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

*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.

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,
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/