Chocolate"
by N. Blegny 1687
(U.S. National Library of Medicine)

WHOLESOME

ADVICE

Against the ABUSE of

Hot Liquors,

PARTICULARLY OF

Coffee,
Chocolate,
Tea,
Brandy,
AND
Strong-Waters.

WITH DIRECTIONS

To know what Constitutions they Suit, and when the Use of them may be Profitable or Hurtful.

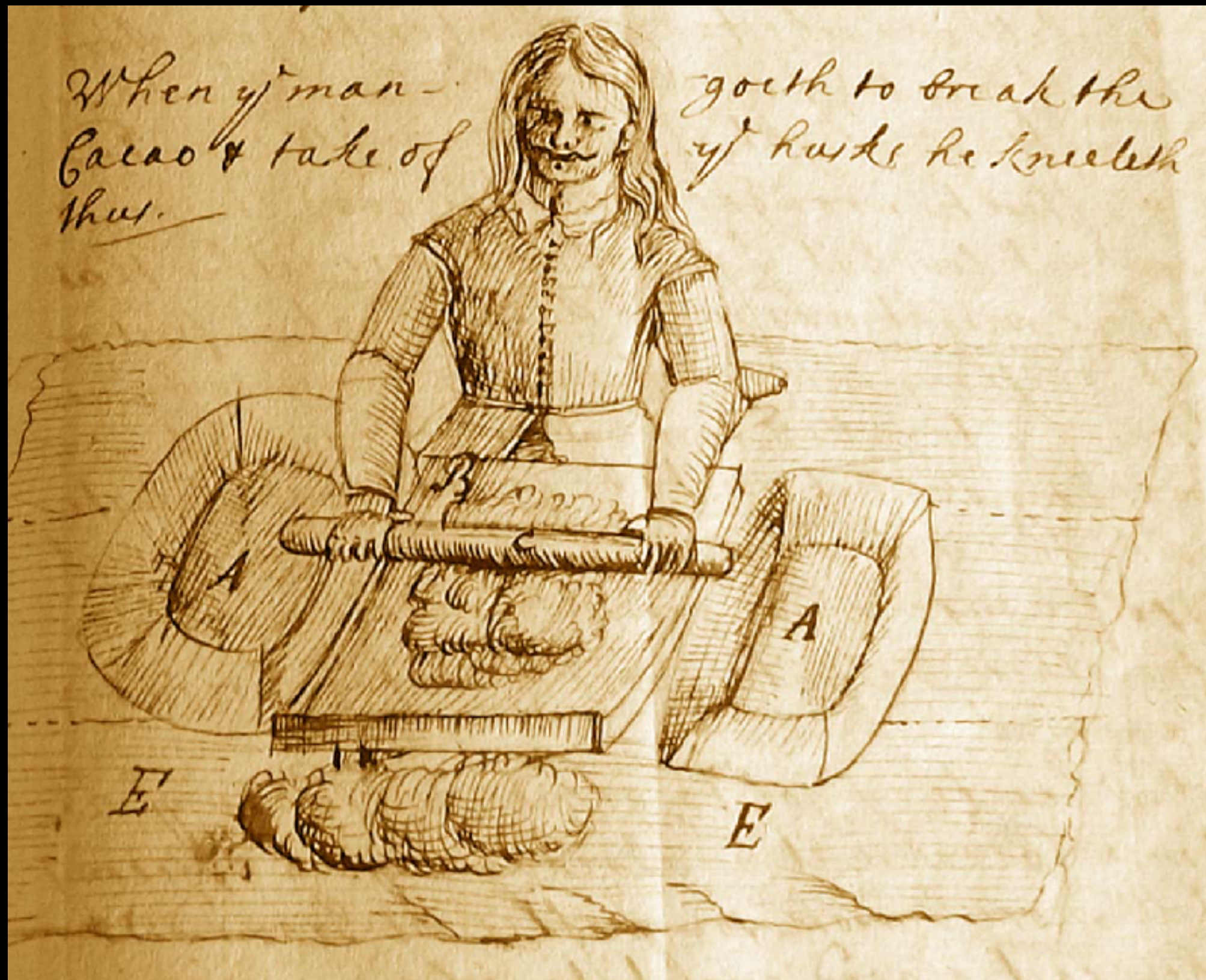
By Dr. *DUNCAN* of the Faculty of *Montpelier*.

Done out of *French*.

LONDON,
Printed for *H. Rhodes* at the Star, the Corner of *Bride-Lane* in *Fleetstreet*, and *A. Bell* at the Cross-Keys and Bible in *Cornhill*, near the *Royal-Exchange*. 1706.

"WHOLESOME ADVICE Against the ABUSE of hot Liquors, PARTICULARLY OF Coffee, Chocolate, ..."
by Dr. Daniel Duncan 1706
(Folger Shakespeare Library)

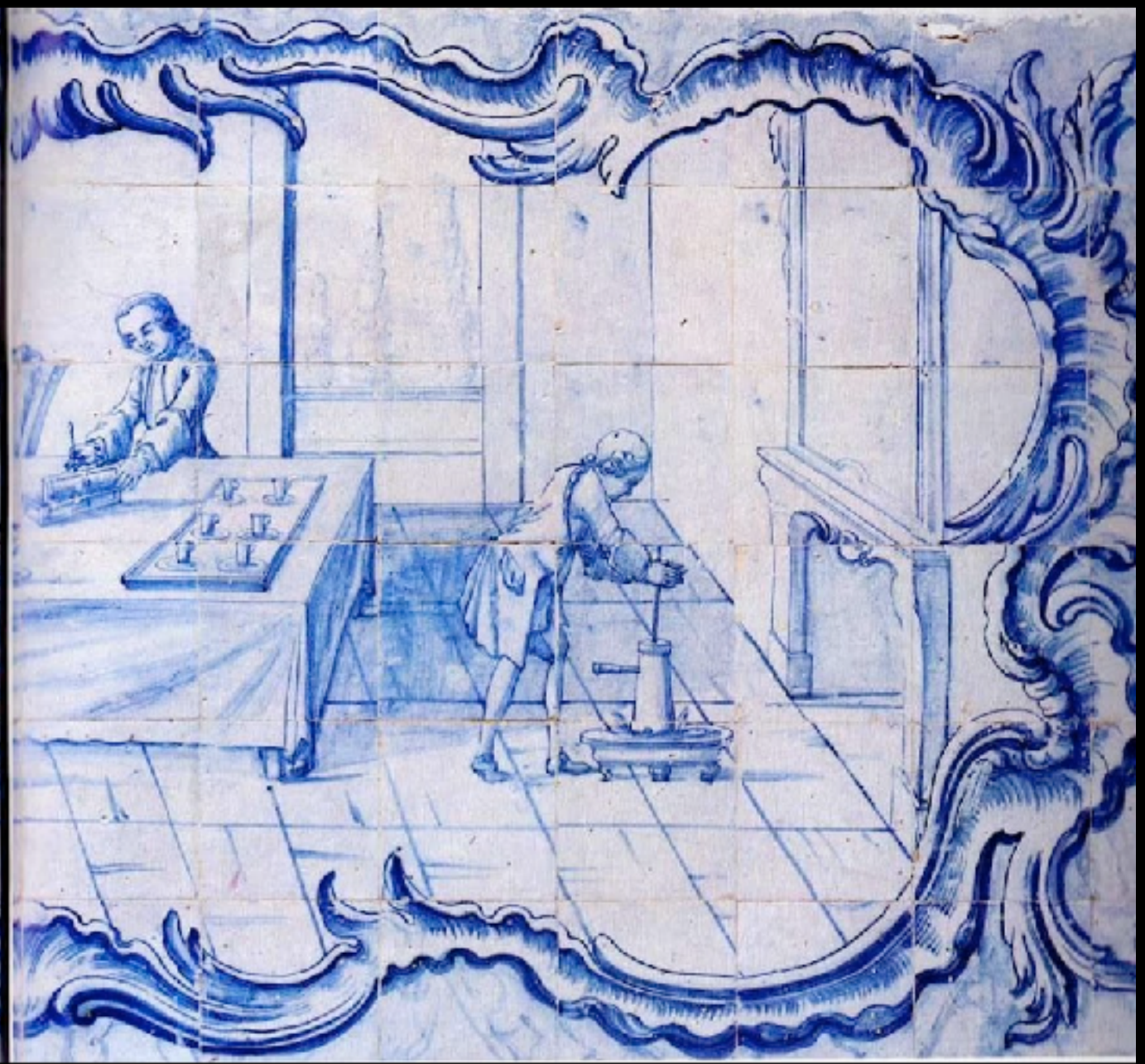
Sketch of a Cacao Grinder
From the Journal of the 1st Earl of Sandwich 1672
(From: Doucleff, Michaeleen. "Earl Of Sandwich Blended Frappes Long Before Starbucks." NPR)



Sketch of a Cacao Grinder
From the Journal of the 1st Earl of Sandwich 1672
(Doucleff)

Spanish Tiles from Valencia - Chocolatada ("Chocolate Party")
Early 18th Century
(Private Collection / Maya Mexican Lore)

Spanish Tiles from Valencia - Chocolatada ("Chocolate Party")
Early 18th Century
(Private Collection)



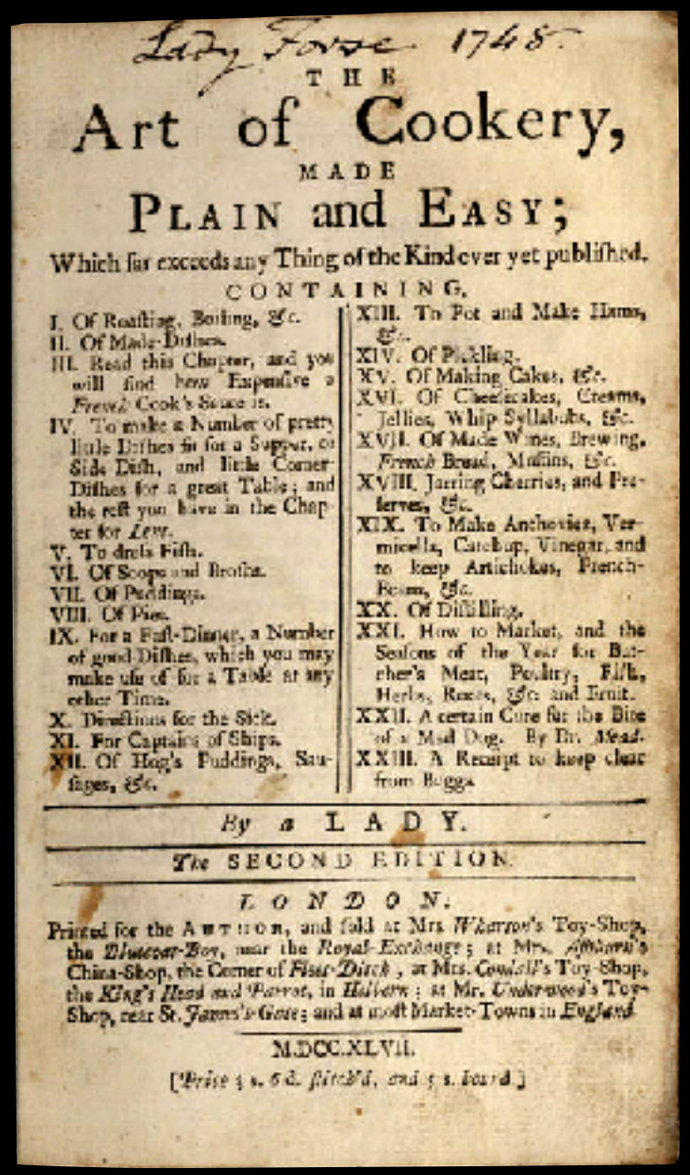
Preparation of Chocolate
Tiles in the Dining Room of the Palace of the Marquês de Pombal
(Restored by Isabel Cardoso & Maria da Ajuda)

How to make chocolate.

TAKE six pounds of cocoa-nuts, one pound of aniseeds, four ounces of long pepper, one of cinnamon, a quarter of a pound of almonds, one pound of pistachios, as much achiote as will make it the colour of brick; three grains of musk, and as much ambergrease, six pounds of loaf sugar, one ounce of nutmegs, dry and beat them, and sierce them through a fine sieve: your almonds must be beat to a paste, and mixed with the other ingredients; then dip your sugar in orange-flower, or rose-water, and put it in a skillet, on a very gentle charcoal-fire; then put in the spice, and strew it well together; then the musk and ambergrease; then put in the cocoa-nuts last of all; then achiote, wetting it with the water the sugar was dipt in; stew all these very well together over a hotter fire than before; then take it up, and put it into boxes, or what form you like, and set it to dry in a warm place. The pistachios and almonds must be a little beat in a mortar, then ground upon a stone.

Another way to make chocolate.

TAKE six pounds of the best Spanish nuts, when parched, and cleaned from the hulls; take three pounds of sugar, two ounces of the best cinnamon, beaten and sifted very fine; to every two pounds of nuts put in three good vanelas, or more or less as you please; to every pound of nuts half a dram of cardamum seeds, very finely beaten and sierced.



Lady Force 1748

THE

Art of Cookery,

MADE

PLAIN and EASY;

Which far exceeds any Thing of the Kind ever yet publish'd.

CONTAINING,

I. Of Roasting, Boiling, &c.
II. Of Made-Dishes.
III. Read this Chapter, and you will find how Expensive a *French* Cook's Science is.
IV. To make a Number of pretty little Dishes fit for a Supper, or Side Dish, and little Corner-Dishes for a great Table; and the rest you have in the Chapter for *Lent*.
V. To dress Fish.
VI. Of Soops and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Full-Dinner, a Number of good Dishes, which you may make use of for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sausages, &c.
XIII. To Pot and Make Hams, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, *French* Bread, Muffins, &c.
XVIII. Jarring Cherries, and Preserves, &c.
XIX. To Make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French-Beans, &c.
XX. Of Distilling.
XXI. How to Market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By Dr. *Mead*.
XXIII. A Receipt to keep clear from Bugs.

By a LADY.

The SECOND EDITION.

LONDON:

Printed for the AUTHOR, and sold at Mrs. *Wharton's* Toy-Shop, the *Blue-coat-Boy*, near the *Royal-Exchange*; at Mrs. *Ashburn's* China-Shop, the Corner of *Fleet-Ditch*, at Mrs. *Cowdall's* Toy-Shop, the *King's Head and Parrot*, in *Holborn*; at Mr. *Underwood's* Toy-Shop, near St. *James's-Gate*; and at most Market-Towns in *England*.

M.DCC.XLVII.

[*Price* 3 s. 6 d. *stitch'd*, and 5 s. *board*.]

On the Making of Chocolate
From "The Art of Cookery Made Plain and Easy" by Hannah Glasse 1747

The Preparation of Chocolate
(Colonial Williamsburg)

The Preparation of Chocolate
(Colonial Williamsburg)

REBECCA GOMEZ,

At the CHOCOLATE MANUFACTORY,
Corner of Ann and Nassau-street,

HAS FOR SALE

Green and bohea teas,
Loaf and muscovado sugars,
Coffee, pepper, ginger,
Mustard, split peas,
Barley in kegs, raisins,
Tamarinds, citron,
India sweetments,
Pickles, turpentine soap,
Fig, ounce, and button blue, by the doz. or less
Indigo, powder blue,
Fine Poland starch, by the box of 100 weight each.
French white wine vinegar in bottles,
Common cyder vinegar, for preserving pickles, at 4s. per gallon, by the five gallons,
Porter, port,
Claret in bottles,
Florence oil, white spermaceti oil for lamps,
Mould candles,
Playing cards,
Own manufactured Chocolate, warranted free from any sediments and pure. Great allowance made to those who buy to sell again.

New York Advertisement
18th Century

CHOICE CHOCOLATE made and Sold by *John Goldſmith*, at the Corner Shop leading down *John Hancock*, Eſq'rs; Wharff, by the large or ſmall Quantities.—Alſo all Sorts of Groceries.

The Chocolate will be warranted good, and ſold at the cheapeſt Rates.—Caſh given for Cocoa.

Cocoa manufactured for Gentlemen in the beſt Manner.

Boſton, Printed by EDES & GILL.

in Queen-Street. 1769.

Advertisement: The Boston-Gazette, and Country Journal
11 September 1769
(Massachusetts Historical Society)

will deliver it to him, shall be handsomely rewarded.

WHEREAS BENJAMIN JACKSON, Mustard and Chocolate-maker, from London, finding the Method he first began with, too tedious to supply all his Customers, for the better Conveniency of carrying on the Manufactures aforesaid, erected Machines for both Branches, at a Water-mill near this City, to which he removed, in order to superintend the Works, &c. during which Time the Goods manufactured were sold at his and Company's Mustard and Chocolate Store, in Lætitia Court (where the said Jackson formerly lived) but now having brought all the Machines to a good Degree of Perfection, the said Benjamin Jackson is again removed to Town, next Door to the London Coffee-house, in Market-street, where the Chocolate, and genuine Flour of Mustard, manufactured as aforesaid, is sold in any Quantity, Wholesale or Retail, and at the very lowest Prices. And as the Mustard Business has, for a considerable Time past, laid under a great Disadvantage, for want of Glass Phials to put it in (not keeping well in Tins) 'tis with Pleasure we acquaint the Public we have imported a large Quantity for that Purpose; therefore Merchants, Masters of Vessels, &c. that may please to favour us with their Orders, for Exportation, &c. may now depend on being supplied with prime Commodities, which will be warranted to keep good any reasonable Time, even in the hottest Climates, at the shortest Notice, and most reasonable Rates.

Retailers may also be supplied with the aforesaid Commodities, and the best White Wine and other Vinegar, by the Barrel or Gallon; split Pease, Oat Grots and Meal by the Bushel, Peck, &c. Also raw Coffee by the Dozen, &c. and Coffee roasted in the same Manner, and to as great a Nicety as in London, in any Quantity.

Gentlemen wanting any of the above Articles for their private Sea Stores, &c. may have them done up, in any Package that may be most agreeable to them. 2 M.

Advertisement from the May 10, 1764 Issue of Benjamin Franklin's Pennsylvania Gazette
(Timothy Hughes Rare and Early Newspapers)

Chocolate
Cake / Bar / Squares

Advertisement from the May 10, 1764 Issue of Benjamin Franklin's Pennsylvania Gazette

on Thursday,
at Six o'Clock
uage or Tene-
onging, situate
streets, in the
aid Streets 14
the Tenure of
orty Shillings
mpbell, seized
ER, Sheriff.

directed, will be
Day of August
ern Liberties of
, a certain one
Street Kitchens,
te on the West
he City of Phi-
, and in Length
William Coates,
d and taken in
ER, Sheriff.

ponas to me
public vendue,
emises, a cer-
g in Plainfield
s of Christian
acres of land,
l more can be
zed and taken
N, Sheriff. §

ay, the 21st
se-house, at 6
e in Passyunk
6 acres each,
most pleasant
of diversions
ency of ma-
n any within
rchase money
sale, and the
hasers of the
A plan will be
dle's, and at
w YORKE.

river, near
low, viz. 66
4 feet 10 in-
whale 2 in-

deceased, in his life time, and the persons unknown, I should take it kind, who ever may have them, to return the said books to the subscriber. ‡

WANTED, by

BENJAMIN JACKSON, and JOHN GIBBONS,

At their Mustard and Chocolate store, next door to the London Coffee House, in Market-street, Philadelphia,

GOOD clean and dry Mustard Seed, in any quantity, great or small, for which the highest price, and ready money, is and will be given; the present price is Thirty-two Shillings per bushel, and will not be lowered this season; and as they will want large quantities annually, they are determined, at all times, to give a good price for it, so as to make the raising of that article worth the constant attention of such persons whose lands are natural to it, and not to baffle the raisers of that valuable seed, as by some have heretofore been done, by refusing to buy in plentiful seasons, or lowering the price beyond reason. The said Jackson is the original, and indeed the only proper mustard manufacturer in this province, or, at present, on the continent, who some time since took into co-partnership Capt. Jonathan Crathorne, which co-partnership has been a considerable time dissolved. The said Jackson has now entered into a fresh co-partnership with John Gibbons, late of Lancaster county, who, with himself, is determined to carry on the various Branches of their business with spirit and honour; and they assure the public, their manufactures of mustard and chocolate are brought to the greatest perfection; they therefore engage both those articles to exceed any other yet made, of which trial will easily demonstrate, and which they will sell on the most reasonable terms, for ready money only.

Said Jackson and Gibbons have also to sell, choice old Mountain and Teneriffe wines, by the quart, gallon or dozen, bottled off; rum, sugar and melasses; tea and coffee; superfine, single-refined loaf, lump and muscovado sugars; new rice, ground and whole; race and ground ginger; ditto pepper; groats and oatmeal; spices of all common kinds; raw and roasted West-India Coffee; rye nicely prepared, in imitation of coffee; whole and split pease; best sweet oil; raisins; currants; tamarinds; ci-

Advertisement from the August 20, 1767 Issue of Benjamin Franklin's Pennsylvania Gazette
(Timothy Hughes Rare and Early Newspapers)

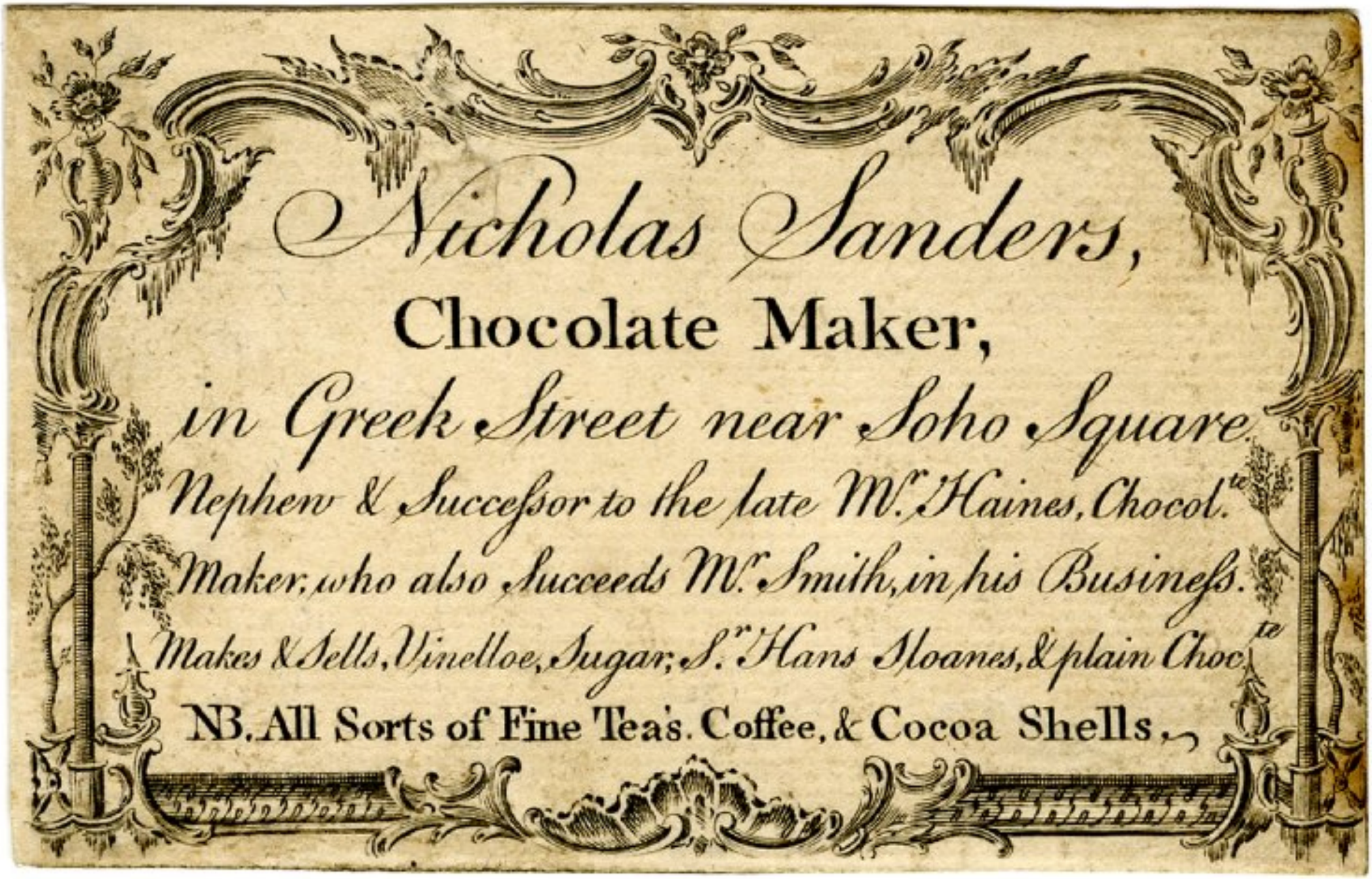
Alexander Henry, January, 1776
Between Beaver Lake Fort and Cumberland House

"On the twentieth the last remains of our provisions were expended, but I had taken the precaution to conceal a cake of chocolate in reserve for an occasion like that which was now arrived. Toward evening my men, after walking the whole day, began to lose their strength, but we nevertheless kept on our feet till it was late; and when we encamped I informed them of the treasure which was still in store. I desired them to fill the kettle with snow, and argued with them the while that the chocolate would keep us alive for five days at least, an interval in which we should surely meet with some Indian at the chase. Their spirits revived at the suggestion, and the kettle being filled with two gallons of water, I put into it one square of chocolate. The quantity was scarcely sufficient to alter the color of the water; but each of us drank half a gallon of the warm liquor, by which we were much refreshed, and in its enjoyment felt no more the fatigues of the day. In the morning we allowed ourselves a similar repast, after finishing which we marched vigorously for six hours. But now the spirits of my companions again deserted them and they declared that they neither would nor could proceed any farther. For myself, they advised me to leave them and accomplish the journey as I could, but for themselves they said that they must die soon and might as well die where they were as anywhere else."

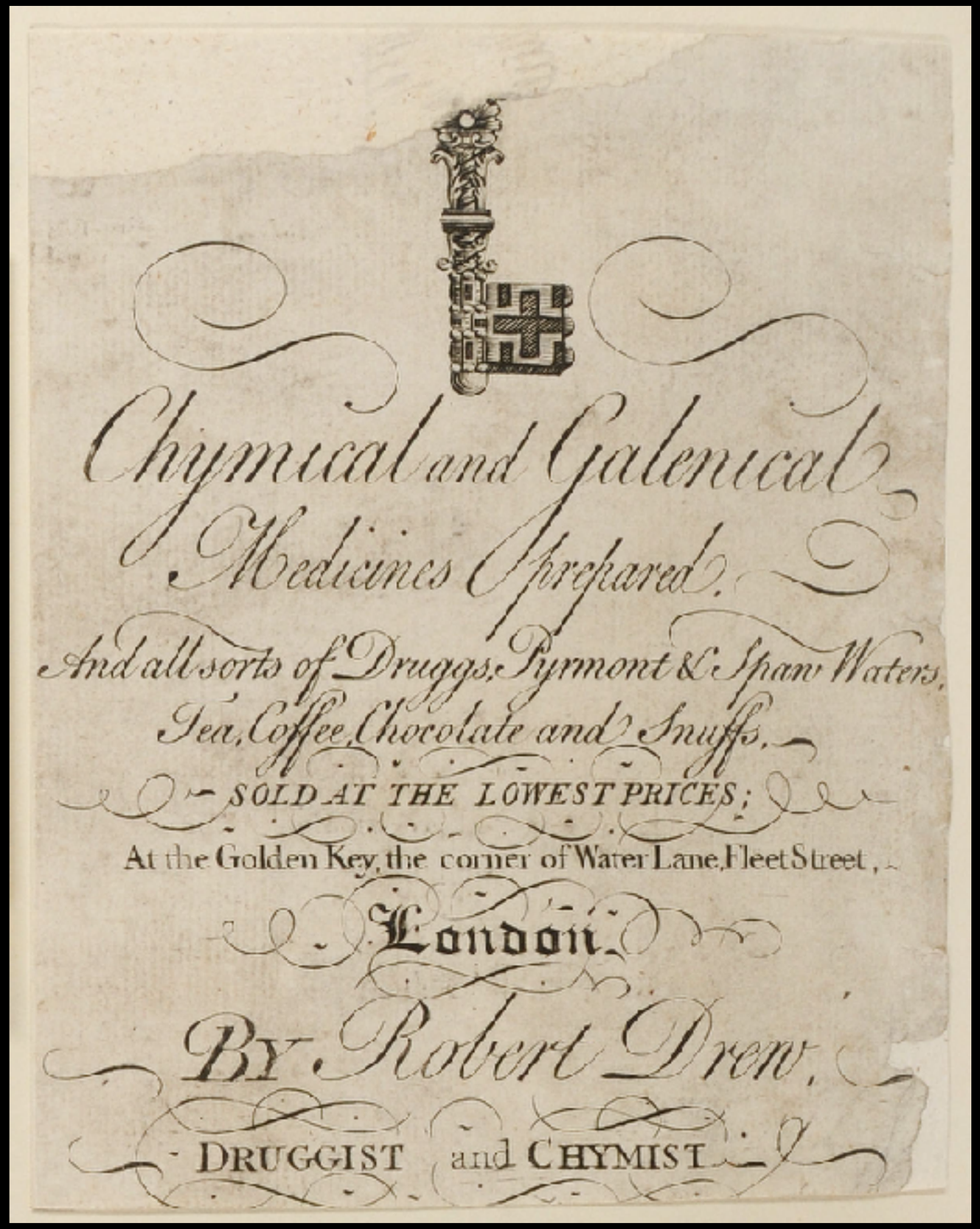
Henry, Alexander; "Travels and Adventures in Canada and the Indian Territories, between the Years 1760 and 1775." In Two Parts. Part the First. I. Riley. New York. 1809.

Spanish Still Life with Chocolate Pot, Cup, Bread Roll, Biscuits and Chocolate Cakes
Luis Melendez
(Museo National del Prado)

Recreated Soldier's Rations Including Squares of Chocolate
Image Courtesy John U. Rees from His Work:
"'To the hungry soul every bitter thing is sweet.'Soldiers' Food and Cooking in the War for Independence"



English Trade Card of Nicholas Sanders, Chocolate Maker
c. 1750
(The British Museum)



English Trade Card of Robert Drew, Druggist and Chymist of London
18th Century
(Lewis Walpole Library)

English Trade Card of George Farr, Junior, Grocer of London
18th Century
(Lewis Walpole Library)

English Trade Card of Joseph Frampton of London
18th Century
(Lewis Walpole Library)

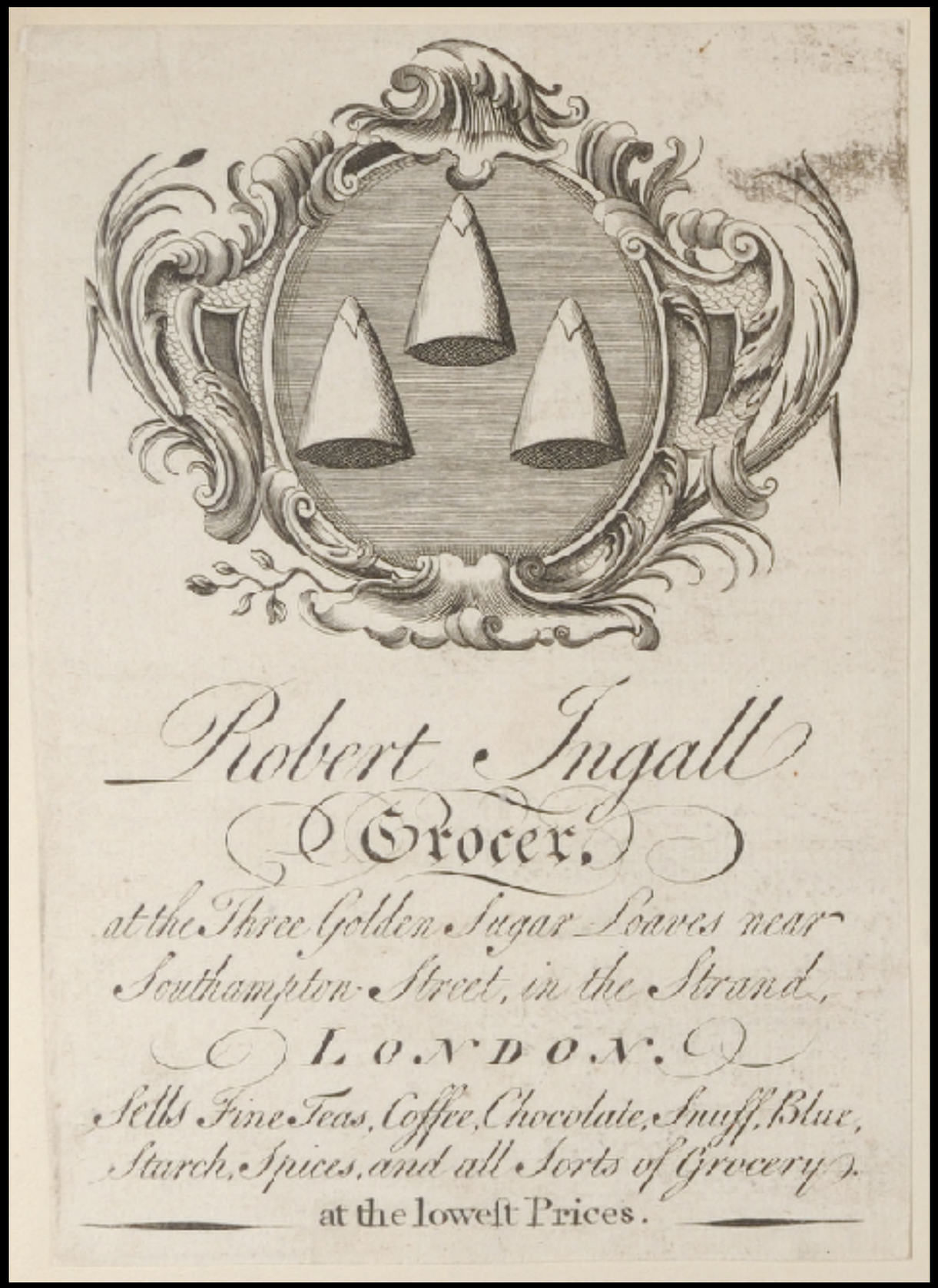
English Trade Card of Morris Evans, Grocer of Picadilly
18th Century
(Lewis Walpole Library)

English Trade Card of Prescott, Grocer of London
18th Century
(Lewis Walpole Library)

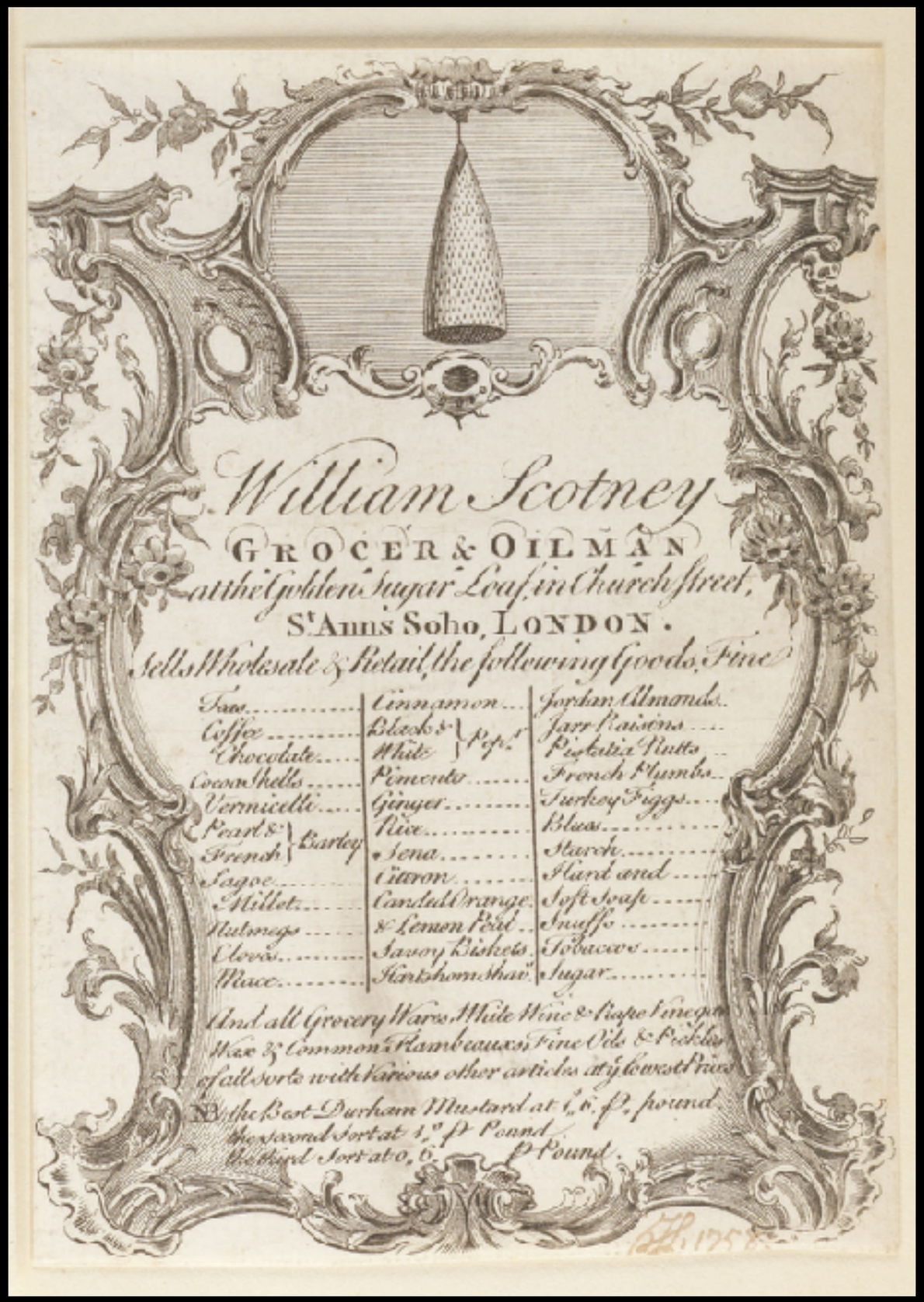
English Trade Card of Raitts Tea Warehouse of London
18th Century
(Lewis Walpole Library)

English Trade Card of Richard Sclater, Druggist of London
18th Century
(Lewis Walpole Library)

English Trade Card of Robert Scott, Druggist of London
18th Century
(Lewis Walpole Library)

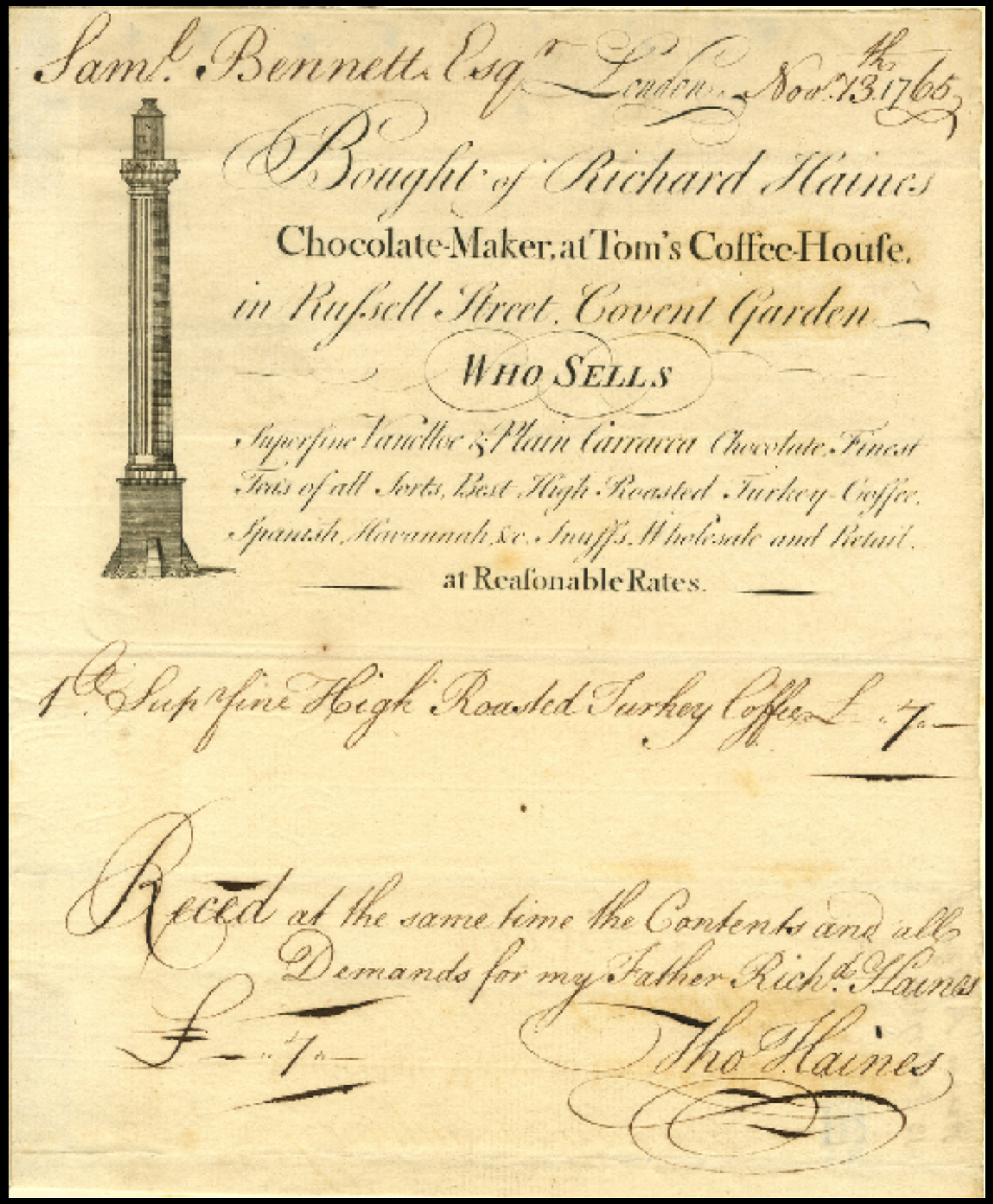


English Trade Card of Robert Ingall, Grocer of London
18th Century
(Lewis Walpole Library)



English Trade Card of William Scotty, Grocer & Oilman of London
18th Century
(Lewis Walpole Library)

English Trade Card of William Jones, Druggist & Chemist of London
18th Century
(Lewis Walpole Library)



Saml. Bennett Esqr. London Novr. 13th 1765

Bought of Richard Haines

Chocolate-Maker, at Tom's Coffee-House,

in Russell Street, Covent Garden

WHO SELLS

Superfine Vanillio & Plain Carraccas Chocolate, Finest Teas of all Sorts, Best High Roasted Turkey Coffee, Spanish, Havannah &c. Snuffs, Wholesale and Retail,

at Reasonable Rates.

1 C. Supr fine High Roasted Turkey Coffee L. 7.—

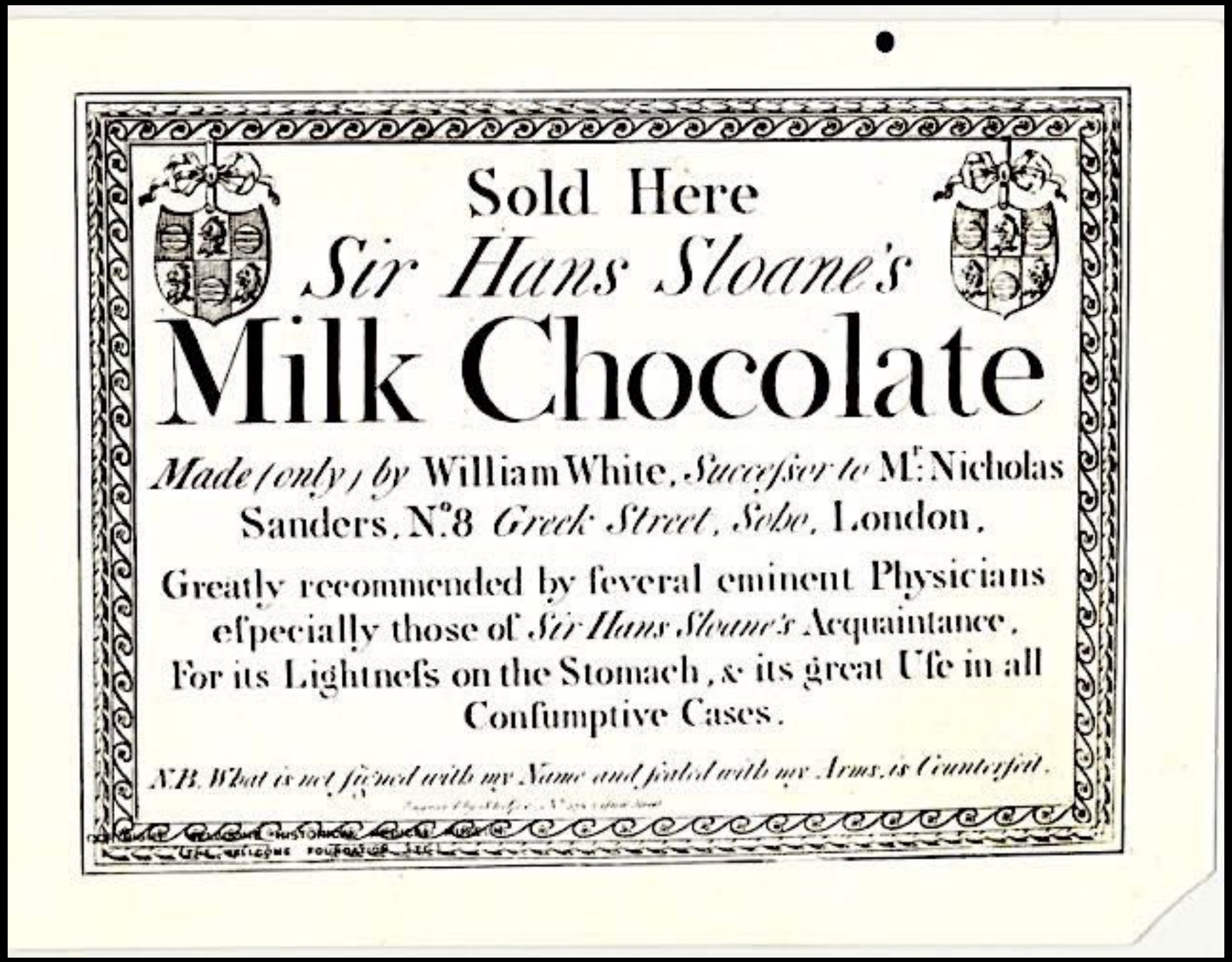
Recd at the same time the Contents and all Demands for my Father Richd. Haines

£ — 7.—

Tho Haines

English Trade Card of Richard Haines of London
1765
(The British Museum)

English Trade Card for "STABLE" of London
18th Century
(Lewis Walpole Library)



English Trade Card for Sir Hans Sloane's Milk Chocolate
Late 18th - Possibly Early 19th Century
(Private Collection)

English Trade Card for Cullnick, Druggist of London
c. 1770
(Yale Center for British Art)

English Trade Card for John Kempson, Druggist & Chymist of London
c. 1770
(Yale Center for British Art)

BY APPOINTMENT OF THE
PATENTEE.

CHURCHMAN's
Chocolate,
RECOMMENDED BY THE FACULTY,
AS
One of the greateſt Reſtoratives in Nature.

Fine Crown Chocolate.

Beſt Plain Chocolate.

Good Plain Chocolate,
Of an excellent Quality, and particularly recommended to
ŒCONOMISTS.

FRY's PATENT
COCOA,
Which has long been in high Repute as a pleaſant Breakfaſt,
affording a light Nutriment, and particularly favorable
for Perſons of weak and nervous Conſtitutions.

THE ABOVE ARTICLES ARE PREPARED BY
JOSEPH STORRS FRY,
THE PATENTEE, BRISTOL;
And each Packet has his Name on the Label,
to counterfeit which is Felony.

Roſe, Printer, Briſtol.

English Trade Card for Churchman's Chocolate and Fry's Patent Cocoa
c. "1770" (Likely Later)
(Yale Center for British Art)

English Billhead for Anthony Timerland
1764
(Museum of London)

American Trade Card of Gideon Foster, Chocolate Manufacturer of Salem, Massachusetts
Late 18th Century
(U.S.S. Constitution Museum)

THE

Natural Hiſtory

OF

COFFEE, THEE, CHOCOLATE, TOBACCO.

In four ſeveral Sections;

WITH A

TRACT

OF

ELDER and JUNIPER-BERRIES,

Shewing how Uſeful they may be in Our

COFFEE-HOUSES:

And alſo the way of making

MUM,

With ſome Remarks upon that LIQUOR.

Collected from the Writings of the beſt Phyſicians, and Modern Travellers.

LONDON:

Printed for *Chriſtopher Wilkinſon*, at the *Black Boy* over againſt St. *Dunſtan*'s Church in *Fleetſtreet*. 1682.

"The Natural History of Coffee, Thee, Chocolate, Tobacco. ..."
by John Chamberlayne 1684
(N.I.H. U.S. National Library of Medicine)

A

TREATISE

ON

TOBACCO, TEA, COFFEE, *and* CHOCOLATE,

IN WHICH

I. The Advantages and Disadvantages attending the Use of these Commodities, are not only impartially considered, upon the Principles of *Medicine* and *Chymistry*, but also ascertained by *Observation* and *Experience*.

II. Full and distinct Directions laid down for knowing in what Cases, and for what particular Constitutions, these Substances are either beneficial, or hurtful.

III. The *Chinese* or *Asiatic Tea*, shewn to be the same with the *European Chamelæagnus*, or *Myrtus Brabantica*.

The Whole Illustrated with COPPER PLATES, *exhibiting the* Tea *Utensils of the* Chinese *and* Persians.

Written originally by SIMON PAULI;

AND

Now Translated by Dr. *JAMES*.

Ante omnia scire convenit Naturam Corporis; quia alii graciles, alii obesi sunt, alii caliti, alii frigidiores, alii humidi, alii sicciores, alios adstricta, alios resoluta, alvus exercet. Celsus, *Lib.* 1. *Cap.* 3.

LONDON:

Printed for T. OSBORNE, in *Gray's Inn*; J. HILDYARD, at *York*; M. BRYSON, at *Newcastle*; and J. LEAKE, at *Bath*.

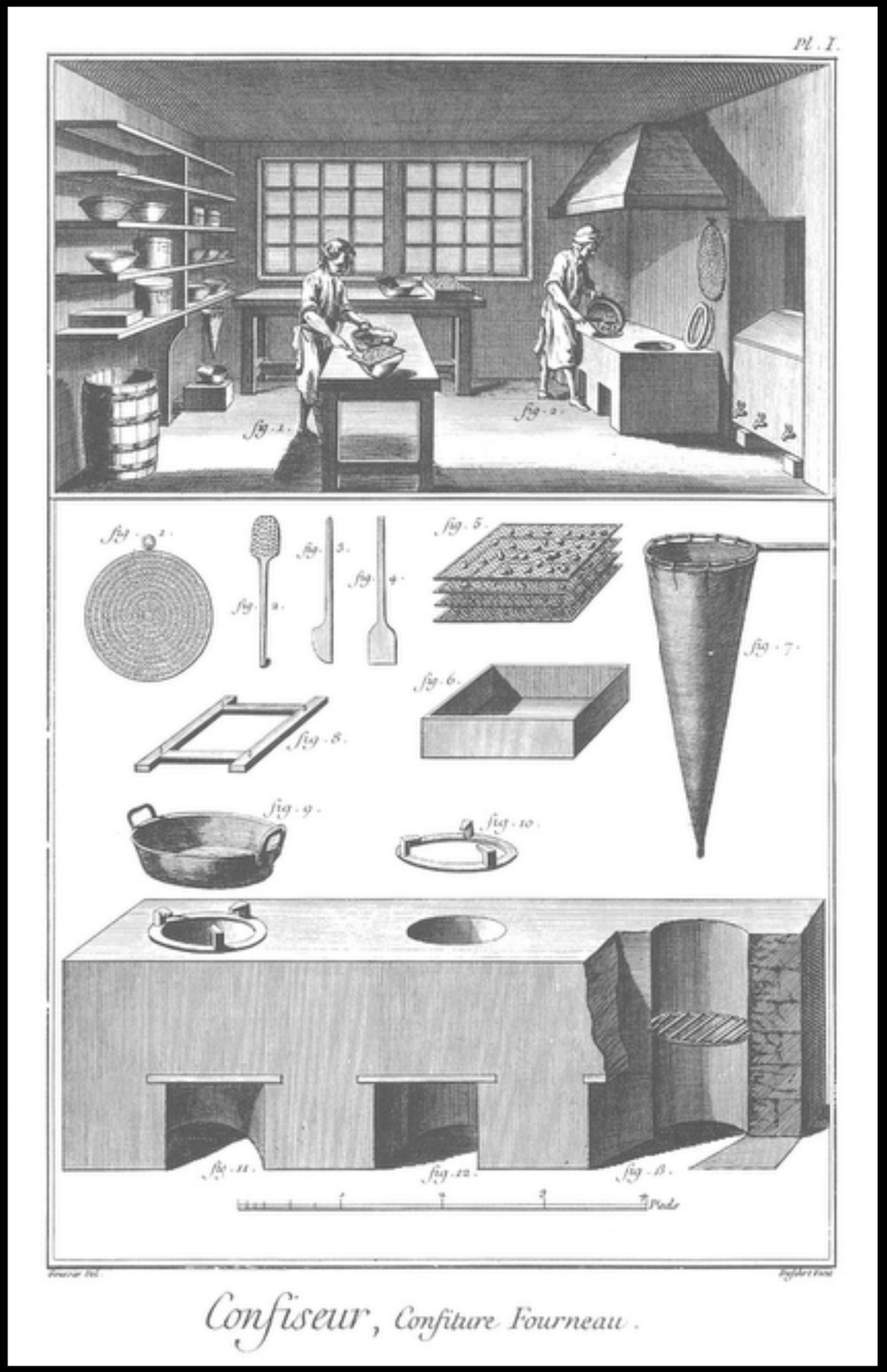
M,DCC,XLVI.

"A Treatise on Tobacco, Tea, Coffee, and Chocolate, ..."
by Simon Paulli 1746
(N.I.H. U.S. National Library of Medicine)

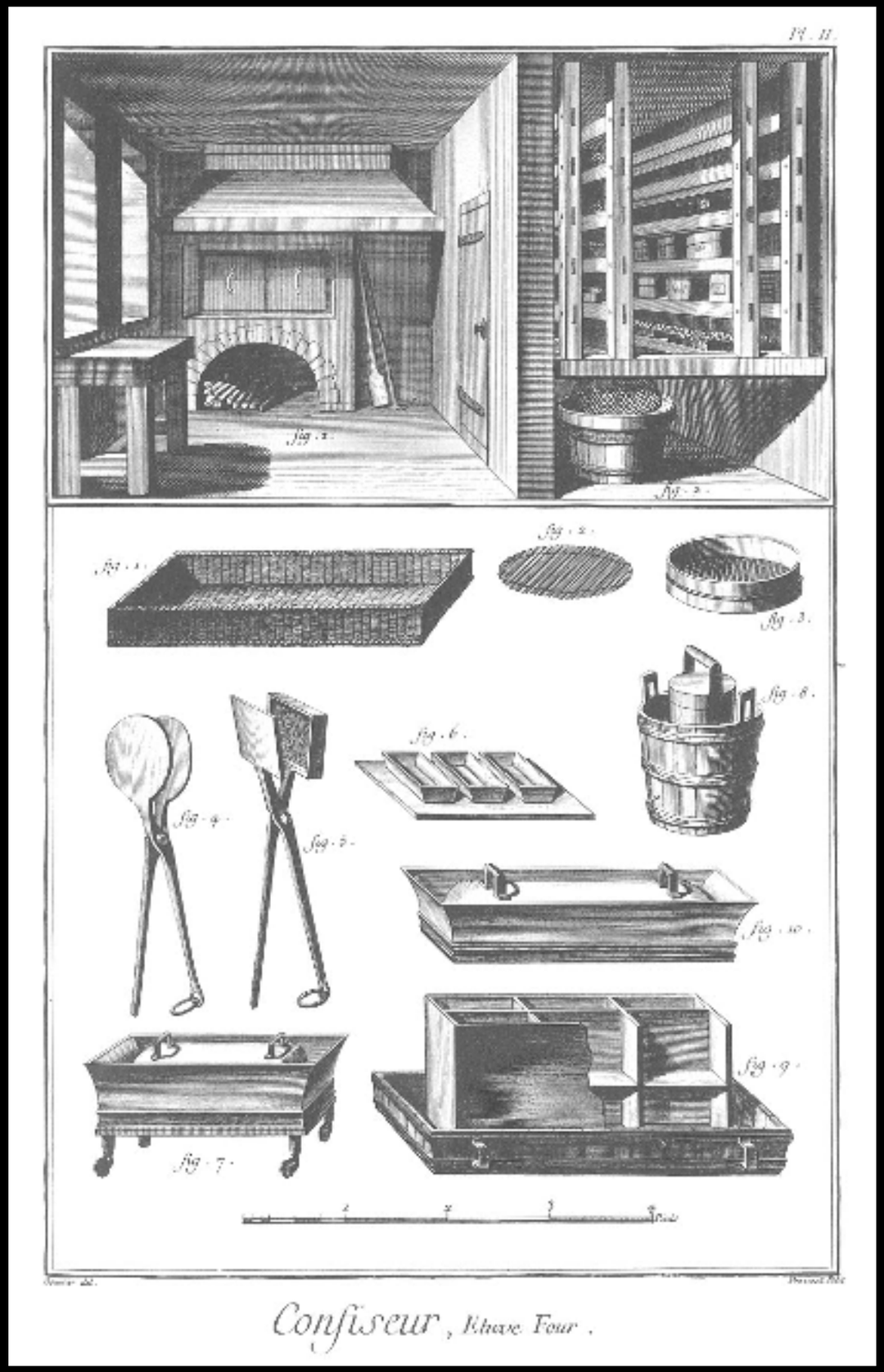
“Confiseur”

The Encyclopedia of Diderot & d'Alembert

1751



"Confiseur"
The Encyclopedia of Diderot & d'Alembert 1751
(University of Michigan)



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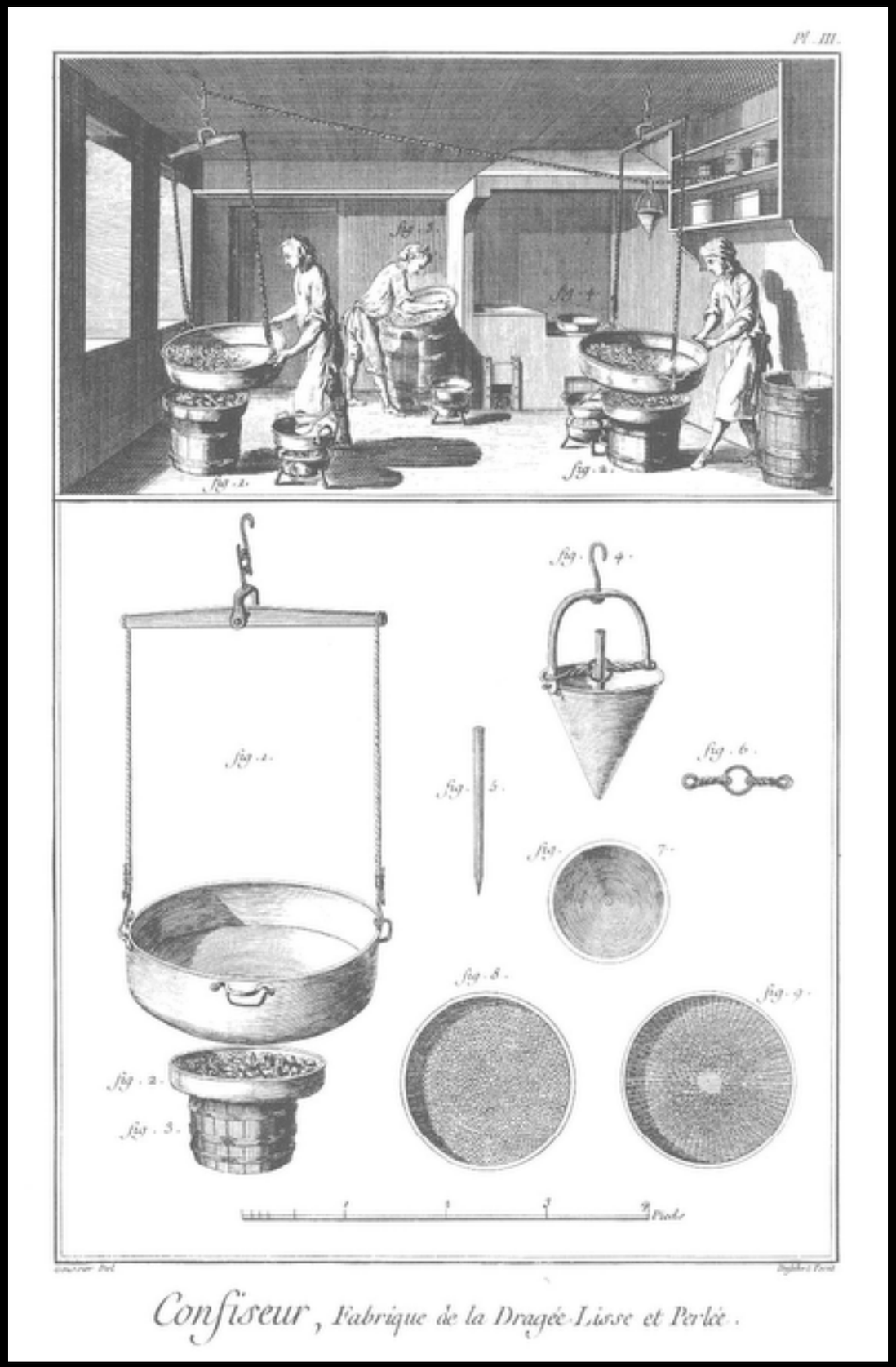

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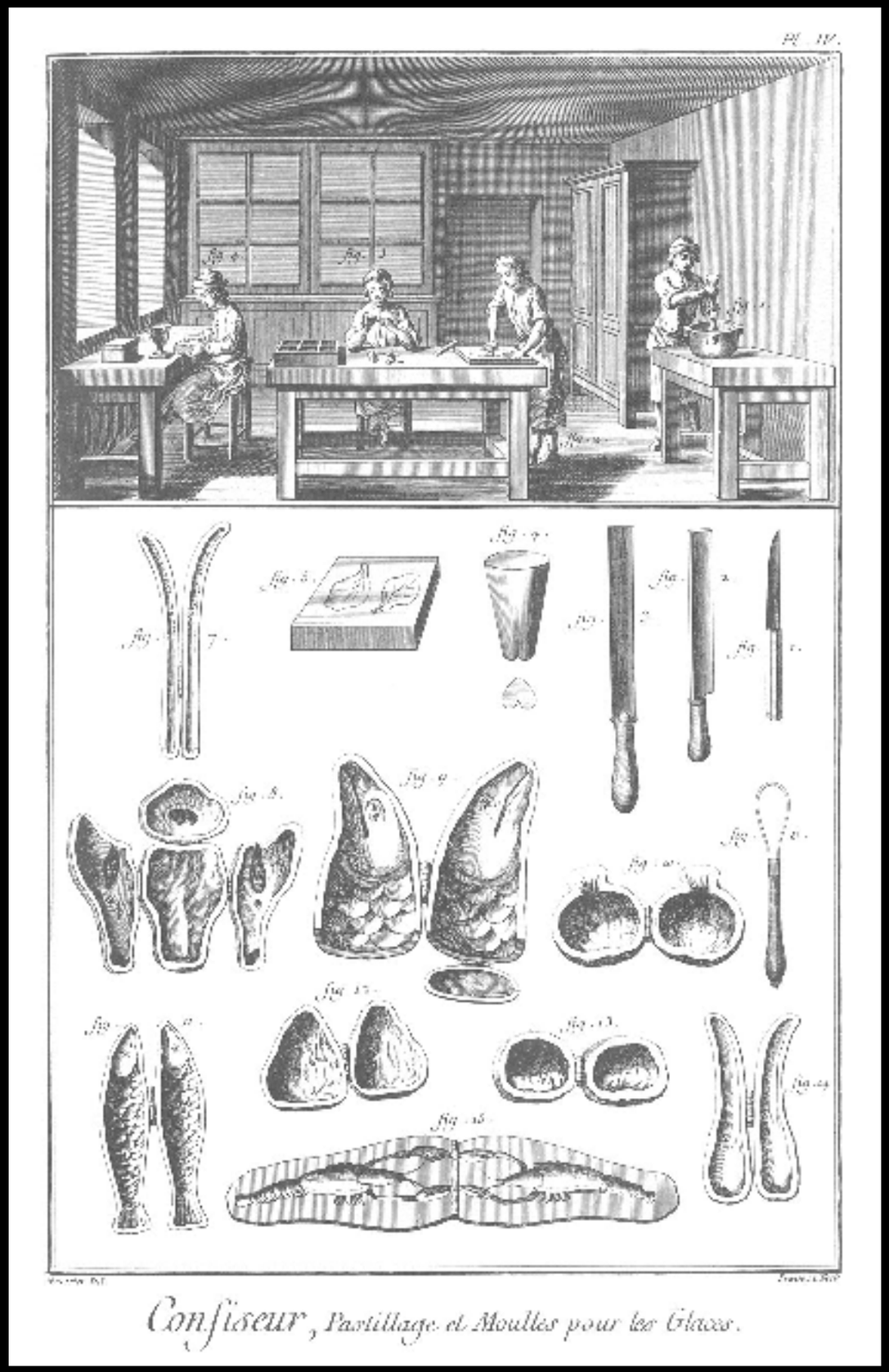
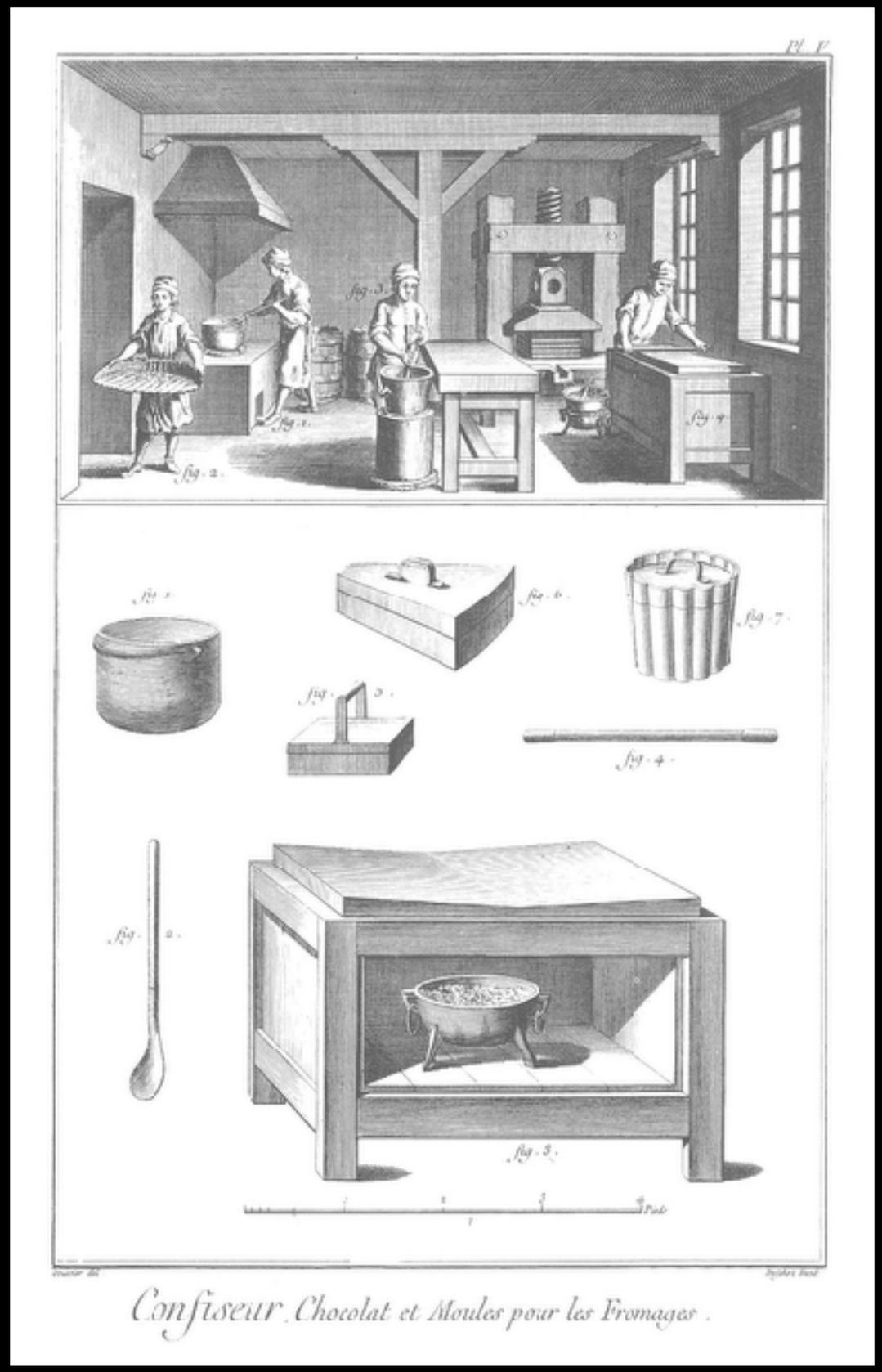


"Confiseur"
The Encyclopedia of Diderot & d'Alembert 1751
(University of Michigan)

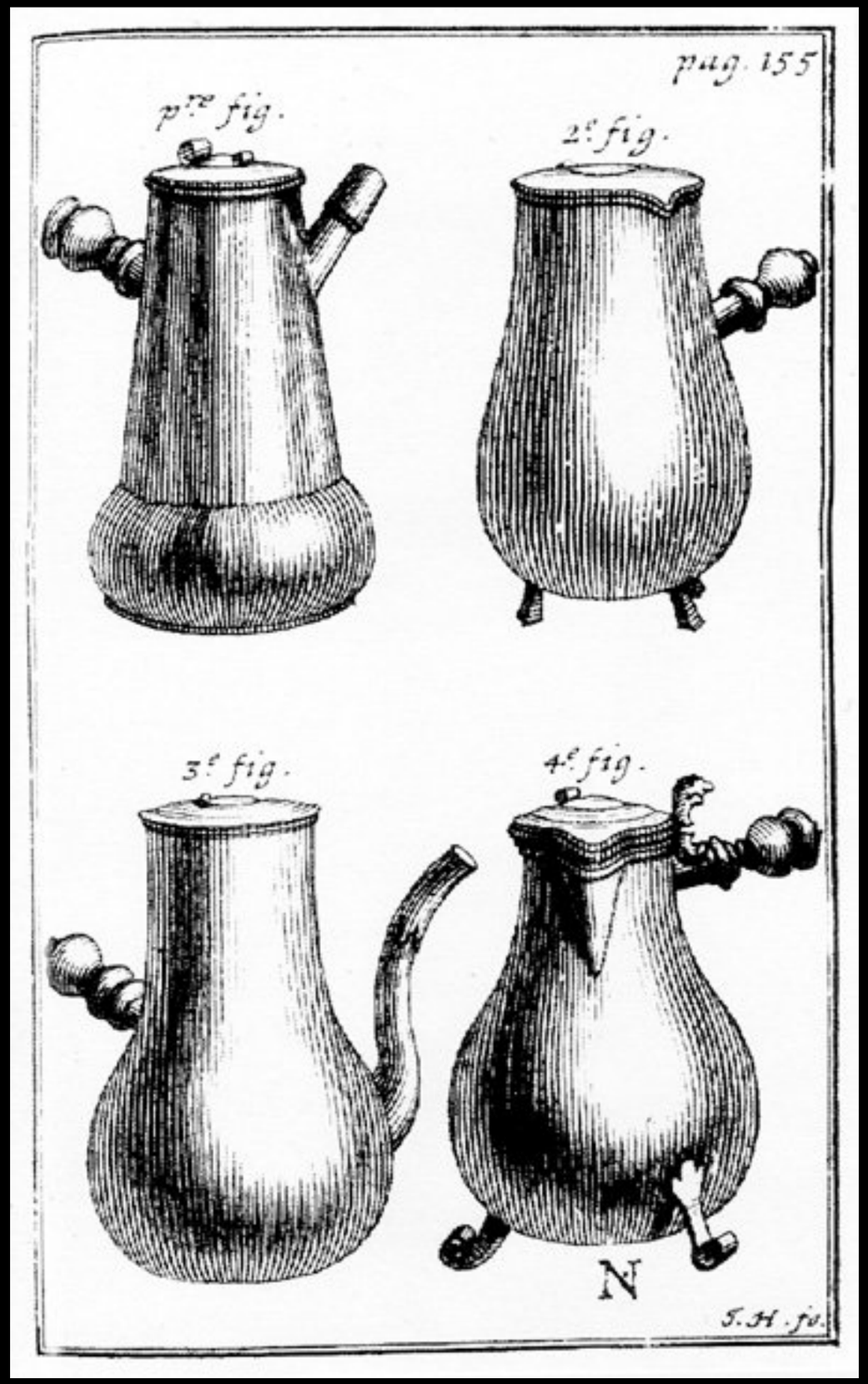


"Confiseur"
The Encyclopedia of Diderot & d'Alembert 1751
(University of Michigan)

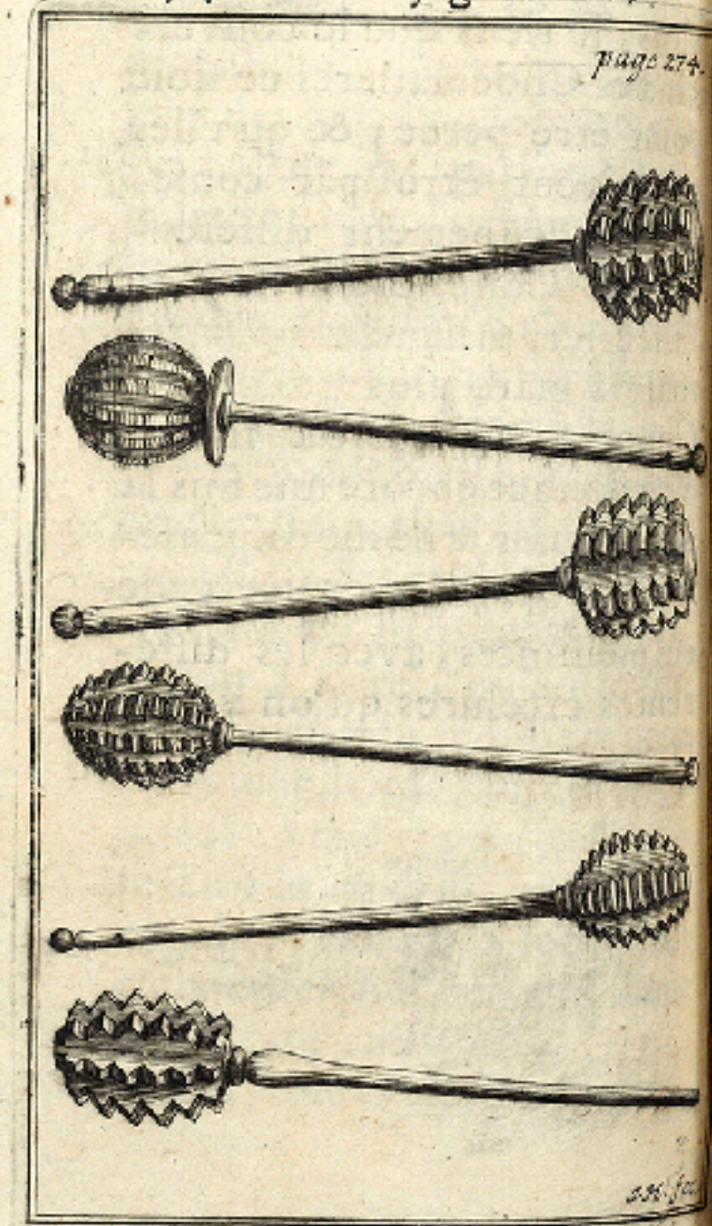
Chocolate Jars

Mexican Tin Glazed Earthenware Chocolate Jar
c. 1700
(Metropolitan Museum of Art)

Chocolate Pots



Chocolate Pots
"Le bon Usage du The, Coffe et Chocolate" by N. Blegny 1687
(Private Collection)



Moulinets de diuerses formes pour faire mousser le Chocolat.

Au surplus le Chocolat des Indiens se mousse beaucoup plus facilement que le nôtre, non seulement à cause de la farine de Mays qui entre dans la composition de la pâte ; mais encore parce que dans la preparation de ce brevage, ils preferent à l'eau commune, une sorte de boison usuelle qu'ils nomment Atolle, & qui est encore faite avec la même farine detrempée & cuitte dans de l'eau ; mais il leur est assez ordinaire d'ôter une partie de cette mousse, ce qui degraisse en quelque sorte leur Chocolat, en quoy il ne seroit peut-être pas inutile de les imiter, puisque le Breuvage de Chocolat ne sauroit être trop maigre n'y trop liquide ;

Chocolate Pot Mills (Likely Boxwood)
"Le bon Usage du The, Coffe et Chocolate" by N. Blegny 1687
(U.S. National Library of Medicine)

"Habit de Faffetier."
by Nicholas Larmessin c. 1700 - 1725
(Victoria & Albert)

"Habit de Faffetier."
by Nicholas Larmessin c. 1700 - 1725
(Victoria & Albert)

"KITTY FLEECING THE OLD JEW."
by Bowles & Carver 1764
(Lewis Walpole Library)

Study of a Valet
by François Boucher (1703-1770)
(The British Museum)

Copper Chocolate Pots

Spanish Still Life with Chocolate Pot, Cup, Bread Roll, Biscuits and Chocolate Cakes
Luis Melendez
(Museo National del Prado)

Spanish Still Life of Grapes, Melon, Chocolate and Bread
by Luis Melendez
(Private Collection)

American Copper Chocolate Pot
c. 1750 - 1800
(Winterthur)

Dutch Copper Chocolate Pot
1703
(Winterthur)

Dutch Copper Chocolate Pot
1703
(Winterthur)

Dutch Copper Chocolate Pot
18th Century
(Whitman Antiques)

English Copper Chocolate Pot
c. 1730 - 1770
(Five Colleges & Historic Deerfield Consortium)

Copper Chocolate Pot
c. 1750 - 1800
(Colonial Williamsburg)

Copper Chocolate Pot
c. 1750 - 1800
(Colonial Williamsburg)

English Copper Chocolate Pot
c. 1710 - 1730
(Baggott Church Street, Ltd.)

American or English Copper Chocolate Pot
c. 1740 - 1760
(National Museum of American History / Smithsonian)

French Copper Chocolate Pot
18th Century
(Private Collection)

French Copper Chocolate Pot
Hallmarked c. 1745 - 1749
(FrenchInterporel / Etsy)

French Copper Chocolate Pot
18th Century
(Edward & Sons Antiques)

French Copper Chocolate Pot
18th Century
(Bukowski's Auctions)

French Copper Chocolate Pot
18th Century
(Bukowski's Auctions)

Chocolate Pot
18th Century
(Colonial Williamsburg)

Brass Chocolate Pots

A Lady pouring Chocolate ('La Chocolatière')
by Jean-Etienne Liotard 1744
(The National Gallery)

Dutch Brass Chocolate Pot
c. 1730 - 1770
(Winterthur)

French, Brass Chocolate or Coffee Pot
18th Century
(Skinner Auction House)

French, Brass Chocolate or Coffee Pot
c. 1775
(Antique Associates of West Townsend)

French, Brass Chocolate or Coffee Pot
c. 1775
(Antique Associates of West Townsend)

French Coffee or Chocolate Pot with the Arms of the Landgrave of Hesse-Darmstadt
by Jean Jacques Ehrlan 1749
(Antique Associates of West Townsend)

Cast Iron Chocolate Pots

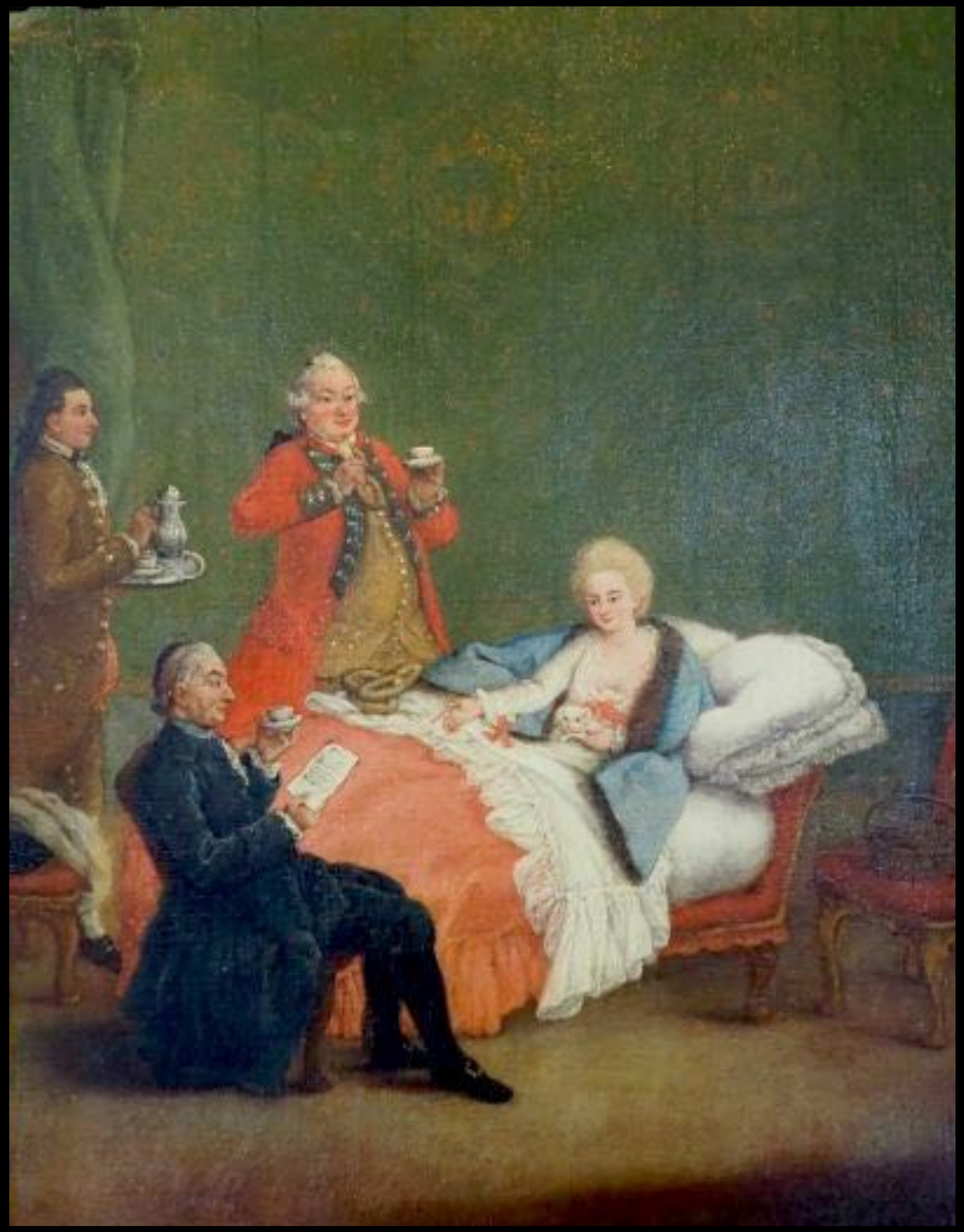
English or American Cast Iron & Wood Chocolate Pot
Late 18th - Early 19th Century
(Skinner - G.S. Theberge Collection)

Silver Chocolate Pots

French Still Life with Chocolate Pot
by Andre Boys of Paris (1656 - 1740)
(Christie's)

French Still Life with Chocolate Pot
by Andre Boys of Paris (1656 - 1740)
(Christie's)

Le Dejeuner
by Francois Boucher 1739
(The Louvre)



"The Morning Chocolate"
by Pietro Longhi c. 1775 - 1780
(The Ca' Rezzonico)

"The Morning Chocolate"
by Pietro Longhi c. 1775 - 1780
(The Ca' Rezzonico)

A Girl Looking at Herself in a Mirror with a Silver (Pewter?) Chocolatière
by French School c. 1750
(Christie's)

English Silver Chocolate Pot from London
by Benjamin Bradford c. 1697 - 1698
(Metropolitan Museum of Art)

German Silver Chocolate Pot from Augsburg
by Esaias Busch III c. 1718 - 1720
(Metropolitan Museum of Art)

English Miniature Silver Chocolate Pot
by David Clayton 1710
(Victoria & Albert)

English Miniature Silver Chocolate Pot
by David Clayton c. 1720 - 1730
(Metropolitan Museum of Art)

English Silver Chocolate Pot
by Pierre Harache, London 1703
(Christie's Auction House)

English Miniature Silver Chocolate Pot
by John Hugh LeSage 1740
(Victoria & Albert)

English Silver Chocolate Pot from London
by David Tanquerray (French, Active in England 1708 - 1730)
(Museum of Fine Arts, Boston)

English Silver Chocolate Pot from London
Marked by Charles Wright & Thomas Whipham II 1762
(Museum of Fine Arts, Boston)

American Silver Chocolate Pot from Boston, Massachusetts
by Edward Webb c. 1706 - 1718
(Museum of Fine Arts, Boston)

American Silver Chocolate Pot from Boston, Massachusetts
by John Coney 1701
(Museum of Fine Arts, Boston)

American Silver Chocolate Pot from Boston, Massachusetts
by Zachariah Brigden c. 1760
(Five Colleges & Historic Deerfield Consortium)

American Silver Chocolate Pot from Boston, Massachusetts
by John Coney c. 1715 - 1718
(Museum of Fine Arts, Boston)

American Silver Chocolate Pot from Boston, Massachusetts
by Zachariah Brigden c. 1755
(Museum of Fine Arts, Boston)

American Silver Chocolate Pot
by Edward Winslow of Boston c. 1700 - 1710
(Metropolitan Museum of Art)

American Silver Chocolate Pot
by "W. N." c. 1725 - 1740
(Metropolitan Museum of Art)

English Silver Chocolate Pot
by John Wisdom c. 1708 - 1709
(Williamsburg)

English Silver Chocolate Mill
by William Gamble c. 1709 - 1710
(Williamsburg)

Stoneware Chocolate Pots

English Stoneware Chocolate Pot from Staffordshire
c. 1740 - 1750
(Winterthur)

Lead Glazed Earthenware Chocolate Pots

English Lead Glazed Agate Earthenware Chocolate Pot from Staffordshire
c. 1755
(Chipstone Collection)

English Lead Glazed Agate Earthenware Chocolate Pot from Staffordshire
by Whieldon c. 1760
(John Howard Antiques)

English Lead Glazed Earthenware Chocolate Pot from Staffordshire
c. 1755 - 1760
(Metropolitan Museum of Art)

English Lead Glazed Earthenware Chocolate Pot from Staffordshire
c. 1760
(Five Colleges & Historic Deerfield Consortium)

Porcelain Chocolate Pots

English Soft Paste Porcelain Chocolate Pot
Chelsea Manufactory c. 1745 - 1749
(Museum of Fine Arts, Boston)

German Hard Paste Porcelain Chocolate Pot
18th Century
(Metropolitan Museum of Art)

German Hard Paste Porcelain Chocolate Pot
Meissen Manufactory c. 1740 - 1745
(Metropolitan Museum of Art)

German Hard Paste Porcelain Chocolate Pot
Meissen Manufactory c. 1740 - 1745
(Metropolitan Museum of Art)

Chinese Hard - Paste Porcelain Chocolate Pot Exported to the European Market
c. 1760 - 1770
(Metropolitan Museum of Art)

Chocolate Frames

Hard Paste Porcelain Chocolate Frame
(Metropolitan Museum of Art)

La Belle Chocolatière. (The Chocolate Girl)
by Jean-Étienne Liotard c. 1745
(Gemäldegalerie Alte Meister. Dresden, Germany)

La Belle Chocolatière. (The Chocolate Girl)
by Jean-Étienne Liotard c. 1745
(Gemäldegalerie Alte Meister. Dresden, Germany)

John Adams

"1779 December 10 Fryday. Breakfasted for the first time on Spanish Chocolate which fully answered the fame it had acquired in the World. Till that time I had no Idea that any thing that had the Appearance of Chocolate and bore that name could be so delicious and salubrious."

Diary of John Adams

"I have met with few Things more remarkable than the Chocolate which is the finest I ever saw. I will enquire whether it is the Superiour Quality of the Cocoa Nut, or any other Ingredient which they intermix with it, or a better Art of making it, which renders it so much superiour to any other."

Letter of John Adams to Abigail Adams 12 December 1779

Acknowledgements

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Thank you!

- The 18th Century Material Culture Resource Center