



GEORGIA SECTION

MEETING Announcement



Tuesday, February 16th, 2016

Mr. Clay Berryhill

“The Science of Chocolate...from Bean to Bar”

Location:

**Mary Mac's Tea Room
224 Ponce De Leon Ave NE
Atlanta, GA 30308**

Directions: [Click Here](#)

Tuesday, February 16th, 2016

6:00 pm Meet and mingle (cash bar)

6:30 pm Dinner

7:30 pm Speaker

Menu: Grand Taste of the South Buffet Dinner

Mains

Southern Fried Chicken, Slow Cooked BBQ Pork, Chicken and Dumplings, Fried Catfish Fillets

Sides

Macaroni and Cheese*, Sweet Potato Souffle*, Fried Okra*, Fried Green Tomatoes*, Creamed Corn*, Steamed Vegetable Medley*, Assorted Breads on Buffet

*Vegetarian-friendly

Desserts

Peach Cobbler and Banana Pudding

Iced tea, water, and coffee are included.

RSVP by 5:00 pm on Feb. 12, 2016

at <https://goo.gl/GtURWu>

Price:

\$30 regular; \$20 retired, current ACS members and K-12 teachers, \$15 students

Payment: At the door

Cash, credit card, or check to: “Georgia Section ACS”

Note: If you make a reservation and then do not attend, you will be charged for the meal as we have to guarantee the number of meals.



Mr. Clay Berryhill

Chocolate Making Apprentice & Bean Processing Manager at Cacao Atlanta Chocolate Co.

“The Science of Chocolate...from Bean to Bar”

All attendees will receive chocolate tastings to enjoy at home!

Abstract/Bio: Clay Berryhill has been making chocolate with Cacao for over four years. It is Bean-To-Bar, evolved. Founded by Kristen Hard, Cacao Atlanta Chocolate Co. specializes in the creation of exquisite origin-driven chocolate and confections.

At Cacao Atlanta Chocolate Co., every detail is considered from the moment the Cacao bean is carefully planted and cultivated. Uncompromising in high standards of excellence, Cacao Atlanta partners with scientists and local growers to achieve extraordinary quality in ingredients and upholds hand production methods throughout the entire process of chocolate creation.

This is one of the few chocolate-makers *in the world* who travels to far-off farms to find the perfect cocoa beans,

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then brings them back here to roast, grind, and lovingly transform into bars of pure, unadulterated chocolatey bliss. This “bean-to-bar” movement is still pretty rare in the world of chocolate. The history of chocolate-making as we know it has been one big over-processed, mass-produced machine since the Industrial Revolution.

Clay, one of Cacao's own chocolate makers, will be guiding you through an alternate universe where chocolate isn't just a piece of candy, it's an experience – a work of art. You'll learn about the various notes and flavors of chocolate, and all about the farms and the estates from which the cocoa beans are sourced and the unique flavors present in different types of beans.

All this confectionary magic happens in their Westside “laboratoire,” where the cocoa beans are roasted, ground, and transformed into exquisite chocolates,

wrapped in equally beautiful packaging. With the exception of maybe five other chocolate-makers in the country, simply *no one* out there is making chocolate like this.

Cacao Atlanta Chocolate Co.:

<http://cacaoatlanta.com/>
