

Chocolate

drink of the Gods, but now a pleasure for you and me

This exhibit will reply the questions how chocolate was imported into Europe as a drink for Gods and Kings, and how it became a pleasure for me and you and our body and mind.



Quetzalcoatl, is credited in legend with bringing cacao to humanity, teaching them how to make chocolate (xocolatl) used in rituals for the elite. Calling it "Drink of the Gods" and associated it with wisdom and power. Is it?



Or is it just fruit that grows on a high tree? Is it just a big pod that can be turned into chocolate by accident?



Die colour proof on thin paper (Togo)

Cocoa Tree

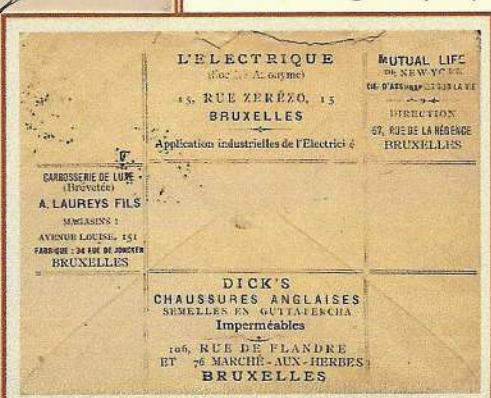


Why it became such a big success that at the start of the 20th century chocolate companies already sold thousands of kilos every day?

Advertisement stationery (Belgium - 1891) sold reduced fee 5c i.s.o. 10c.

ONLY ONE IN USED CONDITION RECORDED

text: Chocolat Menier sold 50,000 kg every day





Title and Plan

2

1. Chocolate conquered the world

22

- 1.1. The discovery, a Mesoamerican Genesis
- 1.2. Royals and aristocracy addicted to their daily cup(s)
- 1.3. The chocolate route around the world



2. Cacao pods transformed into a tidbit

30

- 2.1. How to grow the 'Food of the Gods'
- 2.2. Cultivation, the art of harvesting and treatment
- 2.3. Meeting the industrial revolution
- 2.4. Preparation of the tidbit



3. Wonderful craftsmanship creates temptation

25

- 3.1. Fifty shades of chocolate
- 3.2. Most irresistibly texture for good couverture
- 3.3. The success behind fillings and flavors



4. What shapes our taste?

28

- 4.1. Attracted by beautiful wrappers and boxes
- 4.2. Displaying luxury with pots and cups
- 4.3. Effective branding for increasing success
- 4.4. Making it accessible to all



5. Effects on mind and body

20

- 5.1. Cure or confection? The beneficial effects
- 5.2. A booster for the mind and body
- 5.3. The enjoyment of chocolate

At the conclusion; let's enjoy it

1

Rarity color frames: **UNIQUE NOTES in
UPPERCASE**

Rare

Very rare

Extremely rare

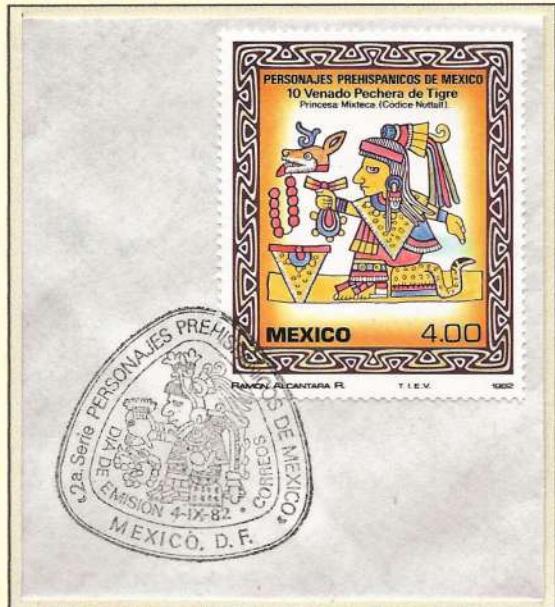
Font usages: Titles - **Arial 14pt / Arial 12pt**
Postal description - *Arial Italic 10pt*

Thematic story - **Arial 11pt**
Thematic description - *Comic Sans MS 10pt*

1. Chocolate conquered the world

1.1 The discovery, a Mesoamerican Genesis

Maya or Aztecs...



The earliest use of cacao by the Maya comes from an ancient site in northern Belize. They consumed cacao-based beverages at social or political events.

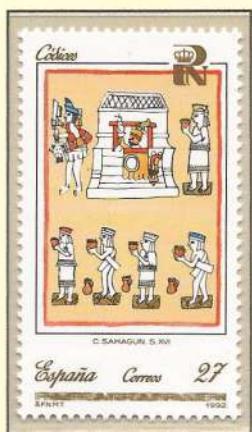
Cancel: fragment Codex Nutall: cacao exchange during wedding ceremony



On the right ▲
Emperor Montezuma

Bernardino de Sahagún, a missionary priest, wrote the *Florentine Codex*, (2400 pages) documenting the life and habits of the Aztec and how cacao was prepared and consumed as part of their daily life.

Emperor **Montezuma** himself was said to take no other beverage than his cacao and up to 50 servings daily... he drank his xoco-atl from golden goblets, which were given to the poor after a single use!



Florentine Codex



Cover sent from Havana 8 Nov 1843 via New York on 20 Nov 1843. Crossing the Atlantic on the **Montezuma** (named after Aztec Emperor) of the Black Ball Line to Liverpool arrived on 6 Dec 1843, thence to London on 7 Dec 1843. Port black $\frac{1}{4}$ = 1s 4d; double ship letter rate of 8d = 16d or 1s 4d



Cacao pod as money box



On his 4th voyage to the 'New World' between 1502 and 1504, Christopher Columbus discovered cacao beans while 'robbing' the cargo of a Mayan trader, near modern Honduras. He assumed they were a kind of almond, but were very valuable as 'coins of the realm', and used for trading.



Perforation error



White flaw by paper crease



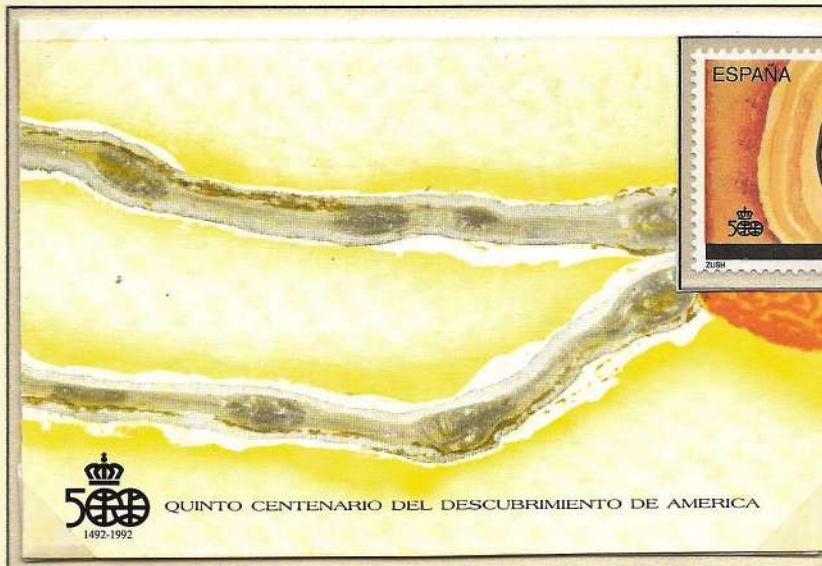
In the beginning, Columbus was totally obsessed by gold, and had little interest in the small beans, not realizing the future important economic worth in the New World.



He is believed to take the cacao beans as first to Europe, together with other fruit and vegetables.



Proof on hard paper



Stamp of booklet also issued separately

► Celebrating 500 years of discovering America and its agriculture



Columbus also took back many other treasures like; corn, tomato, tobacco, potato and cacao.



Then Spanish explorer **Hernando Cortez** landed at Tabasco another cacao-intensive producing region in the Mexican Gulf in 1519. His army marched on the Aztec capital of Tenochtitlan meeting Montezuma, who presented him with a large load of cacao beans, serving the cold frothy drink, to his new Spanish guests, again in golden goblets.

Juan de Zumárraga, (1468–1548), a Basque Spanish friar and first bishop of Mexico, is credited with making chocolate a popular drink among Europeans.



Print error underinking; faint design lacking color

Tabasco



Juan de Zumárraga



Cortez also realized the commercial possibilities of this 'food of the Gods'. **Fray Toribio de Motolinia** (priest) on joining Cortez, noticed how the Aztec's prepared the beans for the royal drink.



Cortez, on arriving back in Grenada (Spain) in 1528, presented King Charles V the beans from his own plantations and also explained how to make the drink.

Coat of Arms with motto 'Plus Ultra' added by Charles V referring to the 'New World' ►



Grenada: perforation error

Charles V was so moved by the sweetened, refined drink that he immediately decreed it to be reserved exclusively for the enjoyment of nobility.



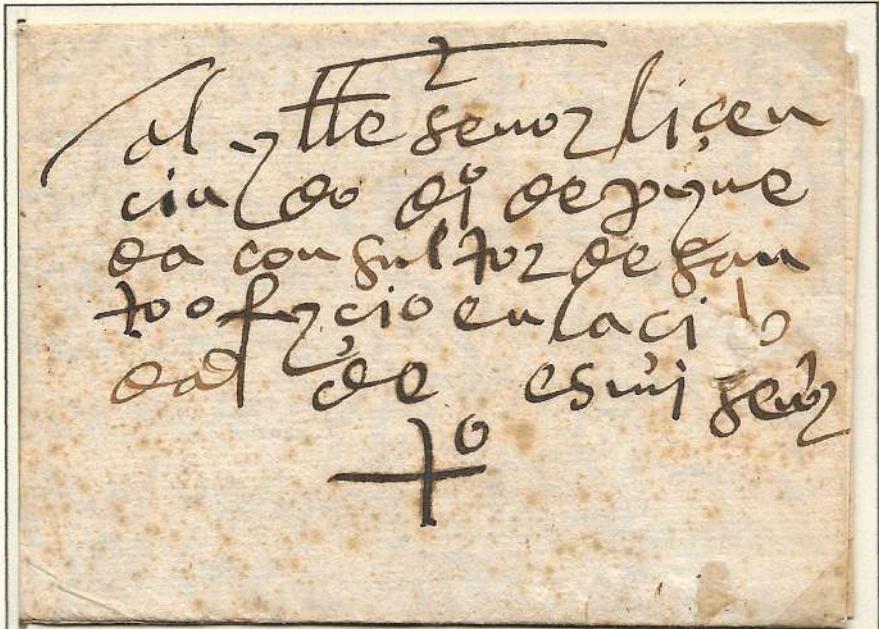
For about 100 years, only Spanish monks were entrusted with the secret, until **Felipe IV**: his wife was near death but mysteriously recovered after drinking hot chocolate. Witnessing the miracle the monks declared it a gift from God, deserving to be enjoyed by all.

ANIS Y COÑAC CERVANTES F. ARRIBAS VALLADOLID	CHOCOLATE PARISIEN FAUSTINO GARCIA ASTORGA	TALLER DE REPARACION DE AUTOMOVILES Y MOTORES S. A. SERRALEON Depósito de Bandages Accesorios para Automóviles Industria, 4 y Avenida de América CORDOBA	FABRICA DE SOMMIERS de Francisco Peña Director de Fabricación FRANCISCO SOLANO FABRICA Y OFICINAS: AURORA, NUM. 4 TELEFONO, N.º 500 — MURCIA —
BALNEARIO DE SANTO TOMÁS Gran manantial de Aguas Sulfuro-sas - Recomendadas para el reumatismo, Herpetismo, Escrófulas y Sífilis: SERRANO, NUM. 10 TELEFONO NUM. 307 GRAO (VALENCIA)	CAMPOS Y REINA COSECHEROS EXPORTADORES DE VINOS Dulce y jalea de membrillo PUENTE GENIL (Córdoba)	AFC Máquinas y Accesorios para Sommiers y Cia Duque de V...	AUTO SALON GARAGE Y TALLERES Sociedad Anónima Comercial, Industrial y Comercio de la Automoción y todo cuanto al automóvil se refiere, en los mejores precios para las mejores calidades AGENCIA FORD Avenida Padre Isla, número 19 - LEÓN
RAMON PEÑA TORRELAVEGA FÁBRICA DE CURTIDOS Especialidad en suela curtida por el procedimiento antiguo, con corteza solamente FÁBRICA DE CALZADOS Especialidad en calzado para niños y zapatillas de piel y paño	MAQUINARIA AGF ABONOS QUÍMICOS Overland - Willis - Knight - Old	ADRIAN VI	LA ESPECIAL FÁBRICA DE BOLSOS F. ROMERO PEREZ - BOLSOS, VALENCIA SALON LA UNION CAFÉ BILLARES VARIETES ORENSE
		MURCIA	SANTANDER



Letter from Villa del Prado (Valladolid; Spain - 1579) addressed to Diego de Pineda, consultant to the Holy Office in Toledo. Post: 2 real. Mail from the Inquisition in the 16th century. (justified usage of borderline material)

Inquisition - Expulsion of Jews



After the 1492 edict of expulsion of Spanish Jews and the onslaught of the Portuguese Inquisition in 1536, many Jews sought asylum in Bayonne, France. They imported tools and knowledge of cocoa, ...



... and taught local workers the secrets of processing chocolate. In Bayonne we find the first artisans and chocolatiers guild and by 1854 it was home to at least 34 chocolate companies.

20 CENTIMES Vendredi 5 Novembre 1869

DE BAYONNE,

EL, COMMERCIAL ET MARITIME,

Mercredi et Vendredi.

CHOCOLAT de BAYONNE

FAGALDE
FOURNISSEUR BREVETÉ
DE S. M.
L'Empereur Napoléon III.

USINE A VAPEUR A CAMBO.
Dépôt Central
A BAYONNE

Arceaux du Port-Neuf, 31
MAGASIN A PARIS, RUE DE SÈVRES, 35 | MAGASIN A BORDEAUX, COURS DE TOURNY, 57
Dépôt dans les principales villes de France.

2c JOURNAUX

INSERTIONS.
0 C. LA LIGNE. — RÉCLAMES.... 40 C. LA LIGNE.

Typographic cancelled stamp (France-1869) on newspaper. Tarif 2c for sending in region (color bleu includes postage tax of 2c) chocolate advert at stamp side of newspaper of Bayonne

1.2 Royals and aristocracy addicted to their daily cup(s)

High society

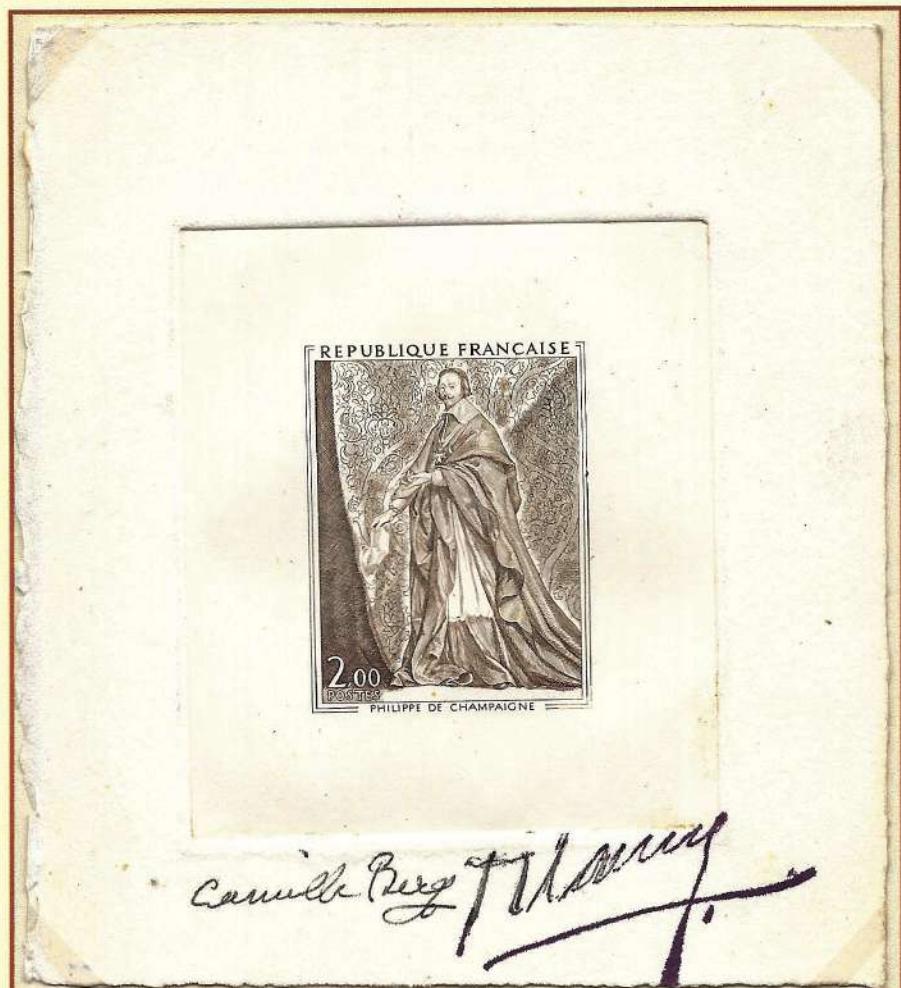


Anne of Austria, Infant of Spain, married Louis XIII in Bayonne in 1615 and shared her passion for hot chocolate with the high society of France.

Louis XIII: wrong year of birth: should be 1601



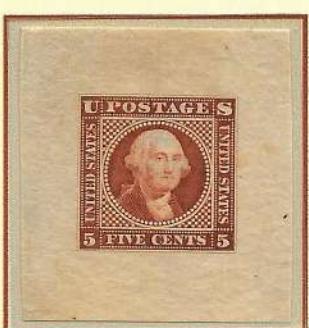
In Paris, Cardinal Richelieu (1585-1642) seemed to be addicted to the new luxury from his very first taste. He was an early influencer with great prestige.



Black artist proof engraved by R. Cami and C. Berg (France-1975)



Postcard carried by STEAMER RICHELIEU from St Louis (Senegal-1903) to France



Color die 5¢ essay on thick cloudy bond, large lettering, (USA-1869) Washington

The year 1757 marks the first record of George Washington ordering 20 pounds of chocolate. Throughout his life, he frequently enjoyed it. Most often it was served with breakfast. This chocolate was also often served at Mount Vernon when he had visitors. It was a popular product, but was not readily available as it is today.



Clemens VIII



model Sima (Italy-1938)

Alba D'Oro. Golden Dawn



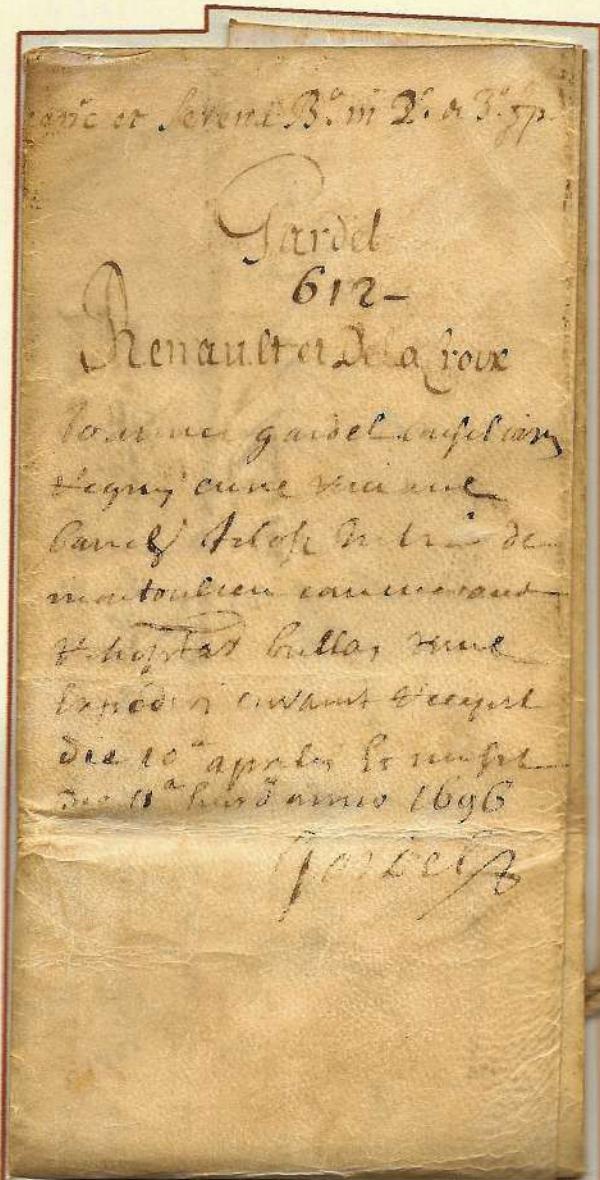
Proof (Paraguay)
Jesuits works

A Florentine religious family (merchants of exotic products) visited cocoa plantations near Nicaragua end 1500s, and saw immediately the huge trade possibilities for Italy. When they returned home, they introduced it to Pope Clemens VIII. The black gold is discovered and announced as golden dawn.

Trade quickly expanded due to the Jesuits' commercial interest. Begin-1600 the pope's main dilemma was if cacao consumption would interrupt a required fast. The debate simmered in the Church for 100s of years and was clearly less the result of what theologians said than the decisions of ordinary clergy who drank it regardless.



In 1692 Pope Innocent XII received a request from Carmelites in Madrid for a dispensation to drink chocolate inside the walls of their convent, that he refused. It took, in fact, until almost a century later that Pope Pius VI issued a definitive ruling that clerics could drink chocolate (albeit only away from Church premises).



► Papal bull (Rome, 1696) with lead seal of pope Innocentius XII, vellum. Papal bull letters were traditionally sent postage-free.

Given the importance of these letters and the fact that they were considered official communications from the Pope. Papal bull of pope Innocentius XII



Charles VI

Cacao was taken to Austria in 1711 when Emperor Charles VI transferred his court from Madrid to Vienna.

His daughter Empress Maria Theresa of Austria insisted on her daily cup of chocolate drink.



Stationery international usage (Hungary-1897) to Berlin

Inauguration of Empress Maria Theresa in 1740

Jean-Etienne Liotard painted *The Chocolate Girl* (a pastel on parchment) in 1745, during his stay at the court of the **Empress Maria Theresa** in Vienna. It depicts a maid serving a hot chocolate to the Empress.



Printed to order Stationery (German Empire-1908) Rüger's Kakao publicity



Dull paper variety



'Chocolate Girl'



Havas Model P (France-1960) Comtesse Du Barry company selling all kind of luxury products like chocolate, oysters, foie gras, etc...

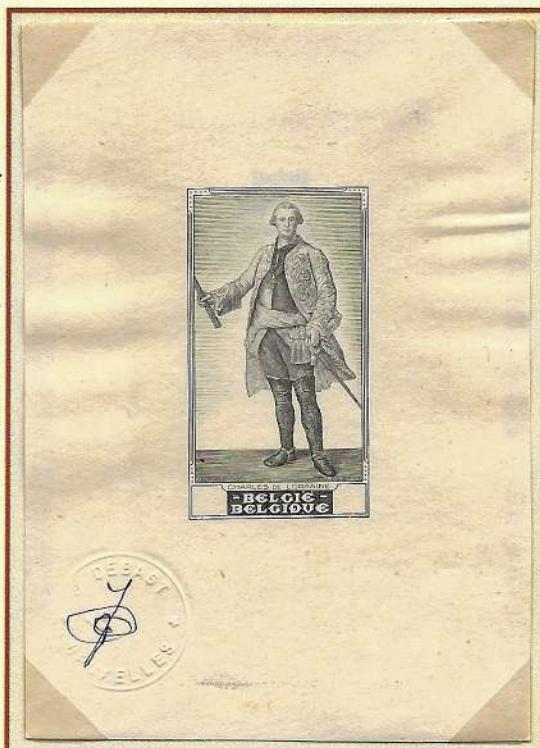
Many of the aristocracy exhibited their life of luxury: the **Comtesse du Barry**, mistress of Louis XV, drank a cup of chocolate daily, but the poor couldn't afford it.



Court of Brussels



Die Proof
(Belgium -
December 1949)
of finished mold
without value or
surcharge
numerals on
cream paper,
signed by artist
Jean De Bast ►
LESS THAN 5
EXIST



At the court of **Charles of Lorraine** in Brussels (Maria Theresa's brother-in-law was the Netherlands governor) it was consumed in large quantities. Archives prove he loved the drink consuming it daily at breakfast. Making sure they never ran out of stock and to fulfill high standards, Imperial-Royal Court suppliers were chosen.





Francotyp model
"CM10000"
(Netherlands-1967)

Until 1850 mid-South American plantations grew the majority of beans due to their established background with Spain and Portugal.



In Brazil, the Portuguese colonists pioneered the commercial plantation based production.



Transit cancel on back of cover (Brazil-1944)

promoting first class product cacao

After independence of Brazil, planters and colonial officials expanded cocoa cultivation from South America over the Atlantic Ocean to West-African colonies, establishing in both areas a modern industry that resulted in the world's leading cacao regions.



Venezuela produced over half of the world's chocolate in 1810, and one-third of that was consumed by the people of Spain.



Today Venezuela is still known for their high quality chocolate, but they need financial investment by micro credits (Fondafa).



Postal advertising cancel (Venezuela—1933)

VENEZUELA produces the best cacao



St Thomas and Prince

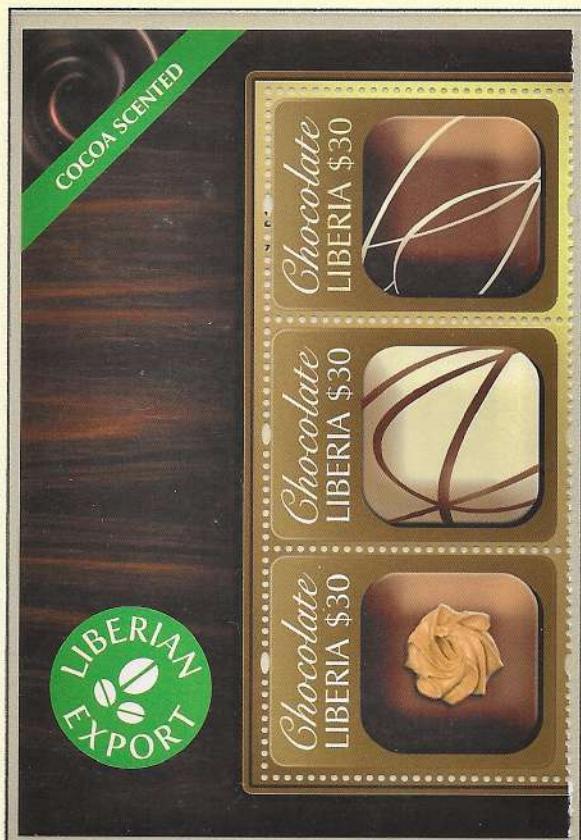


Arm with cacao pod of
village Makokou
(Gabon)



postmark export products (Ivory Coast-1937) port 3.50 fr= 1,50 fr international letter till 20 gr + 2 fr aerial surtaxes per 5 gr (period 17.02.1936-20.07.1937) cocoa in Ivory Coast

With growing cacao consumption in Europe in the 1850's, the Portuguese transferred production from Brazil to the West-African colonies; St Thomas and Prince and Ivory Coast were one of the first cocoa-producing colonies.



Flam Bitam (Cameroon-1954)

Center of cacao

Later it expanded to Cameroon and Gabon. They became important too to fulfil the needs from Europe and is still today.



Unfortunately, the expansion was only possible by using slaves as laborers in almost all those plantations. The slaves were imported from the West-African islands or inland.



▲cacao tree



African Unity Charter



Censor cancel (Great Britain-1941) in Gold Coast

use Gold Coast cocoa

Around 1900 more and more new cacao plantation areas were expanded in West and middle-Africa. To ensure that all Africans enjoyed human rights and raise the living standards the African Unity Charter was signed in 1963. Unfortunately still today the charter is poorly implemented in the cacao industry, specially at small-scale farms.



1972年札幌オリンピック協賛HBCお年玉はがき

ますます
おいしさがさえる
ガーナミルク



30・50・100円

賞品

1等 ミュンヘンオリンピックご招待2名 2等 日立カラーテレビ(ボンバ)5名 3等 グランドセイコー 10名
4等 セイコーオリジナル時計 100名 5等 日立ポケットライト 1,000名 6等 オリンピック初日カバー 10,000名

001組

XI OLYMPIC
WINTER GAMES

577202

抽せん発表 1月18日付の朝日、毎日、読売、北海道新聞の朝刊広告で発表。
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発行 北海道放送 協賛 ロッテ



Countries such as the Gold Coast (Ghana), Nigeria, and Congo became the principal sources for the European cacao manufacturing.



◀ Echocard (Japan) winter games Sapporo 72: Number one in Japan; Ghana Lotte Milk Chocolate factory: named after the country Ghana



Messrs. Synres Nederland N.V.

Pitney Bowes model "Automax" (Singapore-1970)

Van Houten since 1815

The **Van Houten** Company was founded in Amsterdam in 1815. By the 1820s drinking chocolate was not widely developed, as the taste was of very poor quality with cacao beans ground into a fine mass.

In 1828 Van Houten invented a cocoa-pressing method, and was granted a patent from **King William I**. The solids were separated from the cocoa butter by means of pressing (crushing) and then treating the solids with alkali; the acids were neutralized, fibers softened, and disintegrated.



Issued for 100 year independence
(1813-1913) King William I



Letter Card 15c sold reduced for 5c (France - 1904 - 1st edition - region Reims)

Text: cacao Van Houten we prefer, without doubt the best and cheapest

The result - a light fluffy powder, full of flavor, very digestible, soluble in milk or water, and with extra cocoa butter obtained during the process of making the powder, could be molded into solid chocolate bars, and then be used to coat candies. The new easier process also resulted in cheaper cacao in the market.

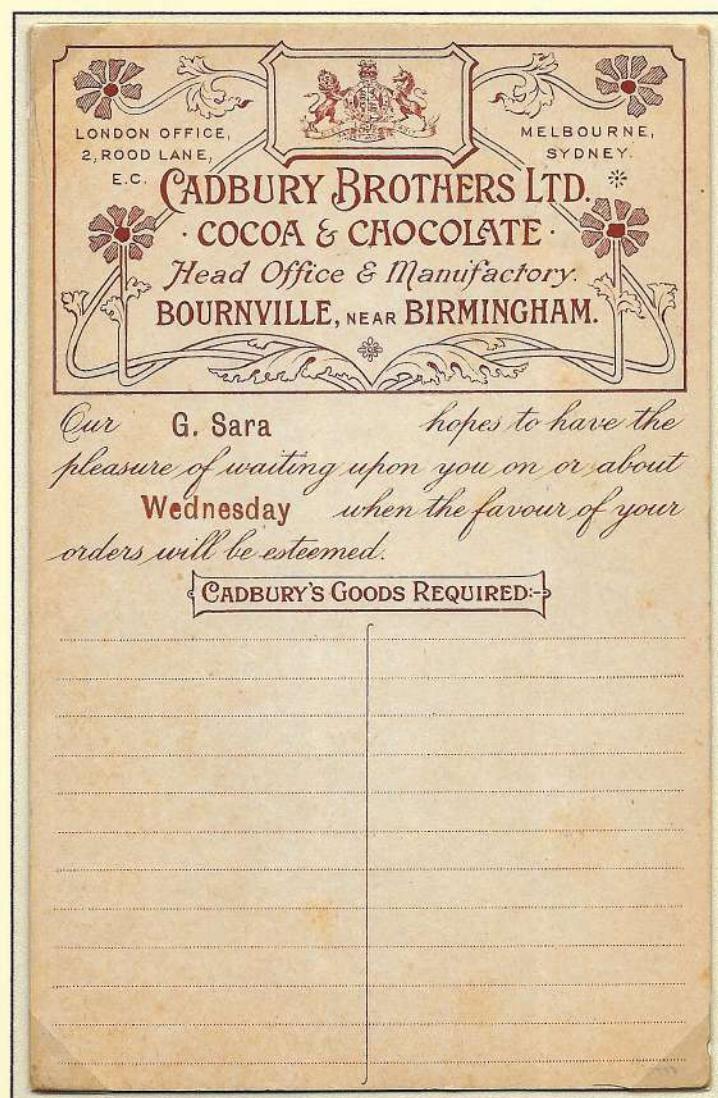


Letter sent from Amsterdam (18 June 1737), arrived on June 10th (Bishop mark IV/10) at Bridges coffee house, Cornwall, London (Bishop Mark, month appearing at top for incoming foreign letters used from 1673 till 1797).

Coffee houses, also serving chocolate, were recognized as pickup or leave points for mail till c1800.

ONLY FOR 4 LETTERS RECORDED TO THIS COFFEE HOUSE

The English discovered chocolate after their conquest of Jamaica in 1659. It was served next to coffee and wine in coffee houses; public social places where politicians, traders and writers met for conversation, trade and receiving their post. The coffee houses' role were important because they made it more affordable to everyone.

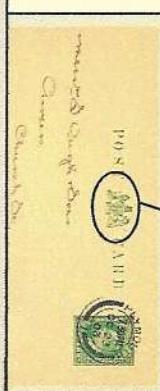


Parcel Post label (Great Britain-1901)

Sloane Street

Sir Hans Sloane favored, after visiting Jamaica in 1688, the use of liquid milk chocolate as a medicinal beverage.

Cadbury, British chocolate manufacturer, marketed the beverage as 'Sloane's recipe milk chocolate'.



Stationery printed to order (Great Britain -1903) recognizable by Arms 'd' 14mm wide; No chain on Unicorn's collar



Cadbury Brothers, Bournville



Henry Nestlé



Hasler model F88/F99 without town mark (Belgium)



Nestlé=Peter+Cailler+Kohler

Daniel Peter (from Vevey, Switzerland) invented milk chocolate in 1875, using the invention of another Swiss, Henri Nestlé, who had perfected the process of milk condensation. It took Peter 8 years.



Advertisement stationery 7½c sold for 5c (Netherlands-1925)

Peter called his product "Gala", a Greek word which means: "from the milk"

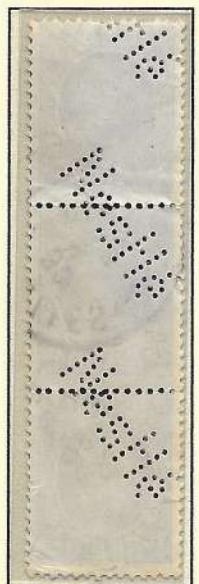
He married the daughter of Cailler, Switzerland's leading chocolate maker and still today.



Front Perfin



Copy

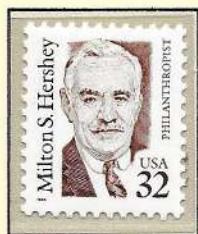


Perfin Nestlé
(Belgium - 1923)
in use from 1921
till 1927.

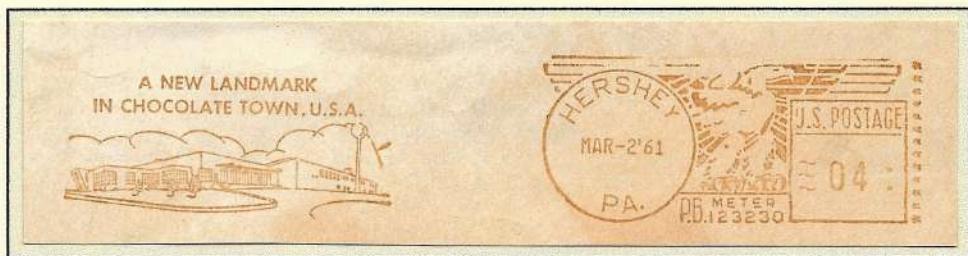
In 1904 Peter Gala merged successfully with Kohler Chocolate Company and merged finally into Nestlé company.

1.3 The chocolate route around the world

the Hershey story



Milton Hershey



Pitney Bowes model RT (USA) Hershey, town named after chocolate factory

In 1893 Milton Hershey, already making his fortune with caramels, attended the Columbian Exposition in Chicago and decided: "Caramels are a fad but chocolate is permanent. I am going to make chocolate." His decision came after ...



Die proof on gummed paper (USA) Hershey 32c



Germania



Niederwalddenkmal in Rüdesheim

... when he was impressed by the 11m high Germania statue, using 13.000 kg of chocolate. It was a copy of the 'Niederwalddenkmal' statue in Rüdesheim and was shown inside the agriculture building of the Columbian Exposition in Chicago in 1893.



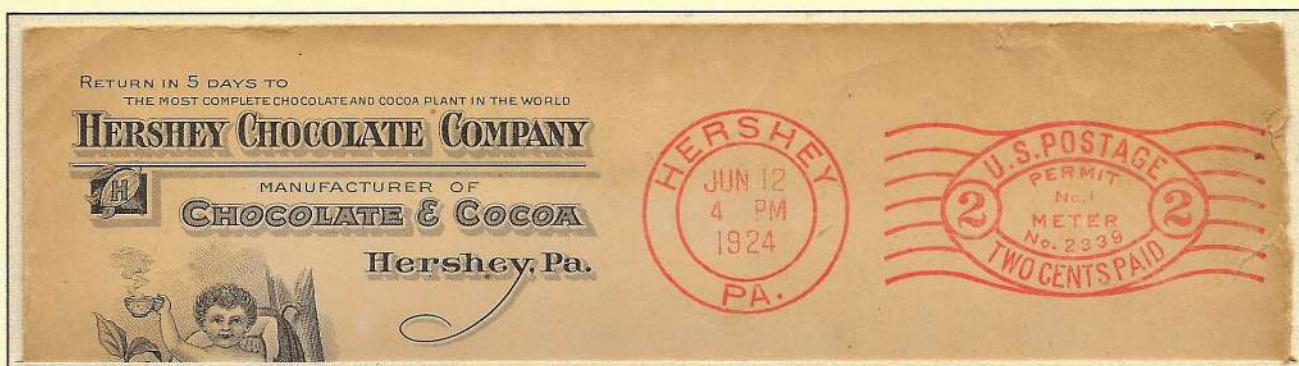
World Columbian Exposition Chicago Stationery (USA-1893)

Agriculture Building

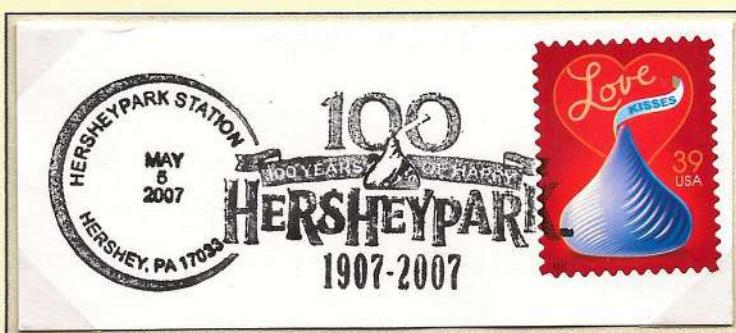


Company J.M. Lehmann *perfin* JL; The letter passed the German Empire foreign exchange censorship in 1920 in Dresden producing chocolate machines

After examining the J.M. Lehmann exhibit of chocolate making machineries at the 1893 Columbian Exposition, Hershey decided to sell his caramel factory and commence with chocolate. After the exposition had closed, two pieces of the Lehmann machinery were sold to him. Hershey's is now the oldest chocolate factory on the American continent. The town is named after his chocolate company.



Pitney Bowes model M (USA-1924) town was founded by Hershey in 1903 for the company's workers



Unable to have children of his own, Milton S. Hershey founded the Milton Hershey School in 1909 for orphaned boys.

Hersheypark is a leisure park for employees of the Hershey Chocolate Company,

1.3 The chocolate route around the world

Belgian chocolates



Tab with 'Atelier Du Timbre' and 'DEPOT-1910' (Belgium)

Stamps issued specially for Brussels World Fair 1910



Flam cancel GENT-GAND A(Belgium-1913) is only post office on Expo. Postage fee 1c for postcard with only name message.

Ghent International Expo 1913

In 1910, **Leonidas** participated in the World Fair in Brussels, Belgium, where he won the bronze medal and where he also met his future wife J.Teerlinck. Together, they presented their creations on the International Exhibition held in Ghent in 1913, and they won the gold medal. He decided to settle permanently in Belgium and founded the internationally famous Leonidas Company.



Leonidas: logo based on Greek hero-king of Sparta

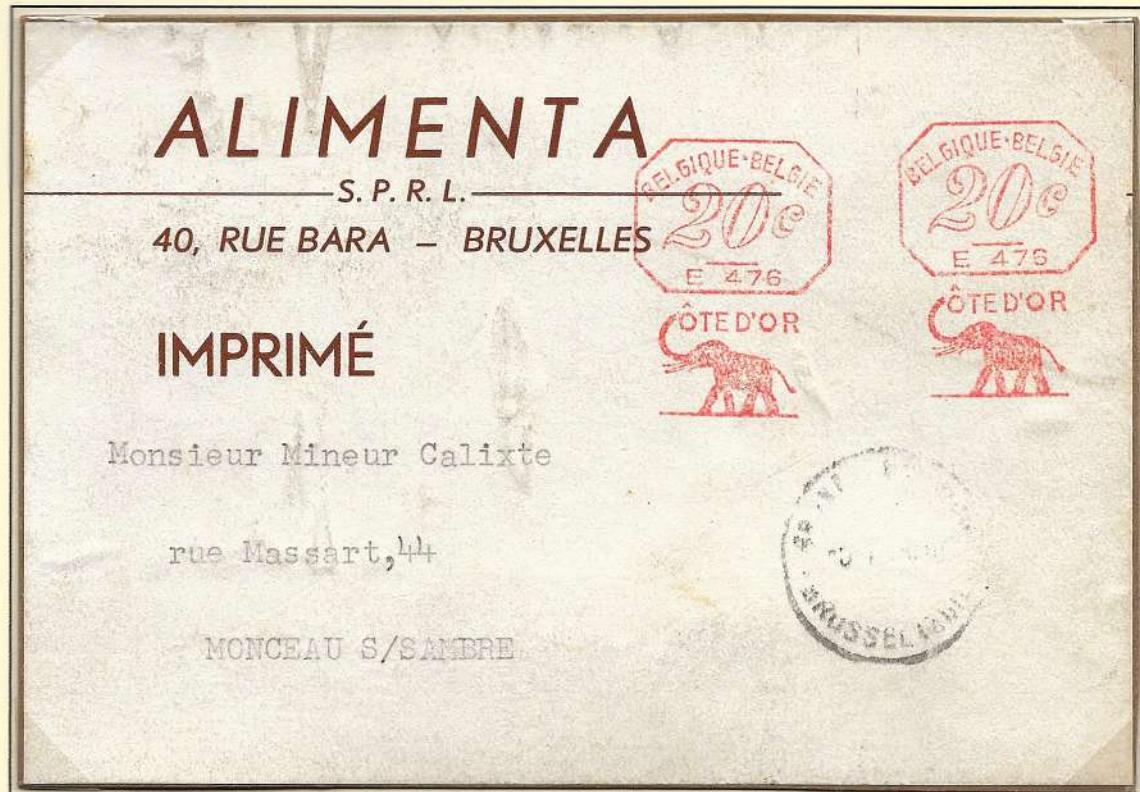


Leonidas has 350 shops in Belgium, 340 shops in France plus nearly 1,250 stores in 50 other countries and have become one of the highest producing, widespread companies in the world.



Cover from ANDRINOPLE to MARSEILLE struck with exceptional **LEONIDAS** Paquebot date stamp in black (5 Sept 1853). Framed **PAQUEBOTS DE LA MEDITERRANEE** in red at right and charged with hand struck '20' decime charge on arrival. Reverse with Smyrna (Turkey) and Marseille (France) arrival cancels.

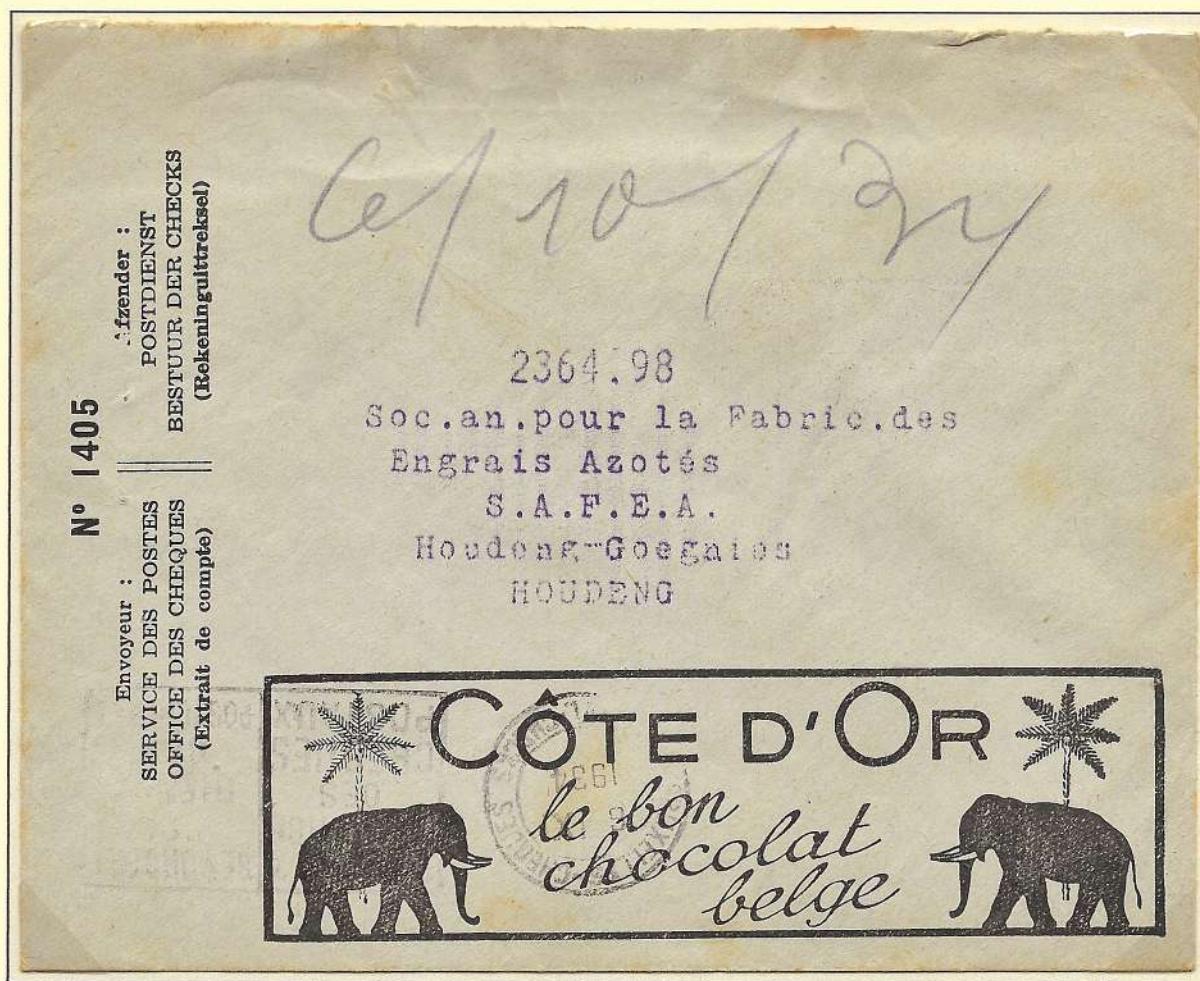
Boat named after Greek hero-king of Sparta: Leonidas



Timbrographe (Belgium - reg.nr E476)

Côte d'Or elephant logo

In 1906 the chocolate factory Alimenta was founded after some merges. The name Côte d'Or refers...



Postgiro enveloppe (Belgium - 1934)

Côte d'Or

... to the French name for the Gold Coast, the old name for Ghana, a source for most of the cacao beans used in their chocolate manufacturing since the start.



Packet stationery printed to order booklet of packet service (Berlin) for cacao factory Theodor Reichardt. This type of cards was used for sending an order of chocolate and cacao.

German company Theodor Reichardt was one of the first using beans from German Kamerun, West Africa.



Perfin G.St. on hyperinflation stamps (Germany-1923): Gebrüder (Brothers) Stollwerck - Inland letter rate 250.000Mk (startdate: 20.09.1923 - enddate: 30.09.1923 ; 10 days period) from Cologne to Mannheim

In 1930, Germany's **Stollwerck** Company based in Cologne (Köln), bought-out the chocolate manufacturer Reichardt and from 2002 they began producing several of the Barry Callebaut products.



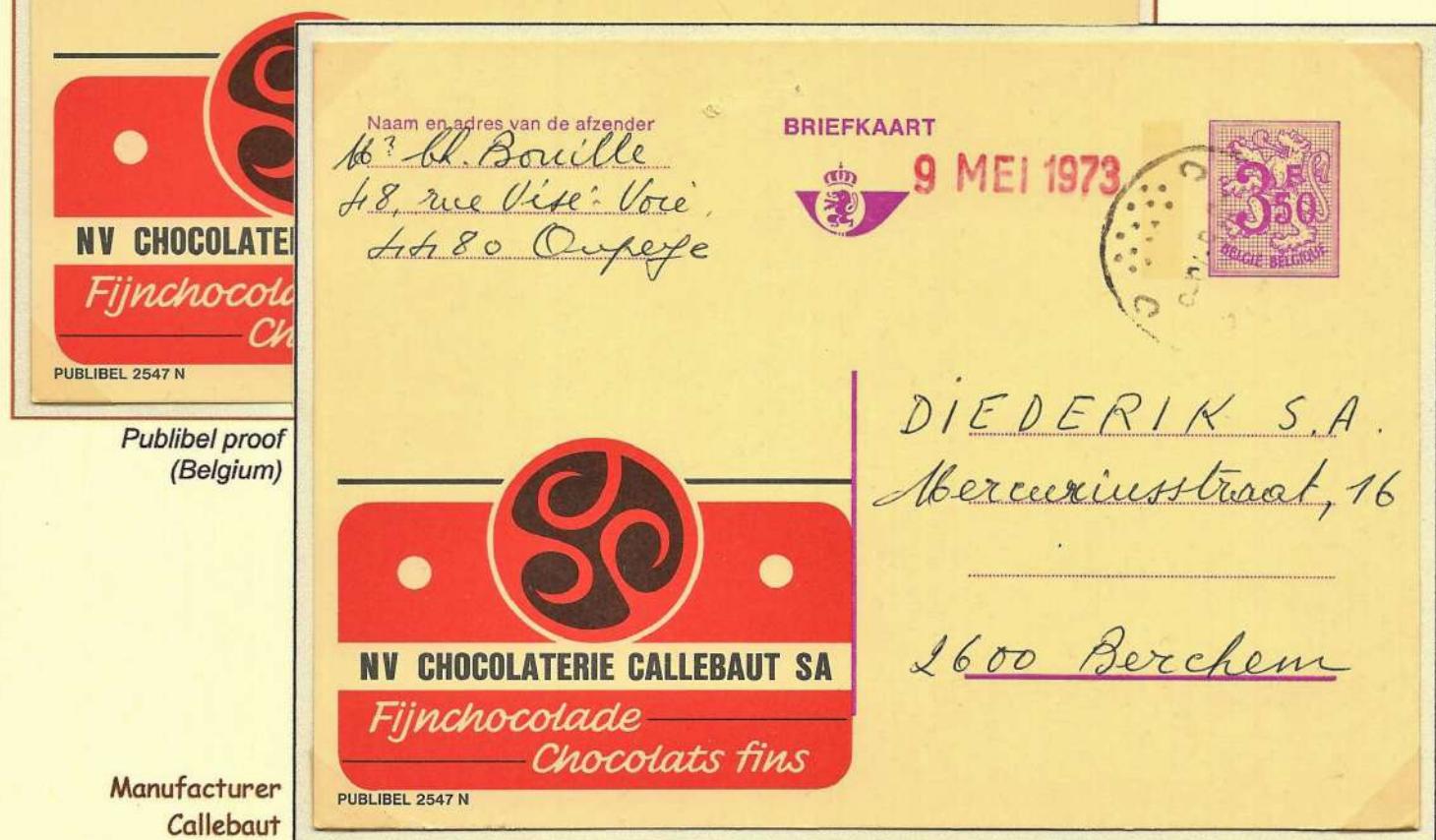
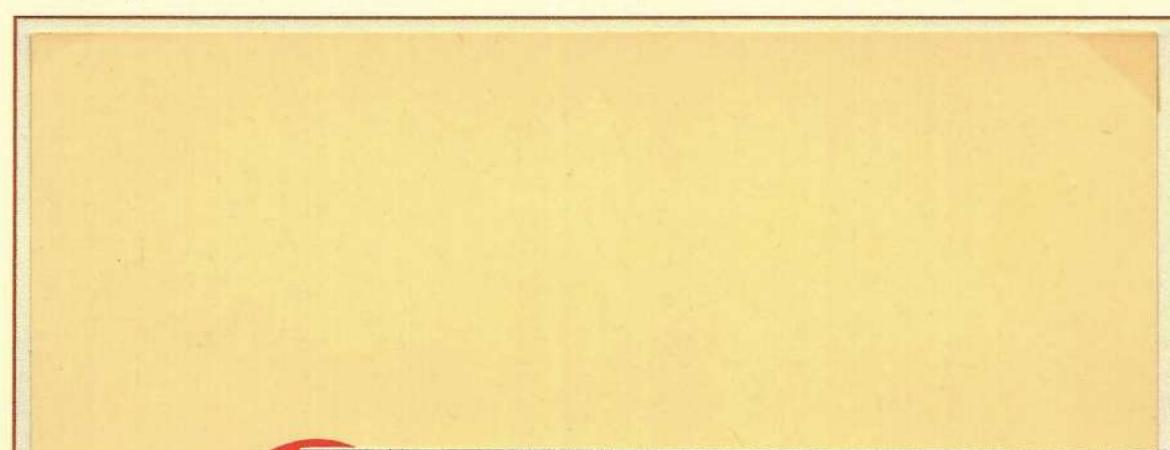
Hasler model "F88/F99" broken inner circle (Belgium-1965)



Kwatta is a Belgian brand, based in Bois-d'Haine since 1913. Prior to 1889 it was Dutch company in Breda, with beans from a Surinam plantation of same name; Kwatta.



Typical short advertisement; Kwatta, ideal breakfast.



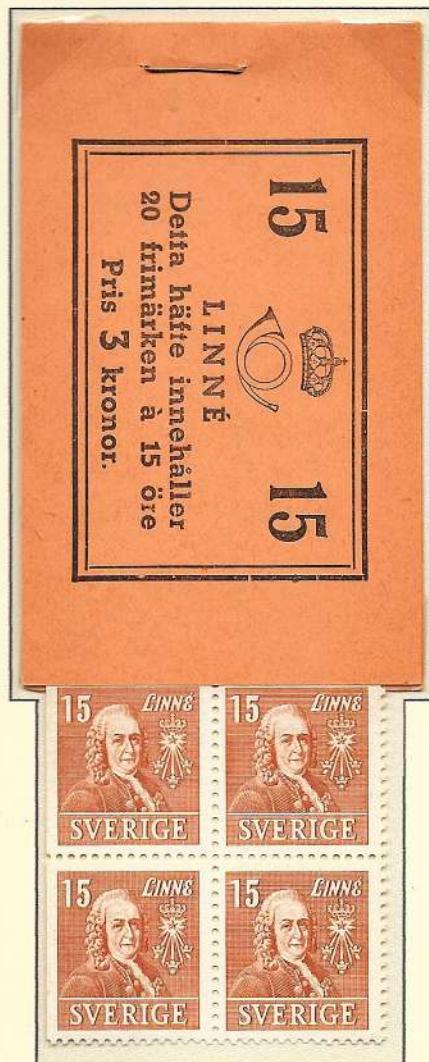
PUBLIBEL (Belgium) 3.5 Bfr Inland rating from 01.06.1972 till 01.10.1973

Callebaut founded in Belgium, began producing chocolate bars in 1911 and in 1925 chocolate covertures. In 1930 they invented a unique way of transporting liquid chocolate to provide the food industry and large chocolatiers. They are one of the rare chocolate manufacturers that even today, still select, roast and grind's its own cocoa beans.

2. Cacao pods transformed into a tidbit

2.1 How to grow the 'Food of the Gods'

Linnaeus and little flowers



First machine-produced stamp booklet of Sweden, using sheets imperforated at right and left. 1 of 5 contains imperforated side



Small waxy flowers on branch



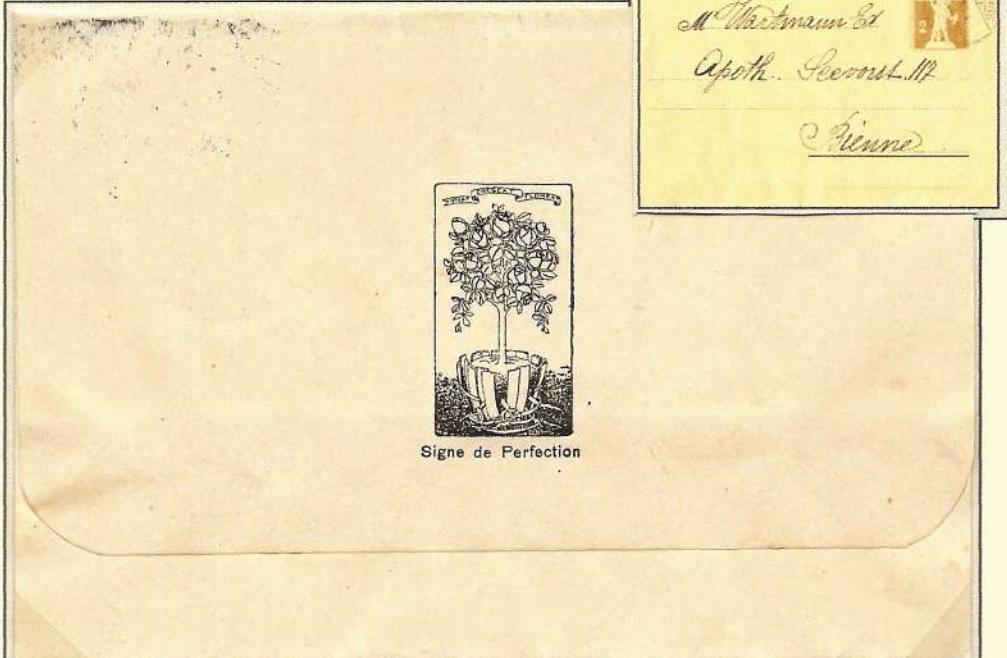
It was called "xocol-atl" (pronounced "shoco-latte") by the Aztecs. In 1753 the cacao tree was recognized by famous Swedish scientist and naturalist, **Carolus Linnaeus**. He named it "Theobroma cacao", [the food of the Gods] in the family Malvaceae.



◀ Carolus Linnaeus



A tree can grow as tall as 12-15 m in the wild but to facilitate harvesting most cocoa farmers do not let it grow higher than 4-8 m. It's not known for certain how long they live, but on average around 50 years.



Printed to order journal wrapper (Switzerland -1911)
'De Villars', Fribourg, their logo is small cocoa tree (Theobroma cacao)

Chocolate Factory

Thousands of small waxy white or pink flowers (on average 20.000 per tree) are produced in clusters directly on the trunk and older branches; this is known as cauliflory.

2.1 How to grow the 'Food of the Gods'

flower power



Little waxy flower



color proof
(Guinea
-1962)

Same mosquito causing malaria



Flowers on old branches

So, this is the very first start of where chocolate comes from. This is the flower of a cacao tree and the **mosquitos** pollinate the flower and then in the center of this flower a little oblong pod shaped, a cacao fruit.



Progression proof



Unripe fruit varies from pale colors and tends to yellow or orange when maturing



It comes out of the center of those prongs on the flower. It's really a pretty special process!



Francotyp-Postalia T1000 digital (Germany-2001)

Only 10 to 50 flowers per tree will develop into pods over a 4 to 6 month period, ripening from shades of green and maroon to gold or scarlet.



Cacao pods
hanging in tree

Color proof (Gabon-1968) and new color notations VE=green + variant nr 8 and 9, BR=Brown + variant 8



Criollo: orange yellow pod



Trinitario: orange brown pod



Forastero: green pod



About 20 known varieties of the cacao plants exist, but only 3 are commonly used: **Criollo**, **Forastero** and **Trinitario**. Differences are by their color and size, as well the color of the beans and hardness of the pod.



▲ Specimen



Silver head shifted down

The fruit is a huge berry, usually egg or melon-shaped. Each pod weighs between 200 and 800 grams and contains 25 to 40 seeds; harvesting occurs twice yearly.



The 'cocooyer' stamp issued in 1924 as part of a pictorial set (palm trees, coconut palms, sugar cane, etc.). Cover sent 23.11.1927 from Agbelouye (Togo) to Schaffhausen (Switzerland); fee 1fr50 for overseas.

RARELY SEEN COVER WITH ONLY 'COCOA TREE' STAMPS USED

The tree takes at least 4 years to mature before flowering and fruiting occur, but they won't just grow anywhere.

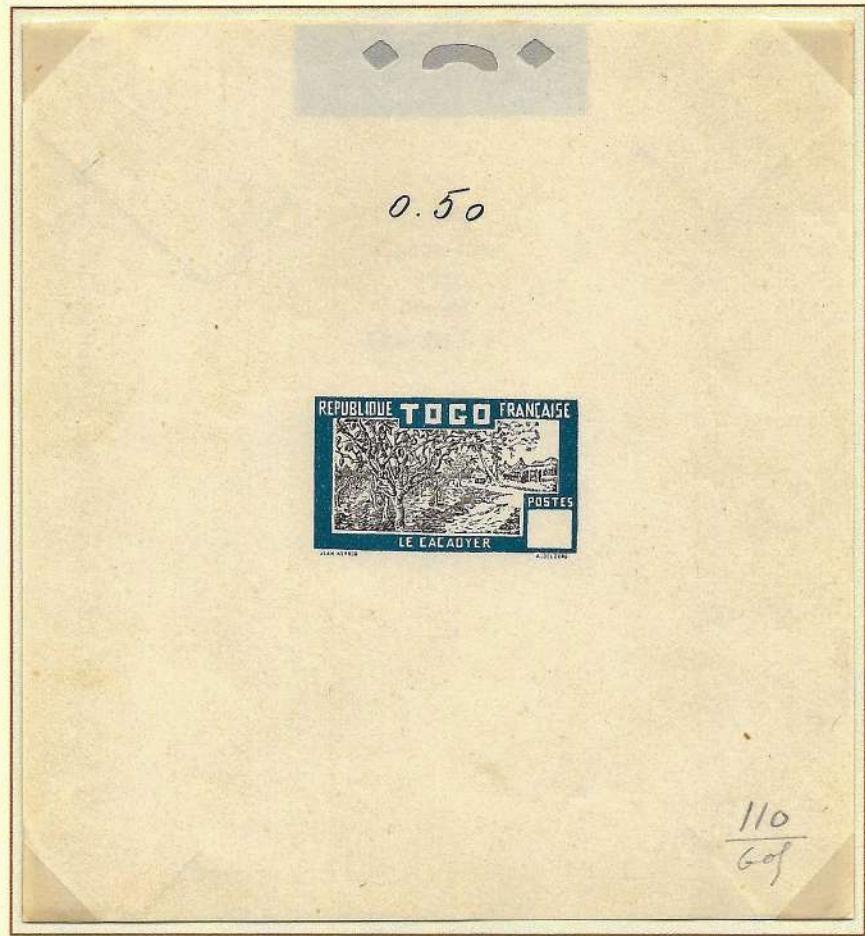
2.1 How to grow the 'Food of the Gods'

planting neatly

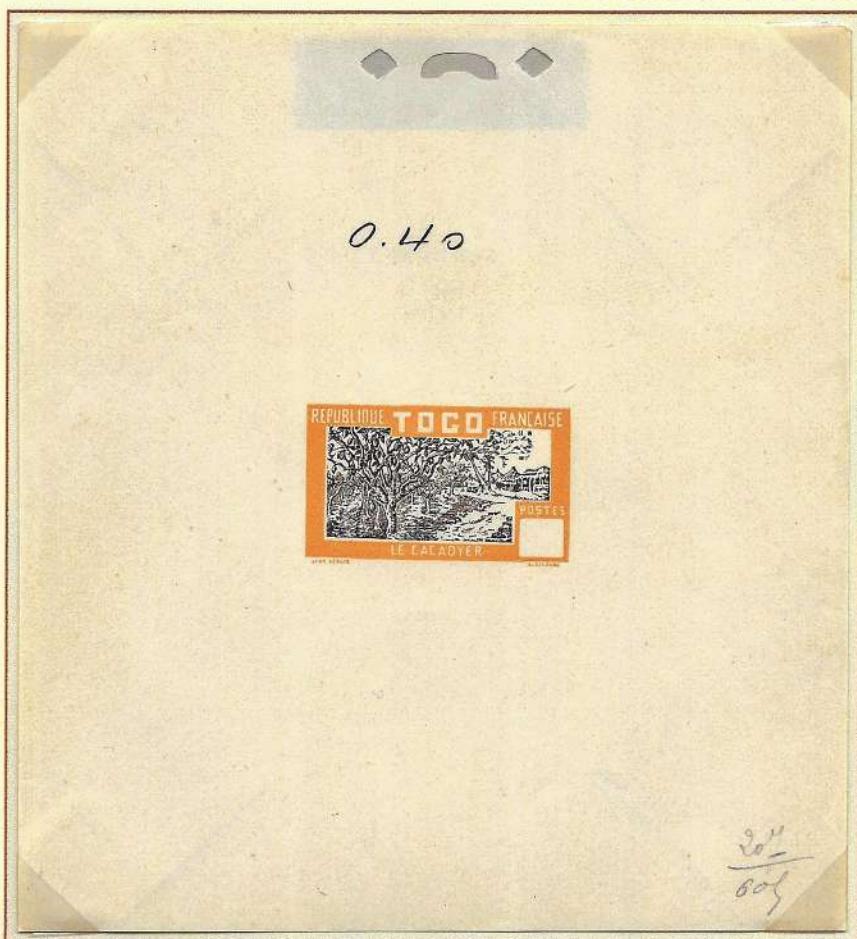
A cocoa plantation has around 50 trees per 1000 m², so they are rather close at 4 to 5 m from each other and...



◀ Black die proof (Togo-1924) ▶



▼ ▲ die proof (Togo-1924) on thin paper; color codes penciled in margin and proposed value is written in ink



Variety upper stamp imperforated
LESS THEN 10 IN EXISTANCE



... very symmetric.
Most plantations plant trees neatly in lines.

Black ▶ shifted



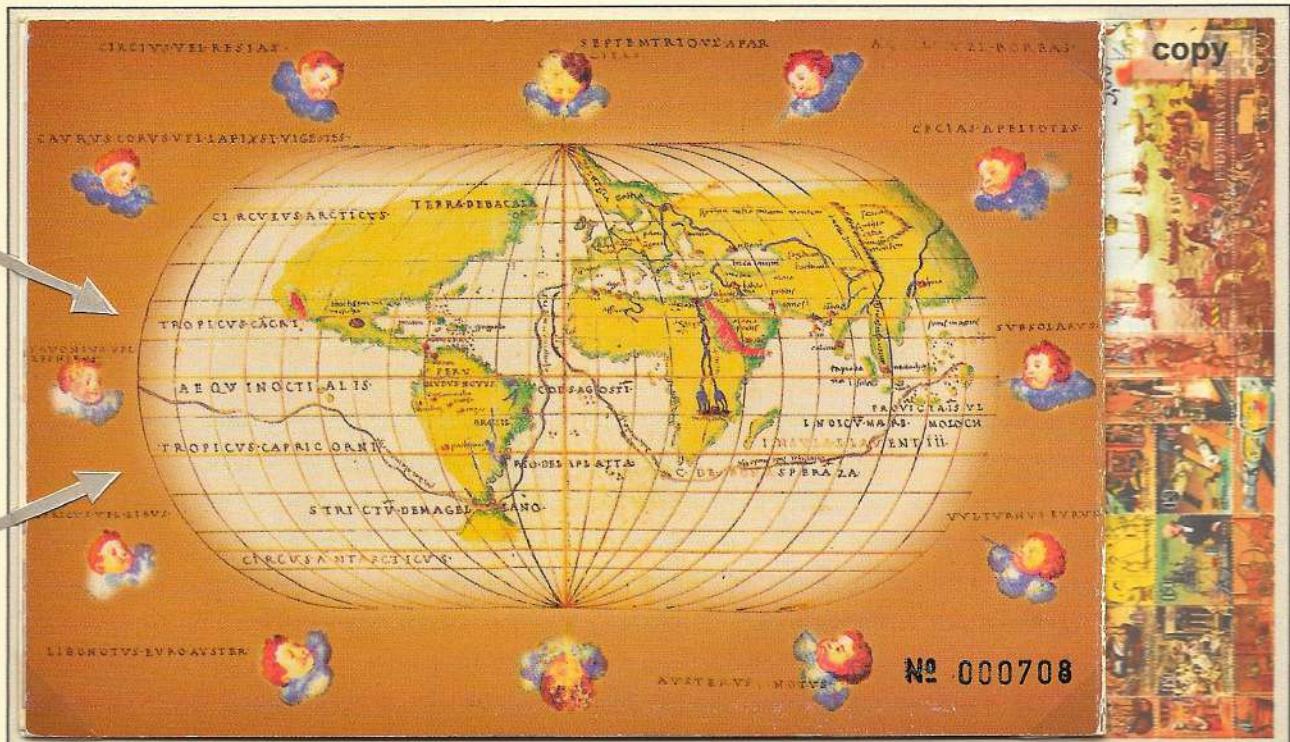
2.1 How to grow the 'Food of the Gods'

tropical biotope and enemies

A fussy tree only grows in rainforests biotope or plantations that fall within 20 degrees of the equator; from Tropic of Cancer to Tropic of Capricorn. Outside this band no one succeeded so far.

Tropic of
Cancer
Tropicus
Capricorni
(n missing)

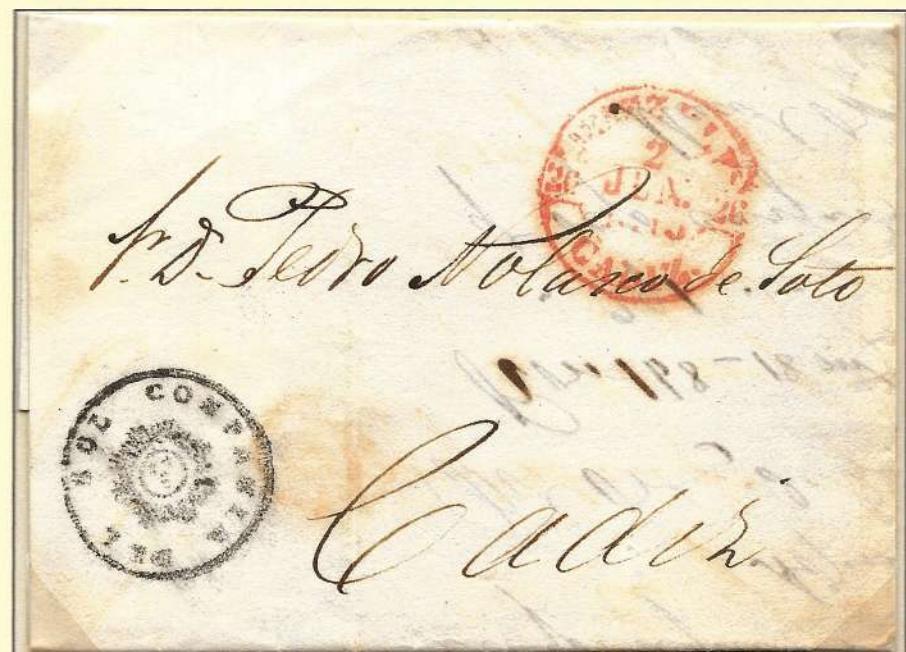
Tropicus
Capricorne
Tropic of
Capricorne



The trees need heavy regular rainfall, with rich well-drained nutrient soil, steady warm temperatures by constant sunshine and high humidity.



Tragocephala Nobilis and Phantorhytes



Cover local post service Compania del Sol (2.JAN.1845 Jerez to Cadiz - constant sunshine)

Constant controlling insect diversity in cacao plantation is mandatory as it can damage a whole plantation.

Insects such as *Tragocephala Nobilis*, *Distantiella Theobroma* and *Phantorhytes* can be controlled by natural enemies but are commonly controlled using chemicals, but very carefully used to avoid damage to other important biological entities.



Distantiella Theobroma



Specimen printer
Waterlow & Sons

The first commercial cacao plantation was established by H. Cortez in, what's today called, Haiti during the early 1500s.

Post office PLANTATION (Cameroon-1907)
Registered small letter 30pf
located next to a German cocoa plantation



E GRASSE INDISSEMENT des Annonces Judiciaires et Légales.

USTRIE ET AVIS DIVERS.

D'INGHUEM, pro-
RAIMBOIS, proprié-
taire-forestier.

APPORT en faveur
urs,

et droit :

ition des bénéfices ;
elle dans l'actif social.

AR TRIMESTRES

15 Juillet et 15

uscrivant 250 fr.
épartition pr action.

s besoins de la So-
du Conseil d'admi-

jusqu'à ce jour par
estière, assurent,
tation.

euses et importantes
de tous côtés à la
nérale, étant souve-
nts, pour fixer dési-

Il est bon de se mettre en garde contre
« cette manœuvre et d'y résister, car beau-
« coup vendent des imitations et des contre-
« façons à la place du vrai *Chocolat-Menier*.
« imitations ou contrefaçons qui portent pré-
« judice au consommateur et peuvent nuire à
« la réputation de la maison *Menier* en subs-
« tituant un produit de qualité inférieure ou
« défectueuse à un produit de qualité supé-
« rieure. C'est parce que j'ai été moi-même
« victime de ces substitutions reprochables que
« je m'assure toujours de la provenance en
« exigeant l'étiquette véritable. »

Dans la série de ses *Études* sur l'Exposition universelle de 1867, quand M. Cerfbeer de Medelsheim est arrivé à l'industrie du Chocolat, il a choisi naturellement la maison *Menier* pour guide, parce que cette maison tient la tête de cette industrie et quelle en représente l'ensemble le plus complet par ses plantations de cacaoyers au *Valle-Menier*, Nicaragua, et par son usine de Noisiel, près Paris le plus parfait modèle d'une fabrique de Chocolat.

CAISSE DE CRÉDIT DE NICE

SOCIÉTÉ A RESPONSABILITÉ LIMITÉE
Capital : DEUX MILLIONS CINQ CENT MILLE FRANCS

SUCCURSALE DE GRASSE

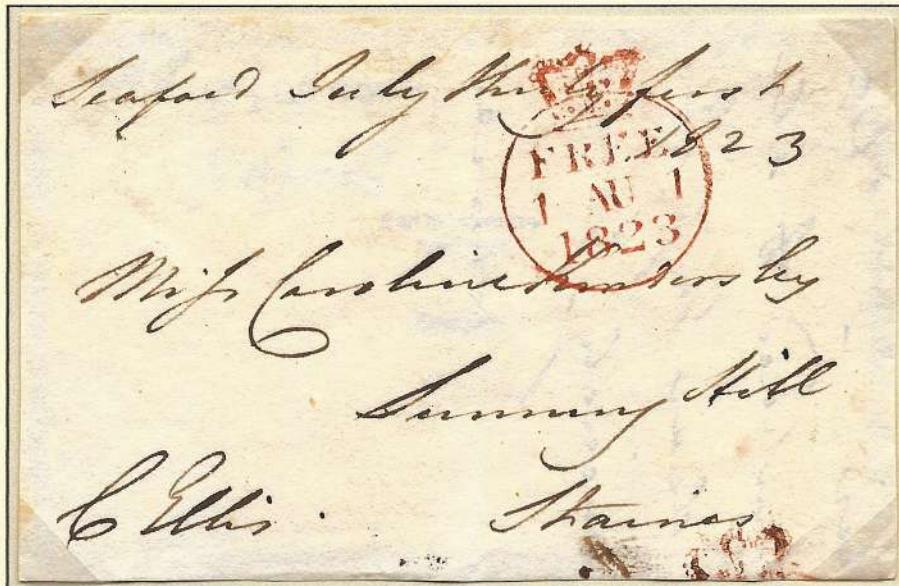
Attempts of exploitation
of cocoa-trees in natural
environments did not
produce the right results.

It can be concluded that
plantations are likely to
prosper only in places
where cocoa trees
spread naturally.

◀ Canceled typographically
when printing newspaper
header 'Journal de Grasse'
(France-1869).

purple 2c = postage fee in
region + 2c printing tax

article mentioning
"Chocolat Menier
plantation in Valle-
Menier in Nicaragua"
Free translation
"...when M. Cerfbeer of
Medelsheim arrived at the
chocolate industry, of
course he chose the
Menier house as guidens,
because they are leader
in this industry and what
represents as the most
complete by its whole:
their cocoa plantations in
Valle-Menier, Nicaragua,
and by its factory of
Noisiel, near Paris, that is
the most perfect model of
a Chocolate factory."



In Jamaica, the English took over the plantations from the Spanish whom they conquered in 1659 and expanded it to a significant supplier of chocolate.



◀ Free Post for Member of Parliament Charles Ellis (Great Britain) owner of sugar and cacao plantations in Jamaica.

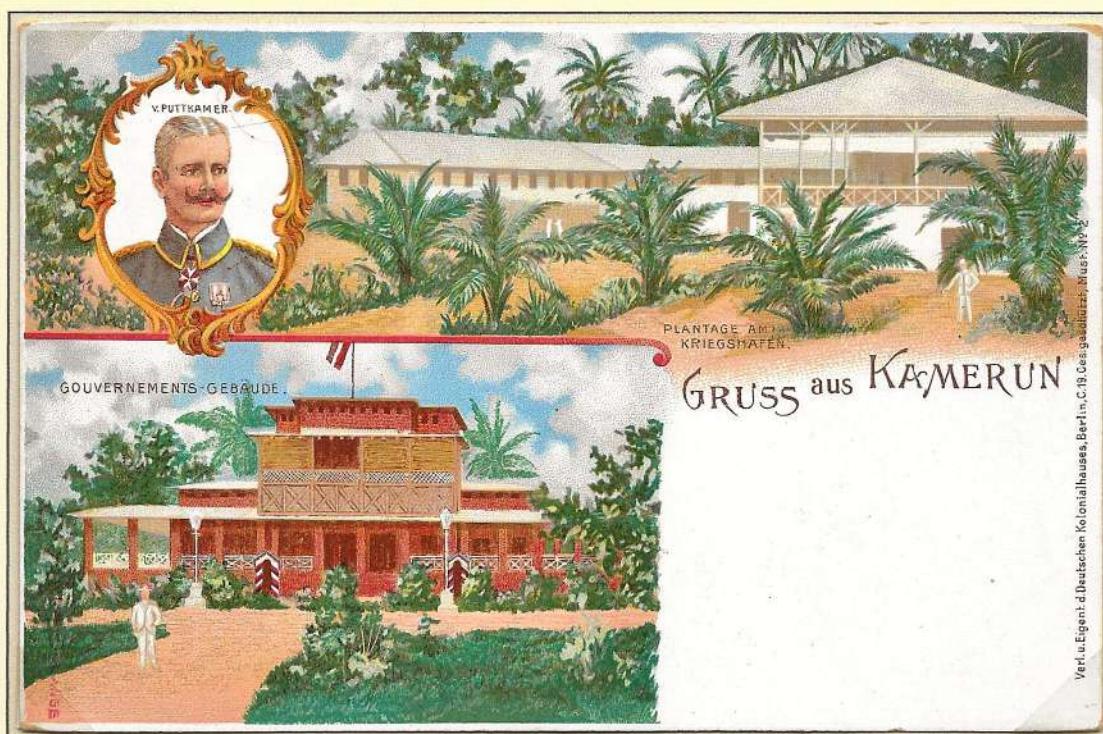
Early references mentioning plantations began 1700s in French Guyana (South-America).



Cacao (French Guyana):

The village name is a reference to a large plantation called "dwelling of Sainte-Marie of the cacao".

Around 1870s several varieties originating from South and Central America were introduced in West-Africa. At the beginning of the 1900s the cacao diversity in Cameroon had enlarged to one of the most diverse collections.



Printed to order postcard (1898-German Cameroon):

German plantations taken over from Portuguese producing better cacao for the German chocolate industry.



2.2 Cultivation, the art of harvesting and treatment

picking

In order to facilitate picking the pods, the trees are from 4 meter, but generally no taller than 8 meters.. Harvesting involves a careful, clean cut through the pod's stalk with a well sharpened blade.



São Tomé and Príncipe banknotes of 1000 dobras, pictures man picking pods.



Model Postalia "P" (Netherlands – 1955)



◀ pruning hook (in selvedge)

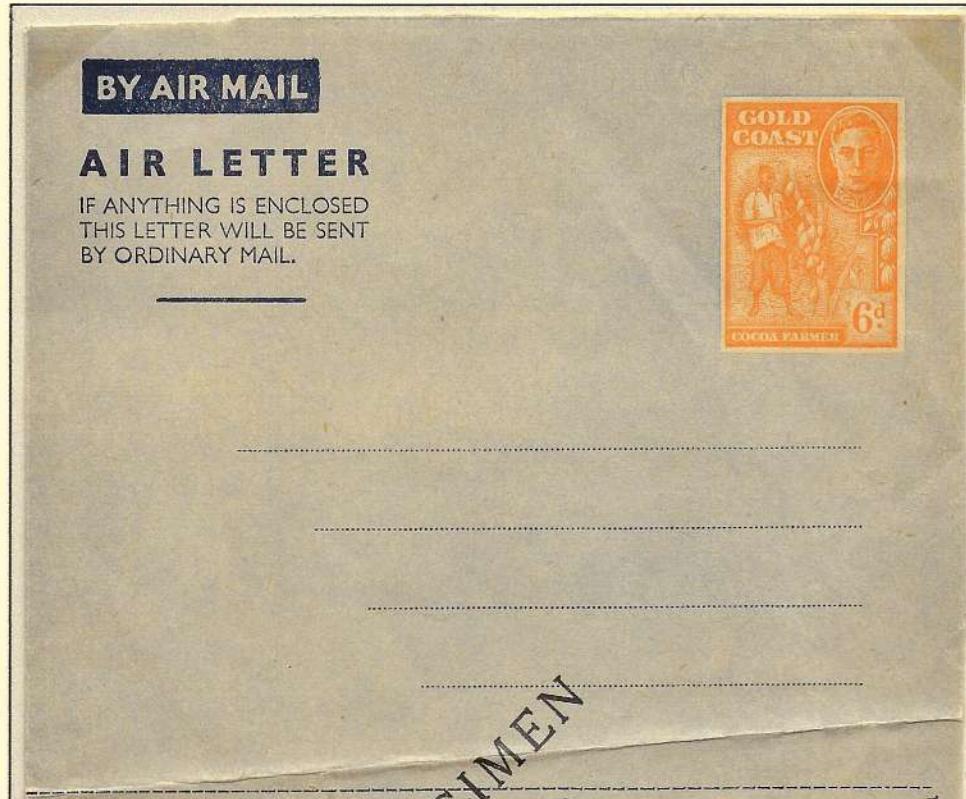


A pruning hook type of tool is used to pick the ones high up, with a handle on the end of a long pole.



Proof (Tonga – 1990)

cacao picking in letter d
UNdp (United Nations development program)



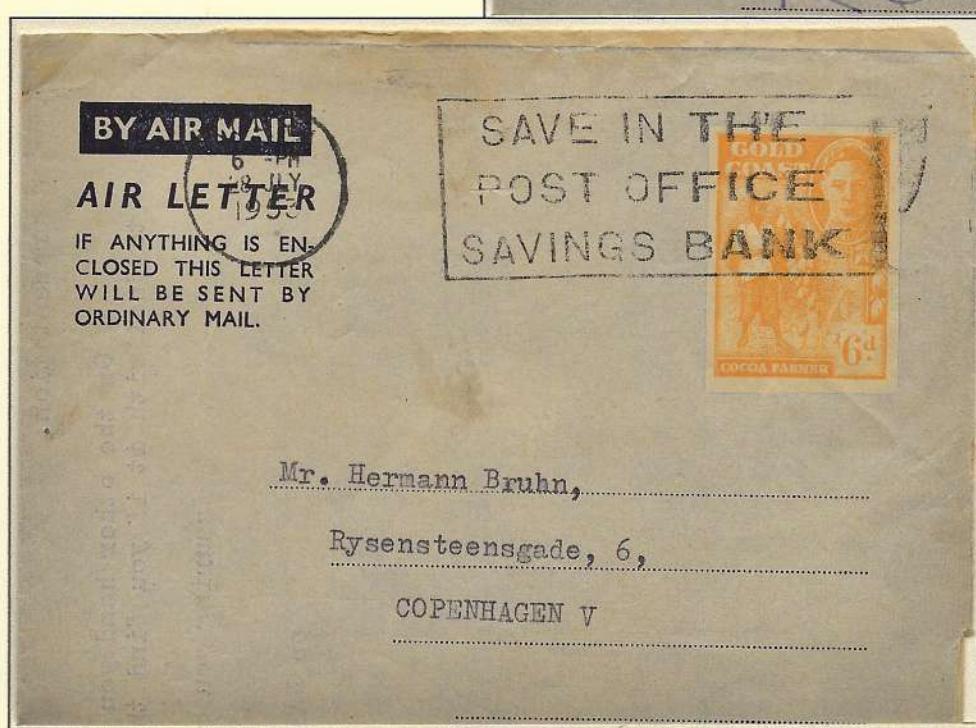
orange-black George VI issue
Cacao farmer picking

Picking and harvesting is labour intensive, often requiring a lot of skilled manpower and depending on the performance of the farm.

► Specimen aerogramme (Gold Coast) issued 01.07.48; 6d orange in opening 24 mm; AIR LETTER is 38mm long



► Aerogramme issued 24.05.50; 6d orange in opening 25.5 mm; text AIR LETTER is 37mm long; under it 3-line admonitory text.



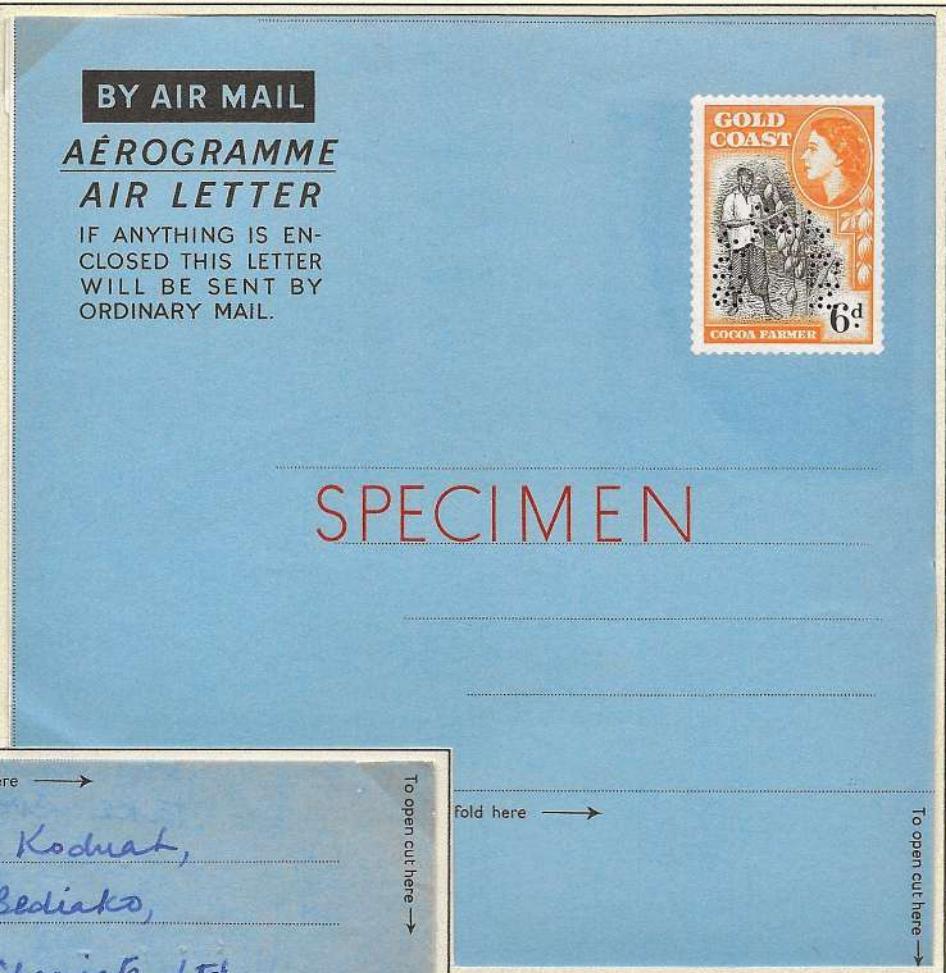
► Aerogramme issued 08.11.52; 6d orange; AIR LETTER in italic under it 4-line admonitory text and no thick line.



orange-black QE II issue

Aerogramme (Gold Coast) issued ► 09.11.53; red print and perfin SPECIMEN. 6d farmer, black and orange. Blue overlay on white paper watermark "F". 4 lines text under BY AIR LETTER

This harvesting process has not changed over the years.



◀ Aerogramme (Gold Coast) issued 24.10.55; 6d black and orange with QEII in oval; blue overlay on white paper no watermark. Admonitory text now on reverse in 2 lines.



Labor is chiefly in the hands of the farmers children.

Aerogramme issued 03.07.56; 6d ► black and orange with QEII in oval; blue paper watermark "I" admonitory text on reverse in 3 lines. Double handstamp overprint GHANA (31 mm) after independence 06.03.1957 (unlisted).



2.2 Cultivation, the art of harvesting and treatment

Harvested at multiple times



◀ 4-line red overprint ▶

GHANA
INDEPENDENCE
6TH MARCH
1957

AeroGRAMME ▶
(Ghana) issued
06.03.1957;
blue paper
watermark "I"
no gum on flaps.

BY AIR MAIL
AÉROGRAMME
AIR LETTER



NCIPAL,
SCHOOL OF ACCOUNTANCY,
MILMOUTH STREET,
LONDON, W.C.2,
ENGLAND.

National Employment
information service
1020 Broad street

▲ AeroGRAMME same as above; with
Serif type double handstamp overprint
GHANA diagonal handstamp 31mm

The ripe pods are judged by their
color differences from the near-ripe.

BY AIR MAIL
AÉROGRAMME
AIR LETTER



← Second fold here →

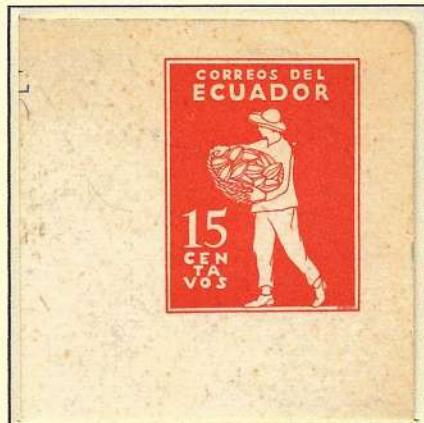
Sender's name and address:

To open cut here →

AN AIR LETTER SHOULD NOT CONTAIN ANY
ENCLOSURE; IF IT DOES IT WILL BE SURCHARGED
OR SENT BY ORDINARY MAIL.

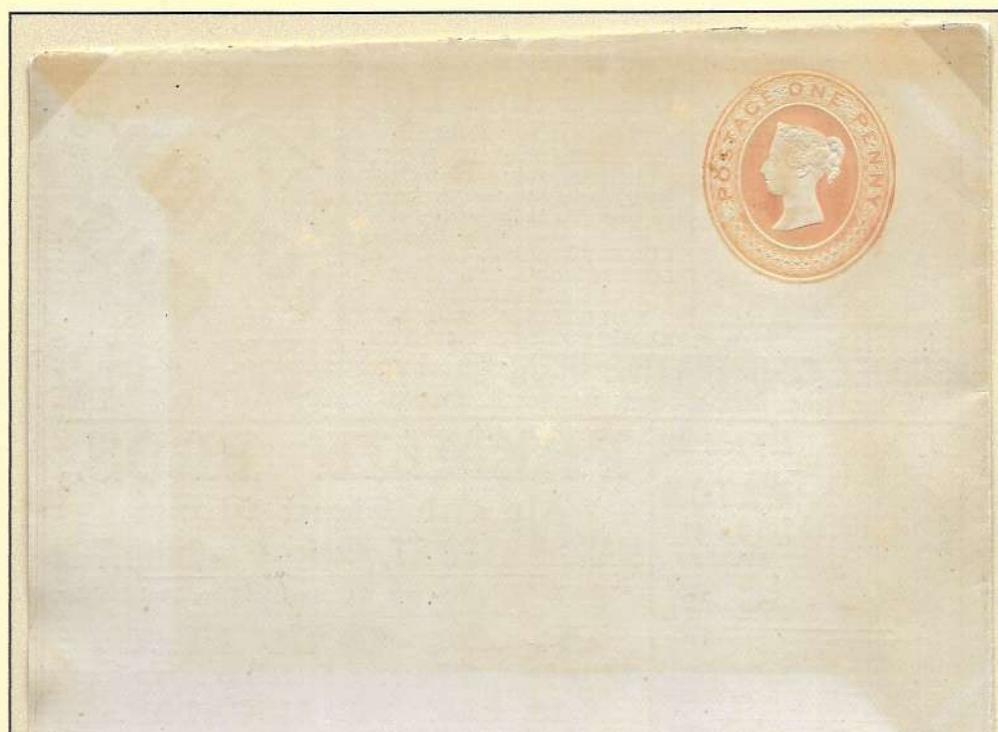
▲ AeroGRAMME issued 03.07.57; 6d black and orange with QELL in oval;
admonitory text on reverse panel in 3 lines

▲ AeroGRAMME issued 06.03.57;
blue overlay on white paper except
space with simulated perforations for
stamp imprint. Admonitory text on
reverse panel in 2 lines.



Collecting harvest and splitting

The pods are gathered either in or at the edge of the plantation, but often they are transported to the fermentation rooms before splitting.



Stationery (Ecuador); partially shown



Collecting the pods is labor-intensive, and often friends and neighbours are needed for a large crop.

SAFEGUARD FROM CHILL.
ALLOW THE SKIN TO BREATHE BY USING THE
JAEGER ALL-WOOL CLOTHING.
ADOPTED BY THOUSANDS OF THINKING PEOPLE,
HIGHLY PRAISED BY THE DOCTORS.
Descriptive Catalogue free from 59, EAST STREET, BRIGHTON.
"Dr. JAEGER'S HEALTH CULTURE," cloth, 309 pages, One Shilling.
Sold at Railway Bookstalls and through all Booksellers.

DANN'S CREAMERY,
Refreshments
Of Choicest Description at Moderate Rates
200, WESTERN RD., BRIGHTON.

RICKETT SMITH & CO.,
Coal & Coke Merchants,
CHIEF LOCAL OFFICE:
2, NEW ROAD, BRIGHTON.
Price Lists on application.

CHERRY BLOSSOM
PERFUME
A Charm to Existence
TO BE OBTAINED EVERYWHERE.
Manufactured by JOHN GOSNELL & CO., London.

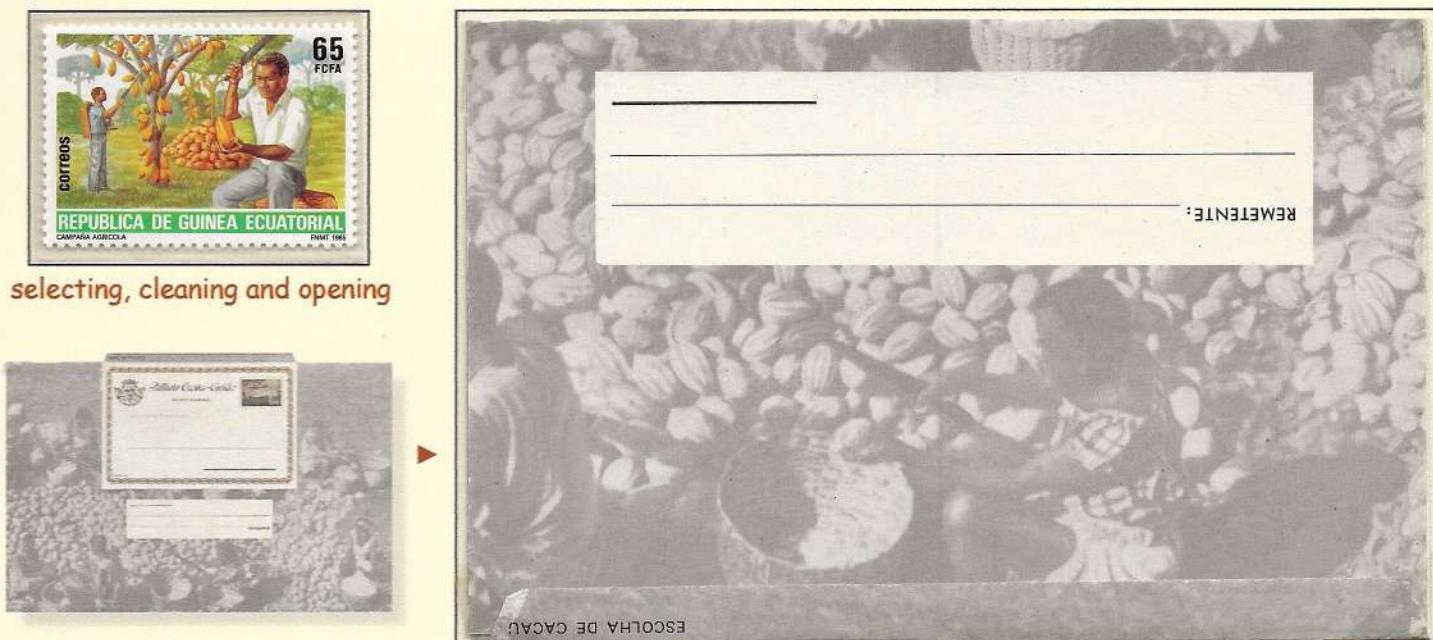
TAYLOR BROS.
MARAVILLA COCOA
FOR BREAKFAST
THE
MOST
NUTRITIOUS
& INVIGORATING
BEVERAGE.
TRY A CUP
TO-MORROW MORNING





white-colored pith and beans

Pods are opened after a week after harvesting with a machete, the white-colored pith and beans are scooped out...



selecting, cleaning and opening

Aerogramme (São Tomé and Príncipe - 1958)

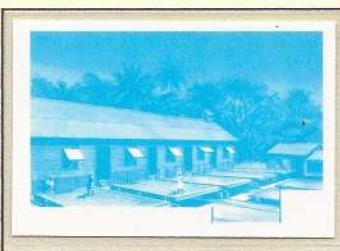
opening with machete

...to be fermented allowing micro-organisms to develop during 4 to 7 days. They should be turned every 2 days.

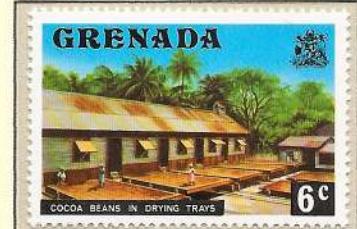
Beans are dried up to no more than 7% for export by spreading over huge trays or surface.



Fermenting the beans



drying beans on huge trays

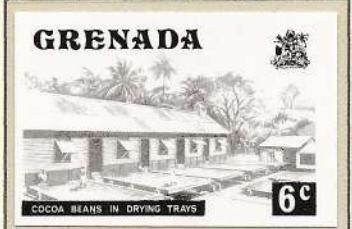


4 base color (CMYK) progression proofs



cocoa beans color changes when drying

6c



2.2 Cultivation, the art of harvesting and treatment

research and protection



The Cocoa Research Institute of Ghana (CRIG) was established at Tafo in June 1938 as the Central Cocoa Research Station. Their mission was to encourage and facilitate production, processing and marketing of good quality cocoa in all forms, in the most efficient and cost effective manner.



The Imperial College of Tropical Agriculture (Trinidad) published in 1924 its first scientific journal on research of products like cacao.



Original artwork for cacao research and industry (Ghana): extensive notes in margin.

UNIQUE

Cocoa research Institute

The Instituto do Cacau da Bahia was established in Brazil c1937 offering financial and infrastructural support to optimize harvest techniques. Brazil's CEPEC (cacao research center) began research activities c1963 specializing in all aspects of the processing technology.



In Colombia agriculture research began early 1929 and was organized by the 'Experimental station of Palmira'; carrying out research, experiments and training farmers.



ICCO 25 yrs celebration



To protect the world cocoa production and economy, the ICCO (International CoCoa Organization) was established in 1973 and seven agreements have come into force since the first worldwide agreement was negotiated in 1993, regulating all basic aspects of the cocoa industry.

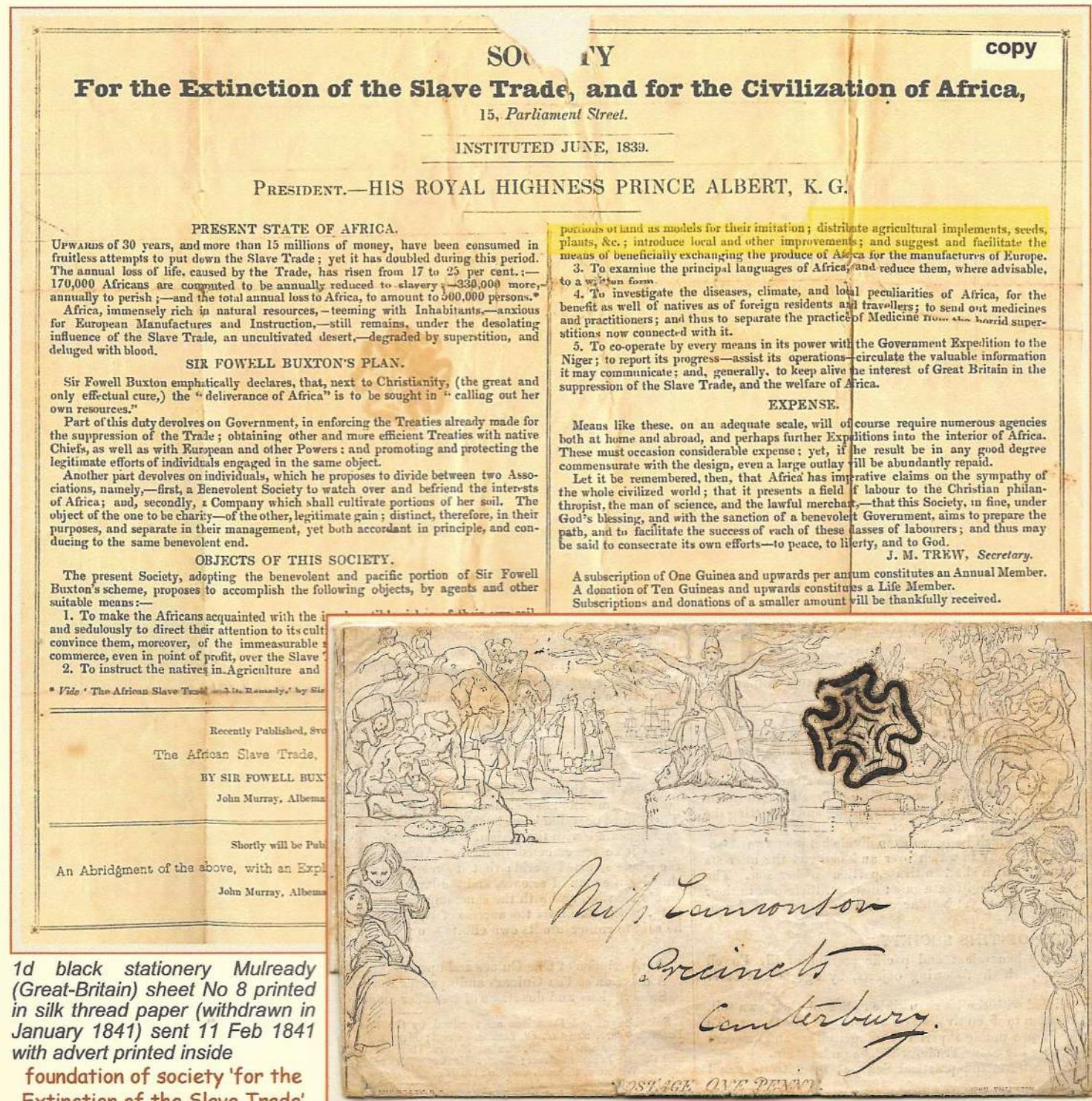


Pitney Bowes "R" (United Nations)

2.2 Cultivation, the art of harvesting and treatment

Slavery and child labor

Slavery was abolished in 1807, but it was Sir Buxton M.P. who founded the "Society for the Extinction of Slave Trade" in 1839, with objectives to civilize Africa through trading posts and agriculture development by distributing implements, seeds and plants, such as coffee, sugar, cocoa, etc... for beneficially exchanging with European manufactures as an alternative to slavery.



Even today child labor, slavery and human trafficking on cocoa (family) farms can be found. Some countries publish this fact, as shown on their stamp issues.



Slavery harvesting

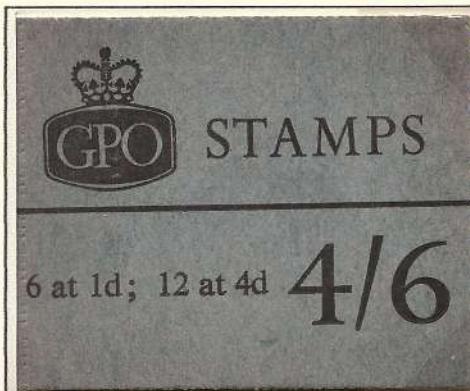


International year of family farming
picturing young boy pruning cacao pods.

2.2 Cultivation, the art of harvesting and treatment

child labor

In the past few decades, a handful of organizations (e.g. Oxfam) and journalists have exposed the widespread use of child labor, and in some cases slavery, on cocoa farms in Western Africa and Latin America.



WHAT DID OXFAM DO WITH YOUR MONEY LAST YEAR?

It helped give a better life to tens of thousands of ordinary people. The hungry. The poverty-stricken. The sick. The illiterate. The ignorant. Where it could, when it could, how it could. 10½d. of every 1/- of Oxfam's income went overseas. Feeding. Healing. Training. Sure every 1d. was well spent. The remaining 1½d. goes to raising another £3 million this year. Why not make your contribution now?

Oxfam, StampRelief, Barclays Bank Ltd., Oxford

Feeling sorry
doesn't help..

Helping
Oxfam does..

Make the next letter you
post one to Oxfam.

Oxfam, Post Relief, Barclays Bank Ltd., Oxford

HARRISON & SONS LTD., PRINTERS, LONDON SEPTEMBER 1965

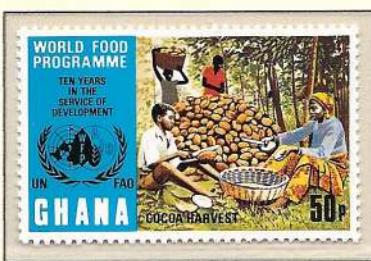
Overseas Stamp booklet (Great-Britain-sept 1965)

Oxfam collecting money to fight against poverty and hunger

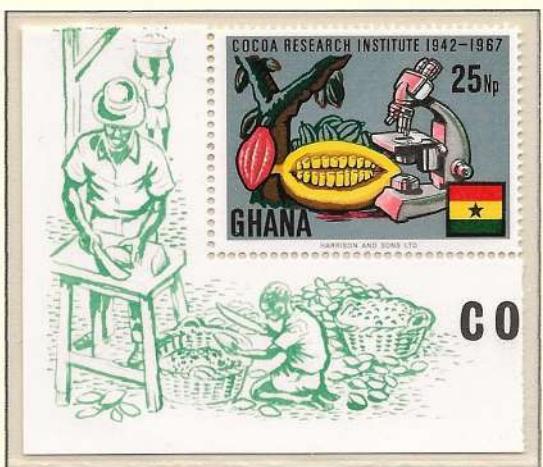
Those children are surrounded by intense poverty, and many begin working at a young age to help support their families. Others are sold to traffickers or farm owners by their own relatives.



Uruguay-2008 12 June world day against child labor and promoting education



Picturing young boys using machetes opening cacao pods



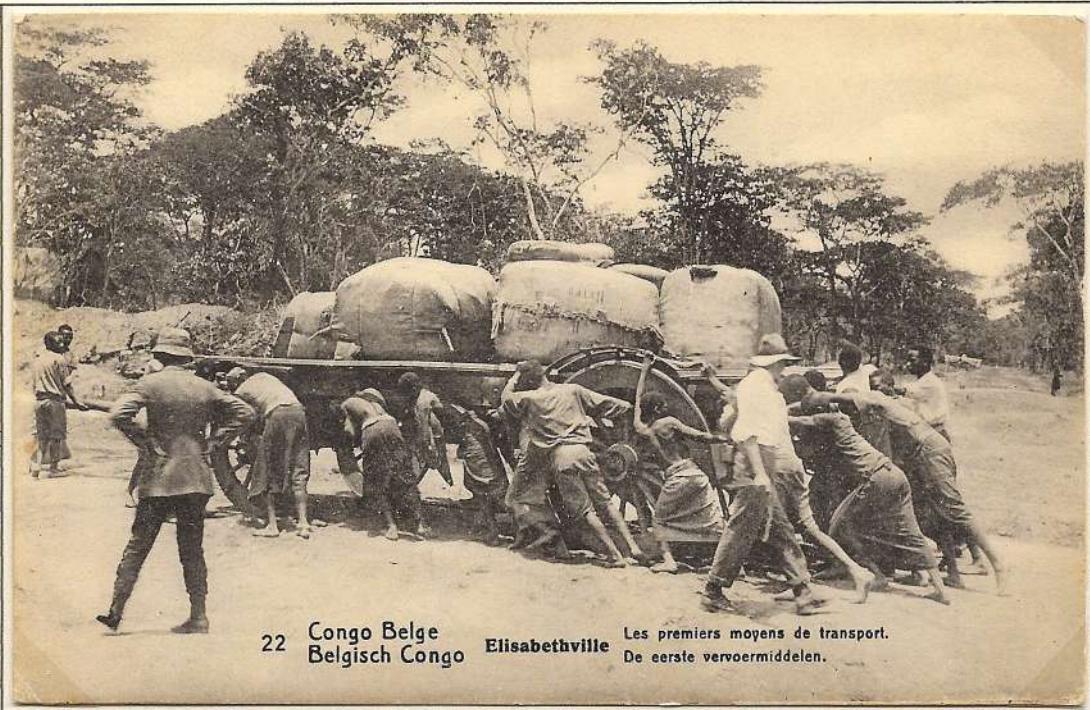
Child labor on stamp border; opening pods

They are laboring on cocoa farms at the age between 12 and 16. They do dangerous and heavy work, such as using machetes and being exposed to agricultural chemicals. And of course there is lack of any provisions for an education.



Overseas stationery
(Belgian Congo-1913)

Slavery in heavy
transport picturing
young boys wearing any
body protection



22 Congo Belge
Belgisch Congo Elisabethville Les premiers moyens de transport.
De eerste vervoermiddelen.

2.3 Meeting the industrial revolution

Packed in jute bags and shipped



Jute bags in transport



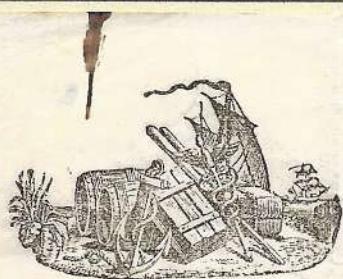
Typical ship merchantman



Packed into jute bags of 60 kg net and subject to sanitary certification prior to shipment.

Transportation from the American and African continents was carried out as it is still done today, in cargo ships and containers.

In Metropolitan France, a customs decision of 1942 specifies that **postal shipments of food** are "subject to payment of duties and taxes normally payable". Postal customs label serie E130 (Madagascar-1949): simply comprising tax figures materializing the customs clearance tax for 2kg cacao



Saint-Pierre-Martinique, —Imp. du Propagateur.

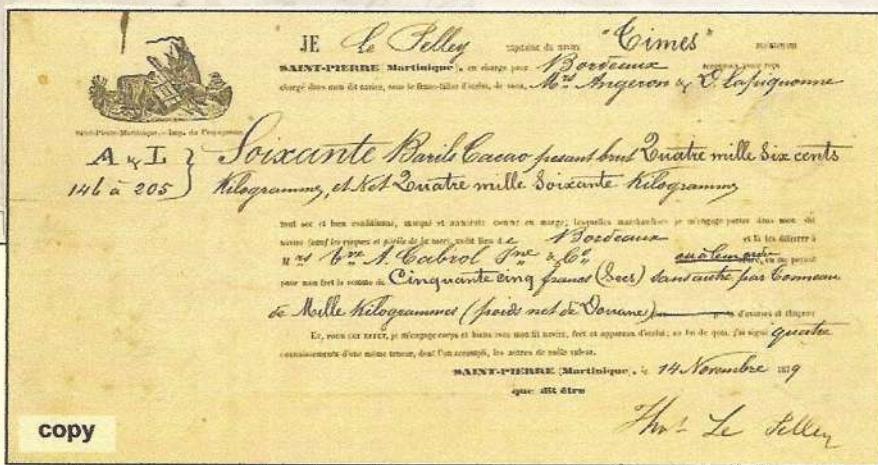
A. & I.
146 à 205

JE *Le Pelley* capitaine du navire "Cime
SAINT-PIERRE (Martinique), en charge pour *Bordeaux*
chargé dans mon dit navire, sous le franc-tillac d'icelui, de vous, *M^{me} Angerons* &
Soixante Barils Cacao pesant brut Qua
Kilogrammes, et Net Quatre mille Soixante kilog.
tout sec et bien conditionné, marqué et numéroté comme en marge; lesquelles marchandises je
navire (sauf les risques et périls de la mer), audit lieu de *Bordeaux*
M^{me} A. Cabrol J^{ne} & C^o
pour mon fret la somme de *Cinquante cinq francs (Sees) sans*
de Mille Kilogrammes (Poids net de Douane)
Et, POUR CET EFFET, je m'engage corps et biens avec mondit navire, fret et apparaux d'icelui; en
connaissances d'une même teneur, dont l'un accompli, les autres de nulle valeur.

SAINT-PIERRE (Martinique), le 14

que dit être

J. M.

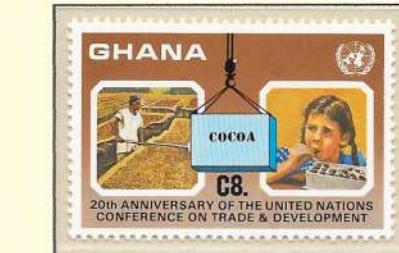


Bill of loading of ship *Times* loaded with 60 barrels of CACAO (brut 4.600 kg or Net 4.060 kg) sailing from Martinique to Bordeaux on 14.09.1879. Reverse: 2 post stamp cancels; 2 decimes & 50 cent (justified usage of borderline material)



Letter Card (France - 1897 – 189^e ed.)

chocolate Marnet export

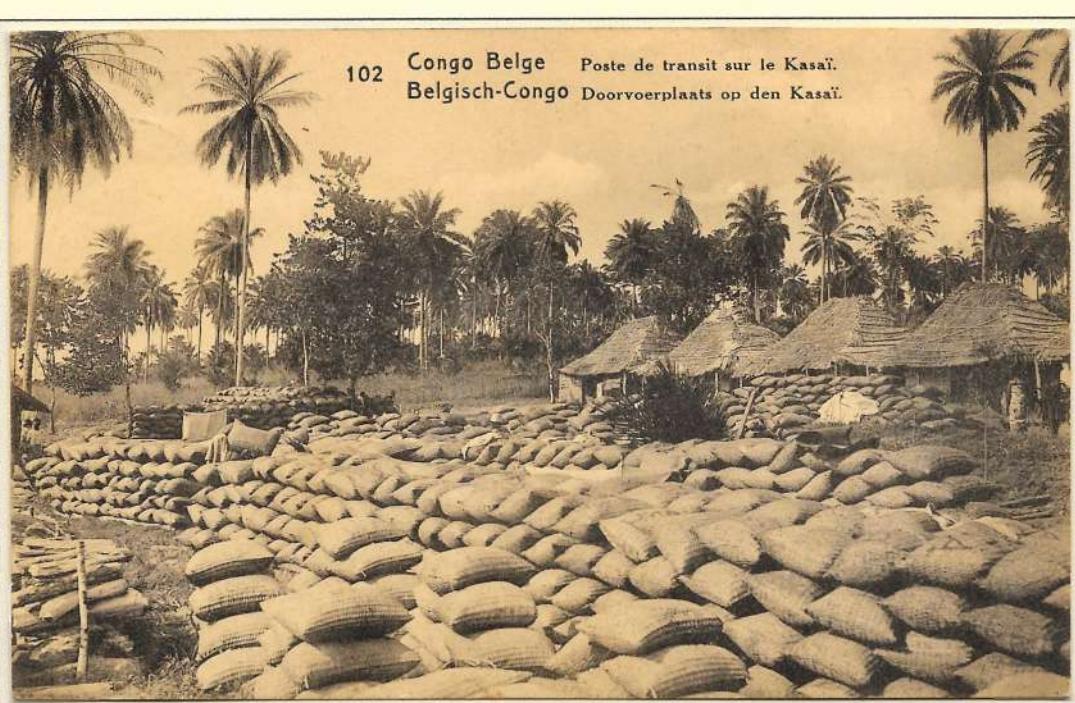


shipping cacao

Only correctly dried beans are shipped from tropical areas, to their invariably much colder destinations to become delicious chocolate.



Export cacao

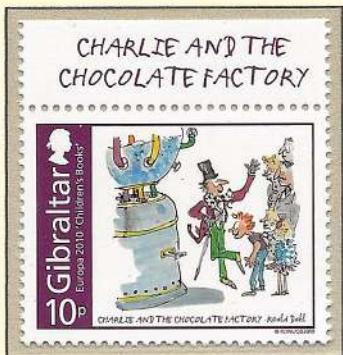


... when shipped it must be packed carefully in jute bags to ensure freshness and avoid infiltration of insects or mold. The shipment must be *not* more than 7.5% 'wet', that is lower limit for them.

2.3 Meeting the industrial revolution

Chocolate factories

The first chocolate factories appeared in Europe in the early 19th century. With the industrial production of cocoa powder in its infancy, the cost of the product began to fall.



Charlie and the Chocolate Factory
by Roald Dahl was based on Cadbury's factory next to his school, giving away chocolate to the students to try it. Dahl imaged himself working there and inventing a new treat.

Early in the industrial revolution new processes and improvements in machines speed up the production of chocolate. It became an object of trade and commerce that grew in popularity and began to take numerous different forms.



Francotyp "A" (German Empire)



Encased postage stamp (Germany): From 1920 till 1923 issued emergency money due to lack of metal after WW1. The value was guaranteed by the use of a postage stamp. Back carries advertisement.

Portola chocolate factory



Busta Lettera Postale (BLP - Italy); letter card with advertising in favor of WWI-victims

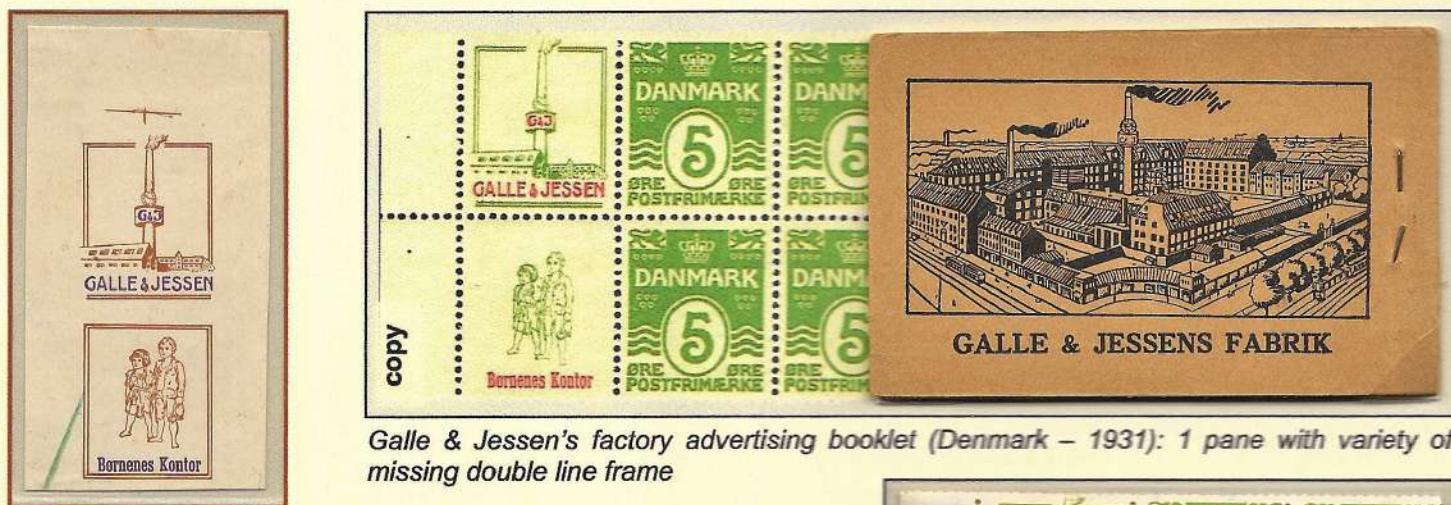


Perfin G&J (Galle & Jessen, Denmark – 1921)



reduced copy front

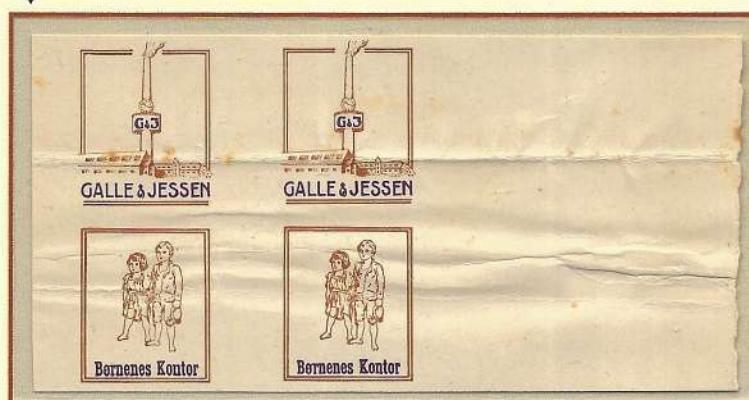
Almost every industrialized country has one (or more) chocolate factories. In Denmark, A/S GALLE & JESSEN, founded in 1872, produced both bitter and milk chocolate.



Galle & Jessen's factory advertising booklet (Denmark – 1931): 1 pane with variety of missing double line frame

▲ Print proofs of advertising tabs of chocolate factory Galle & Jessen, which are only used in stamp booklets.

Galle & Jessen was founded as an independent company by Edvard W. Galle (1844-1900) and Hans Jessen (1851-1907).



The factory expanded, relocating several times as the business grew.

It was initially based in a cellar at Store Kongensgade 6 in Copenhagen, but relocated quickly to larger premises at Toldbodgade 15 in 1873.



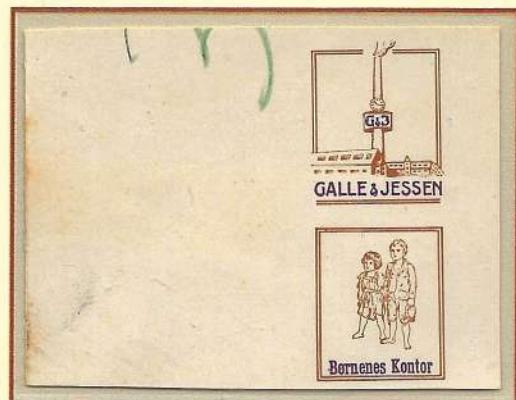
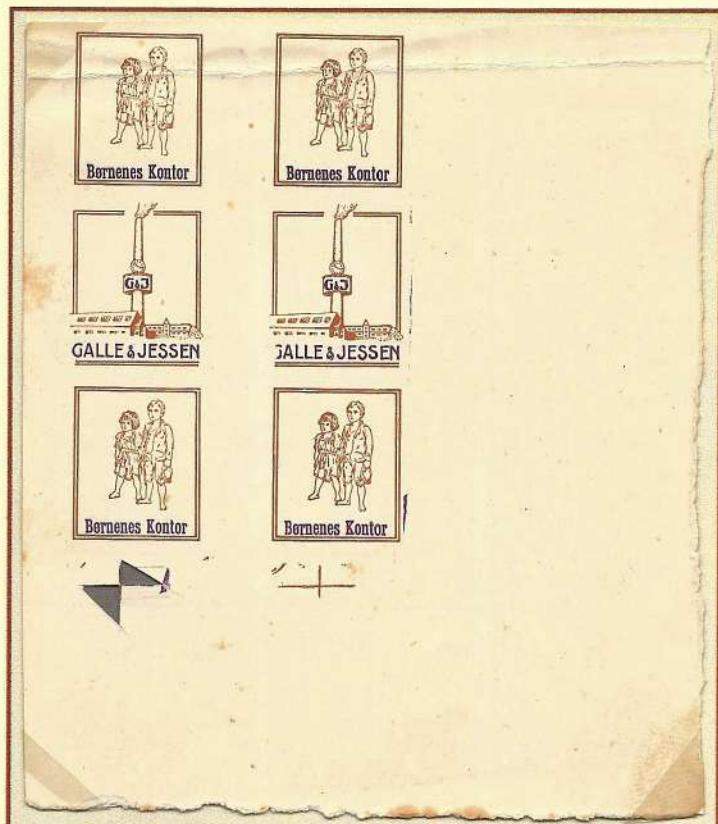
Normal pane with double line frame for both



Advertising tabs with variety incomplete 'G'.

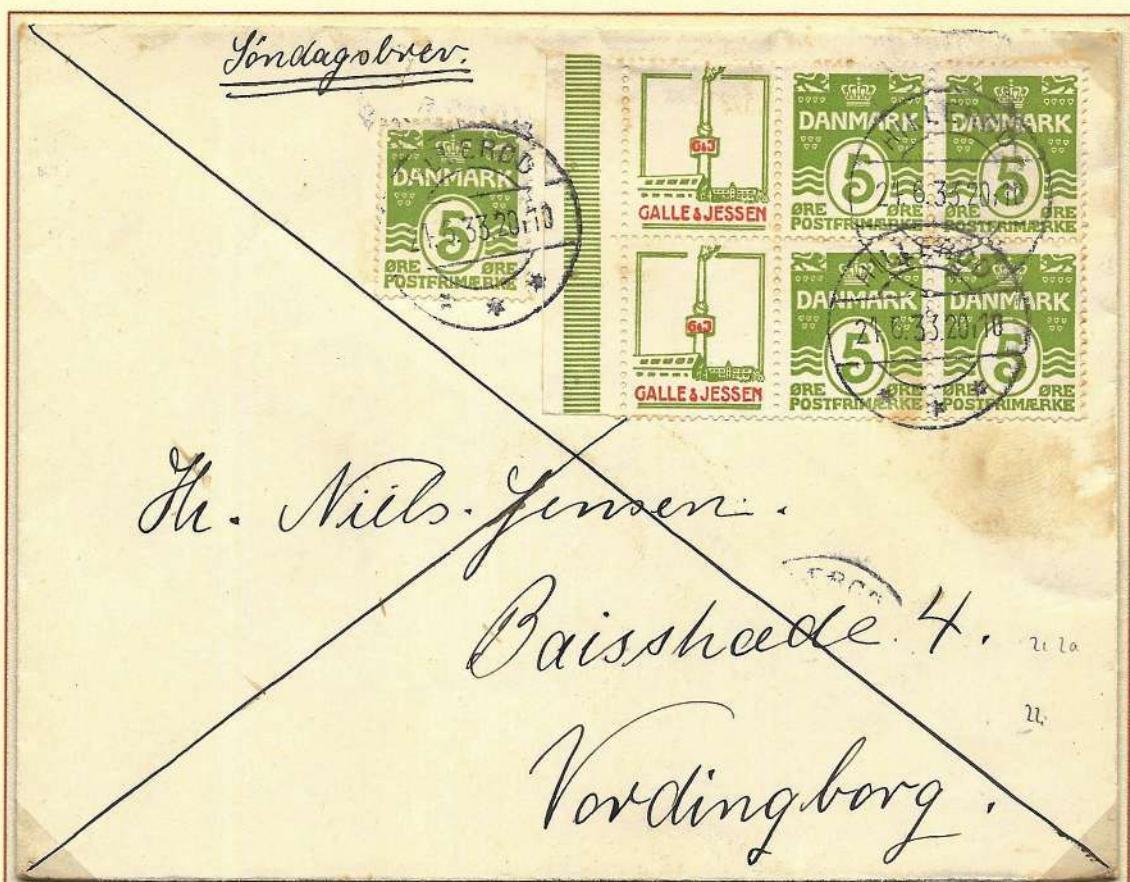
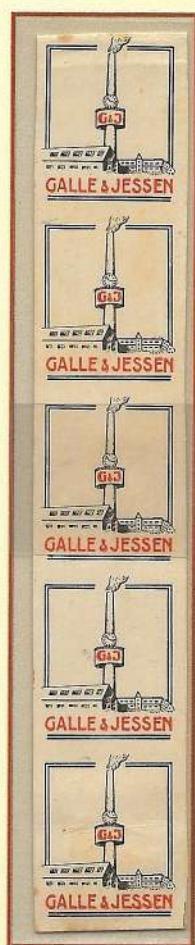
2.3 Meeting the industrial revolution

Chocolate factory



Print proofs of advertising tabs of chocolate factory Galle & Jessen, which are only used in stamp booklets.

The company was converted into a limited company (aktieselskab a/s) in 1883 and a large new factory at Vibenhus Runddel was inaugurated in 1884. The factory was later expanded several times.



Sunday delivery letter; 'Søndagsbrev' and marked with large X from Hillerød to Vordingborg (Denmark - 21.06.1933) 10 ore extra fee for delivery on Sunday on top of local rate 15 ore

2.3 Meeting the industrial revolution

more chocolate factories



Sarotti Company began in 1862 right in the center of Berlin. Due to expansion they moved to the Mohrenstrasse, which is the origin of the logo of the black Moor, designed by prof. Julius Gipkens.



Tempelhof airport

By 1911 they had to expand again, constructing the biggest new factory at that time, adjacent to the Tempelhof airport in Berlin, with 2000 employees.

◀ Parcelpost with 'Selbstbisher' label -self booker- (Hattersheim - Germany-1951) Sarotti AG

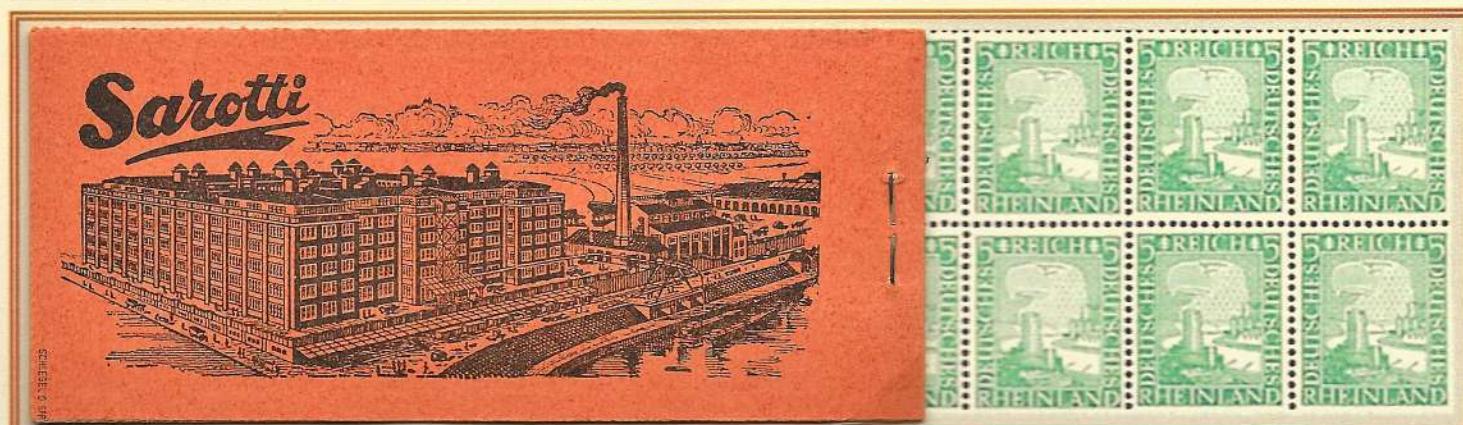
After 1929, when taken over by Nestlé, they continued producing this brand in Hattersheim am Main. Since 1998 Stollwerck took over this brand.

Francotyp 'C' (Germany-1951)▶



copy front

copy inside cover



Sarotti advert with Rheinland stamps; Cover Sarotti logo, back cover chocolate factory adjacent to airport Tempelhof, Berlin. Cover inside different flavors of Sarotti chocolate produced.



Model Audion Micropost (Italy – 1960)

To stay independent in today's market, such as Zaini or Cemoi to name only them, is remarkable and can only continue with passion for chocolate and heritage of taste with a new inspiration.



Model Satas (France – 2000)

Cémoi in Bourbourg



Cancel Daguin (France – 1931)

Nestlé owns 468 chocolate factories worldwide. Their headquarter **Cailler**, is still based in Vevey (Switzerland). Their first factory outside Europe was in 1921 in Brasil.



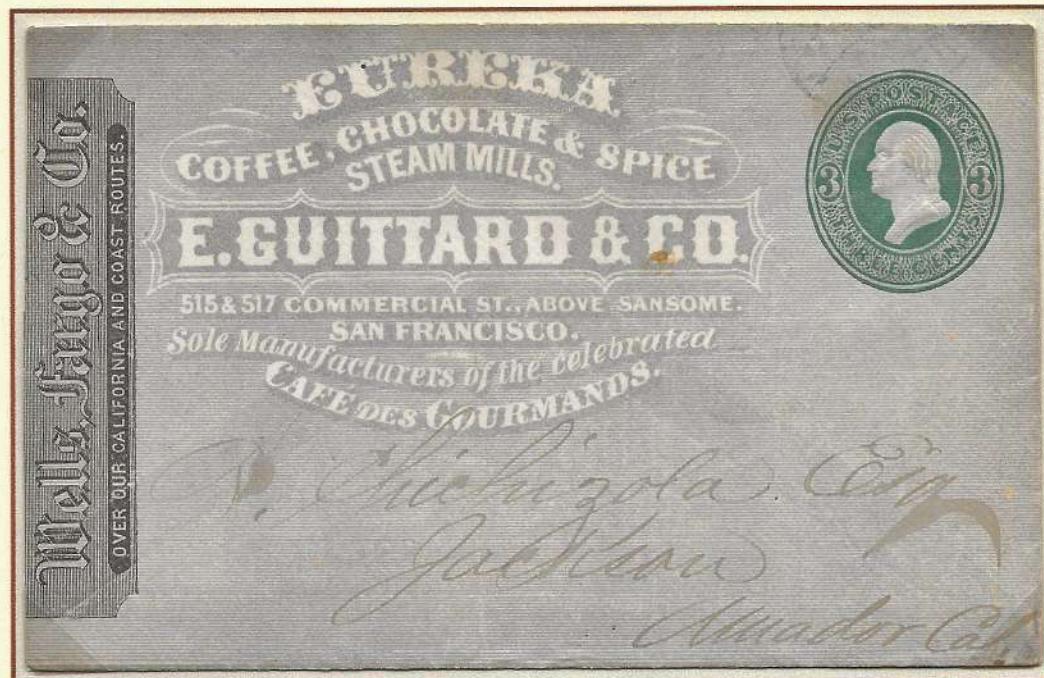
Printed to order envelope Allgemeiner Konsum-Verein, Luzern (Switzerland - 1912) with filigram advert print (see copy) inside envelope

impressive chocolate factory, Cailler

2.3 Meeting the industrial revolution

Steam engine contributions

The steam engine was crucial in mechanizing the process of grinding cacao seeds. Before the steam engine, cacao seeds were ground in mills driven by animal, wind, or water power. The power supplied by the steam engine enabled chocolate makers to streamline chocolate production in larger quantities.

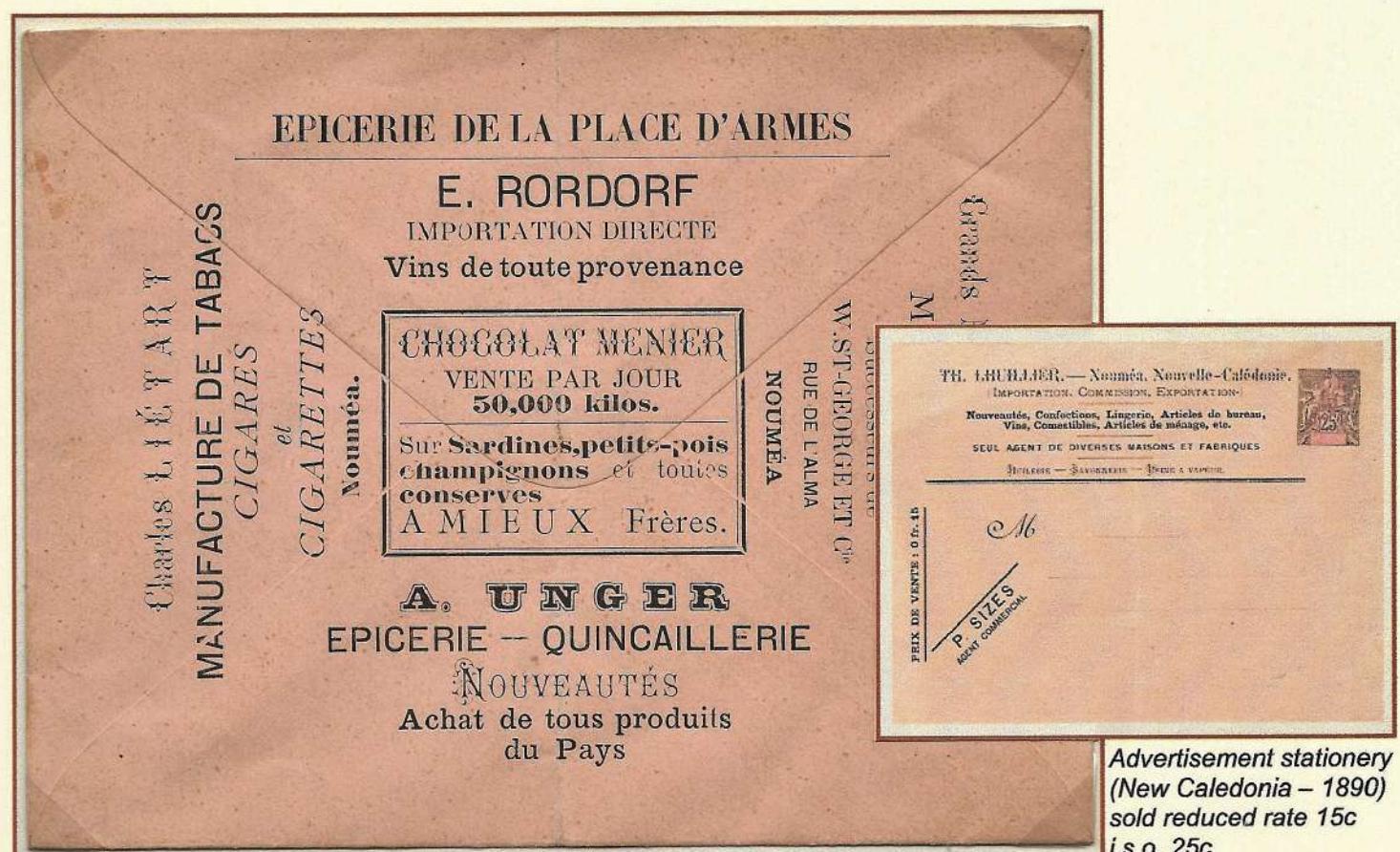


Steam Engine

Eureka Chocolate steam Mills of E. Guittard & CO at San Francisco

Wells Fargo & Co stationery
US Postal Act 31 Aug 1852, which required private express companies to use envelopes created by the Post Office

By 1880 the manual process was taken over by industrialization, enabled chocolate manufacturers to scale up production to meet growing demand. With the advent of machinery, such as steam-powered engines and later electric motors, many of these labor-intensive processes could be mechanized, leading to increased efficiency and higher production volumes.



Start of real mass production - text: Chocolat Menier sold 50,000 kg every day

Advertisement stationery
(New Caledonia - 1890)
sold reduced rate 15c
i.s.o. 25c.

2.3 Meeting the industrial revolution

conveyer belt and machines

Chocolate factories are usually large, due to all the machinery needed for...

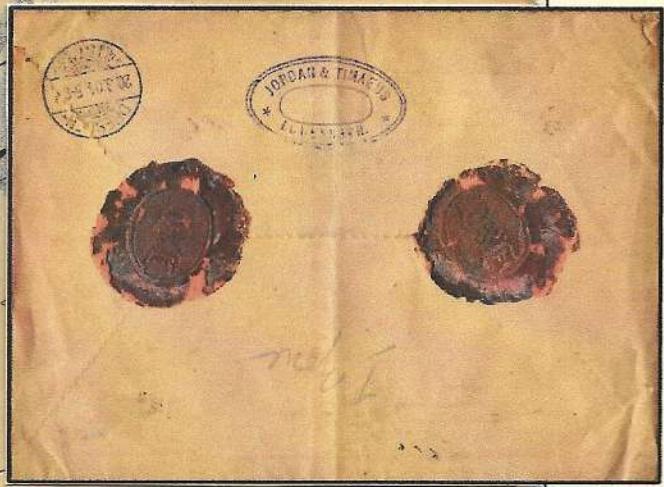


... milling, pressing, for separating the cacao butter and of course, packaging.

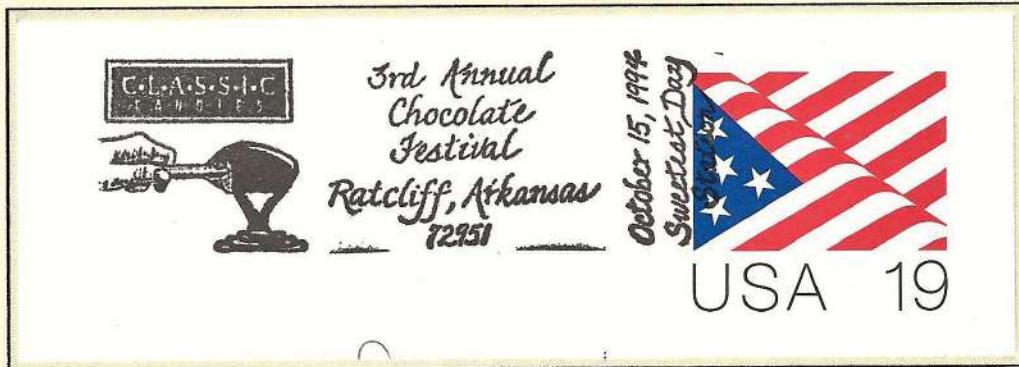


'I love Lucy' chocolate factory episode: where Lucy and Ethel try to keep up with the out-of-control conveyer belt and stuffing the chocolates into their mouths and shirts.

The machine factory J.M. Lehmann was founded in 1834 and contributed significantly with its developments for industrialization. They delivered machinery to many famous chocolate makers in the Germany and beyond.



Chocolate factory Jordan & Timaeus (Bodenbach – Děčín, Bohemia) bought chocolate machines from J.M. Lehmann (Dresden). Letter (stationery 2 h) contained money (67k28h) and was sent (19.3.1904) assured and secured – hence unbroken red wax seals. (justified usage of borderline material)



Conching [pronounced *conk-king*] is a most important step in the process to turn the beans into chocolate. Without this step, the resulting chocolate would be gritty, lacking the smooth, even texture that people associate with it.



Conching machine



Conching is the secret of a professional chocolate producer.



East German Central Courier (ZKD - 1962) cancel. These port free cancels were used on mail from the Interior Ministry to other government departments and companies.

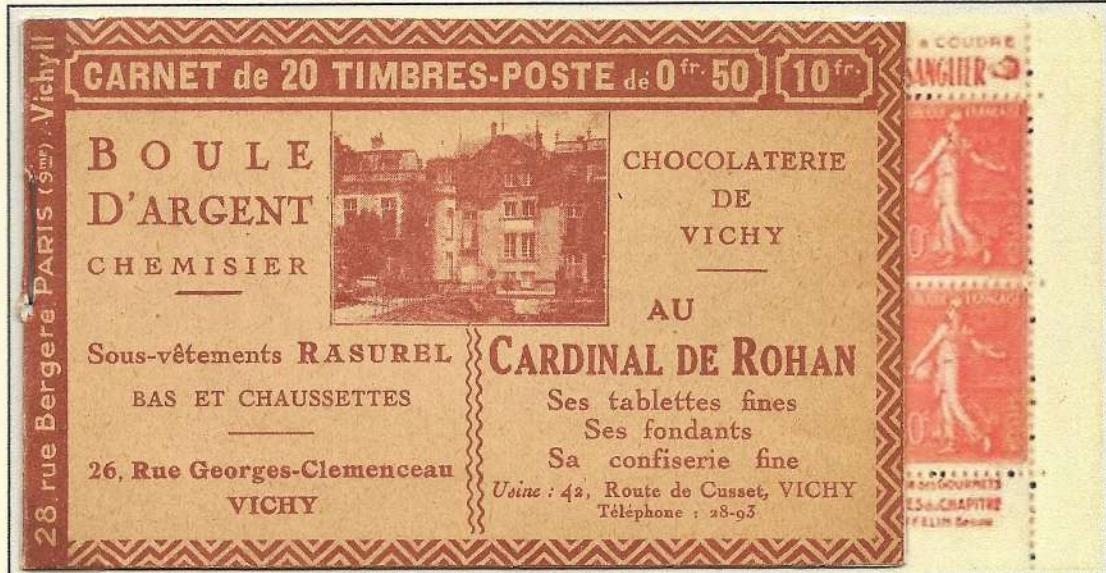
Chocolate and packing machines

Bensdorp's Dutch-process cocoa is often used by Chocolatiers and bakeries. This typical process invented by Bensdorp treats natural cocoa with an alkalizing agent to lower its acidity, and thus allowing more of its pure chocolate flavor to shine through.



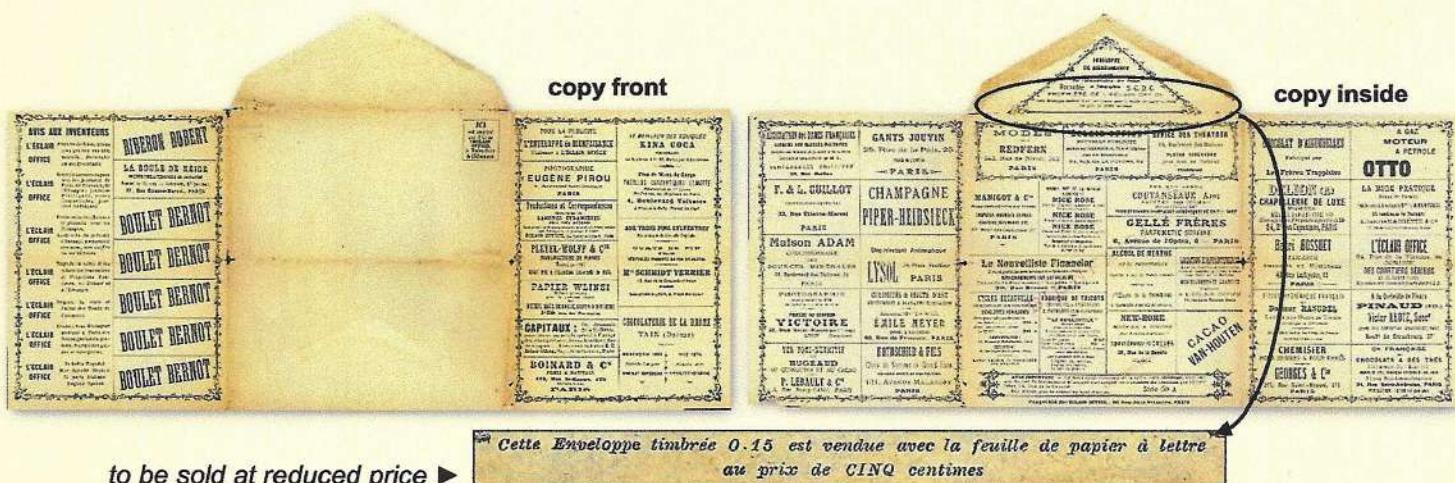
Charity letter series 96 issued May 1899 (Russia) 7k. sold for 5k. sent (17.06 on Russian calendar = 29.06.1900) from 11th city post Saint Petersburg to Milwaukee, Wisconsin (arrived on 14.07.1900) via New York (12.07.1900). Additional port 13k for registered mail to U.S.

Publicity of Dutch company Bensdorp showing baker with piece of cacao.



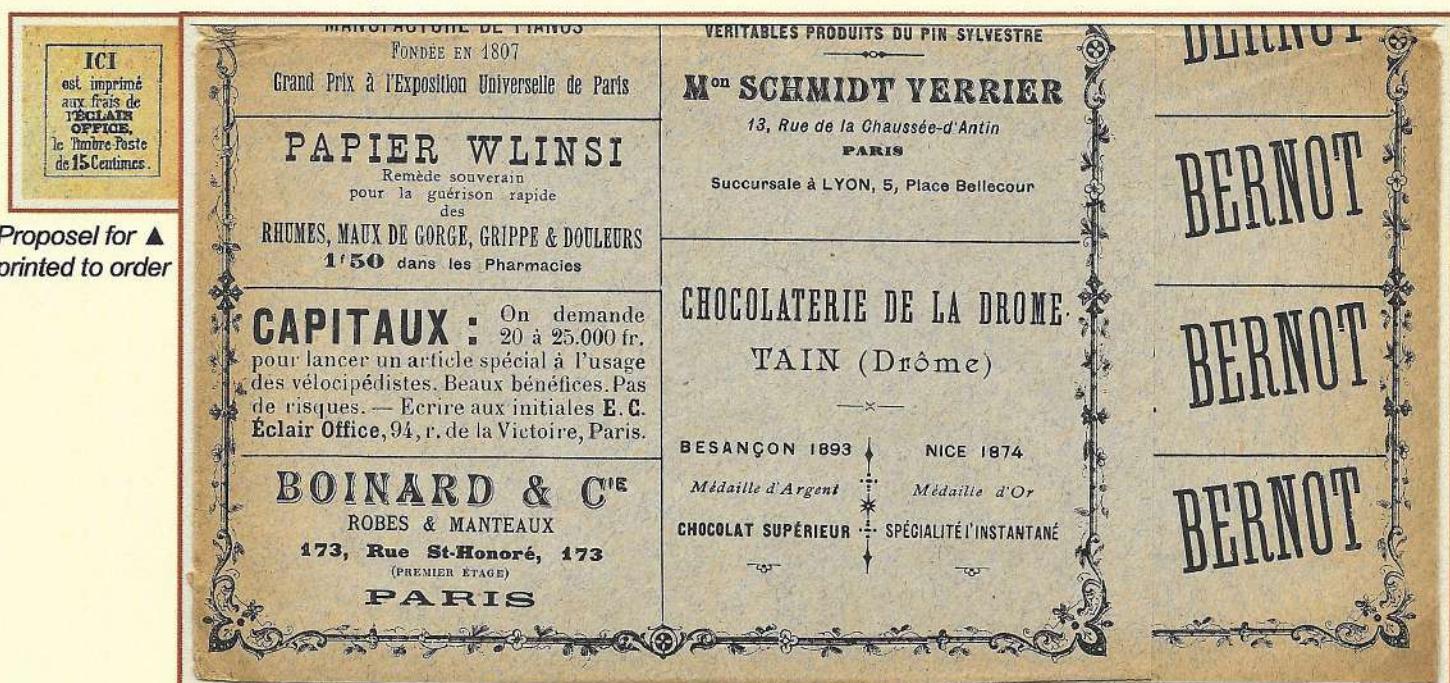
Booklet (France), series Vichy IIA - Type IIB Semeuse lignée 50c:
Chocolatier of Vichy with his specialties

A Chocolatier transforms ready-made 'block chocolate' into 'chocolate products'. Often in small hand-produced batches, using many extra ingredients to create their high quality sweets.



Cette Enveloppe timbrée 0.15 est vendue avec la feuille de papier à lettre
au prix de CINQ centimes

to be sold at reduced price ►



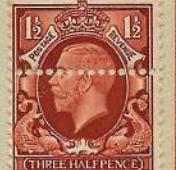
Envelope for charity with advertising without stamps, L'ECLAIR OFFICE series 50A, no. J87 (France-1895) trial preceding the Printed to order campaign for advertisers and distributors; to be sold at reduced price

chocolatier de la Drôme



1½d perforation error
Bisecting George V's
head (Great Britain-
1934)

A perforation is like a chocolate mold that helps you break off pieces easily. That's how a perforation works when it's done flawlessly!



Breaks randomly



Postalia model P (Netherlands-1958)

chocolate mold plates

A good chocolate break up bar mold is designed in such a way that it optimizes thickness and hardness in such a way that it divides easily, if not then it breaks randomly.



Chocolate figures like a stamp



Cow figure

When it comes to 3D molds, if you can imagine it, almost any design can be created or exist. All 3D molds consist of two separate sculpted pieces that form the two halves of the design.



Block of 15 stamps: specially perfumed with chocolate

3. Wonderful craftsmanship creates temptation

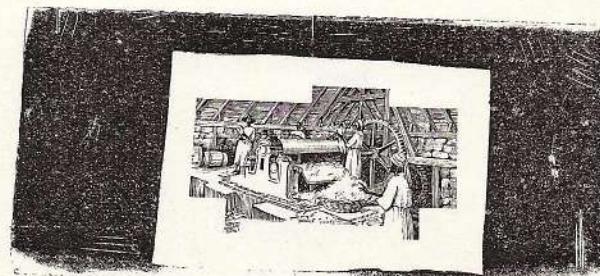
3.1 Fifty shades of chocolate

sugar and palm oil plays a role

There are many different types or flavors of chocolate mainly depending on sugar.



Much depends on the quantity of sugar. Without sugar, cacao would be fairly bitter and too much sugar is not good for your health, or teeth.

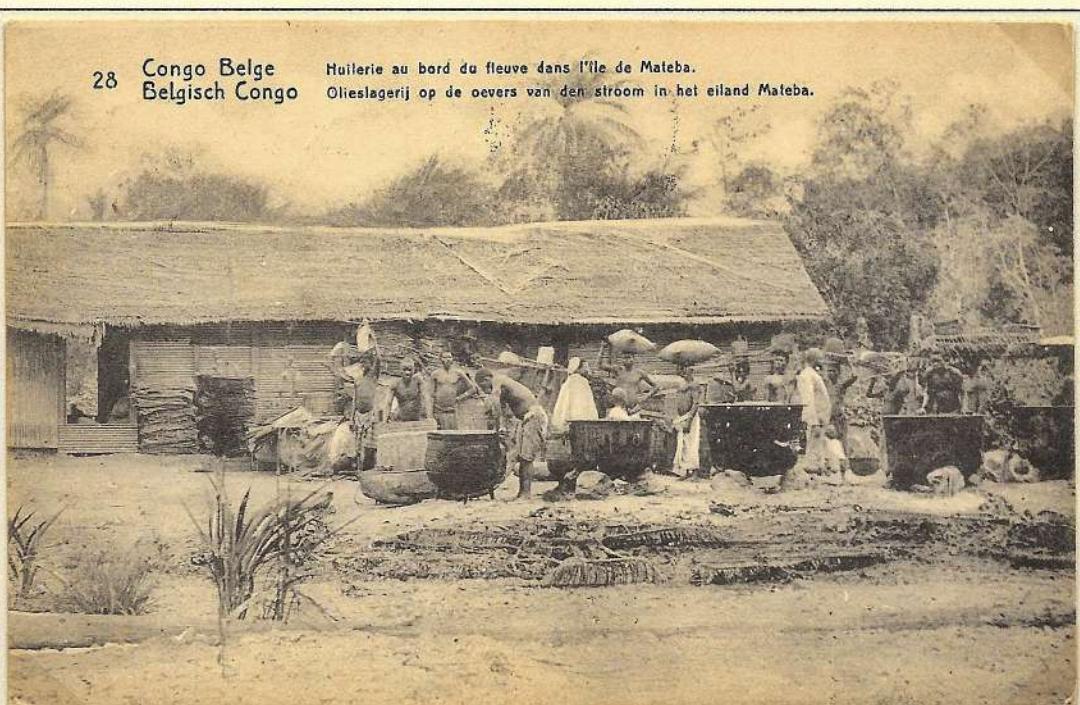


Black die proof ▶

Sugar was added almost from the very beginning, even when Cortez brought his recipe to Spain.

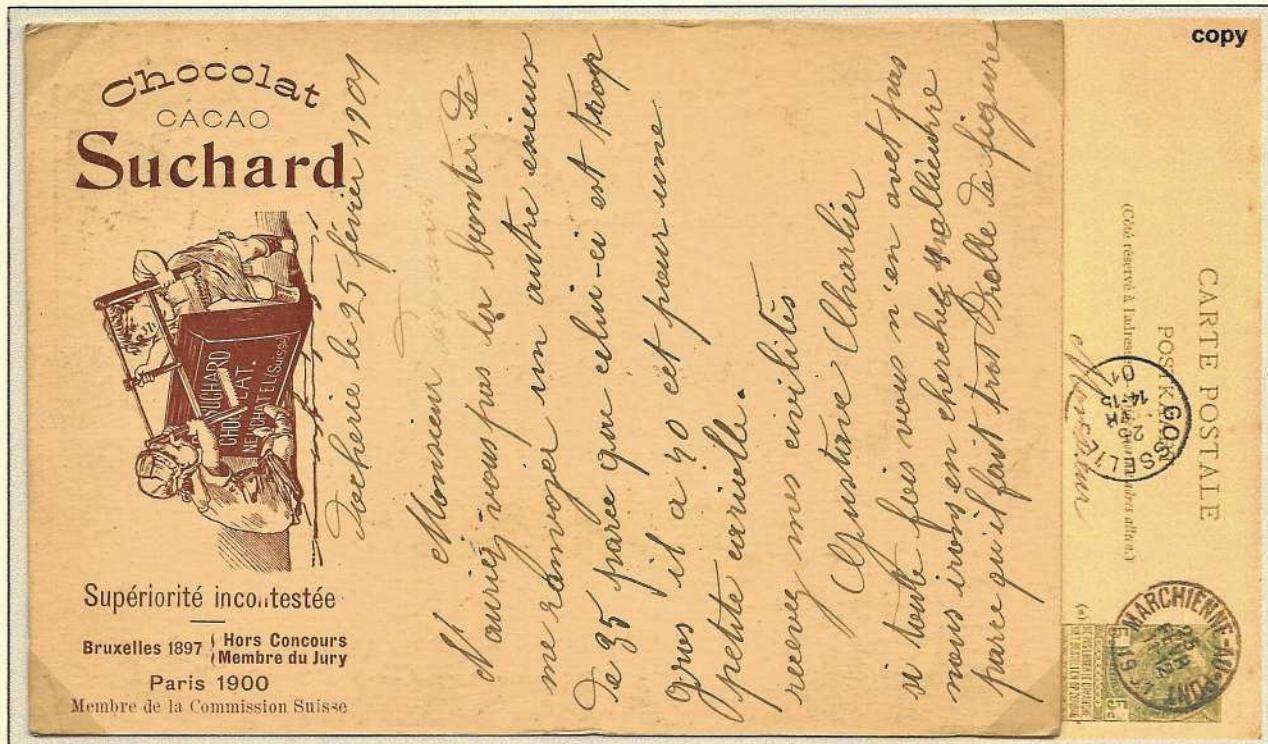


Another ingredient that is mostly used is palm oil. It gives chocolate its smooth, glossy appearance and creamy texture people love so much. It also prevents other ingredients such as fruit, nuts and milk from making chocolate squishy.



Inland stationery 5c + 5c fee for oversea (Belgian Congo-1914)

Palm Oil mill



Suchard advertisement stationery sold at reduced price (Belgium-1901)

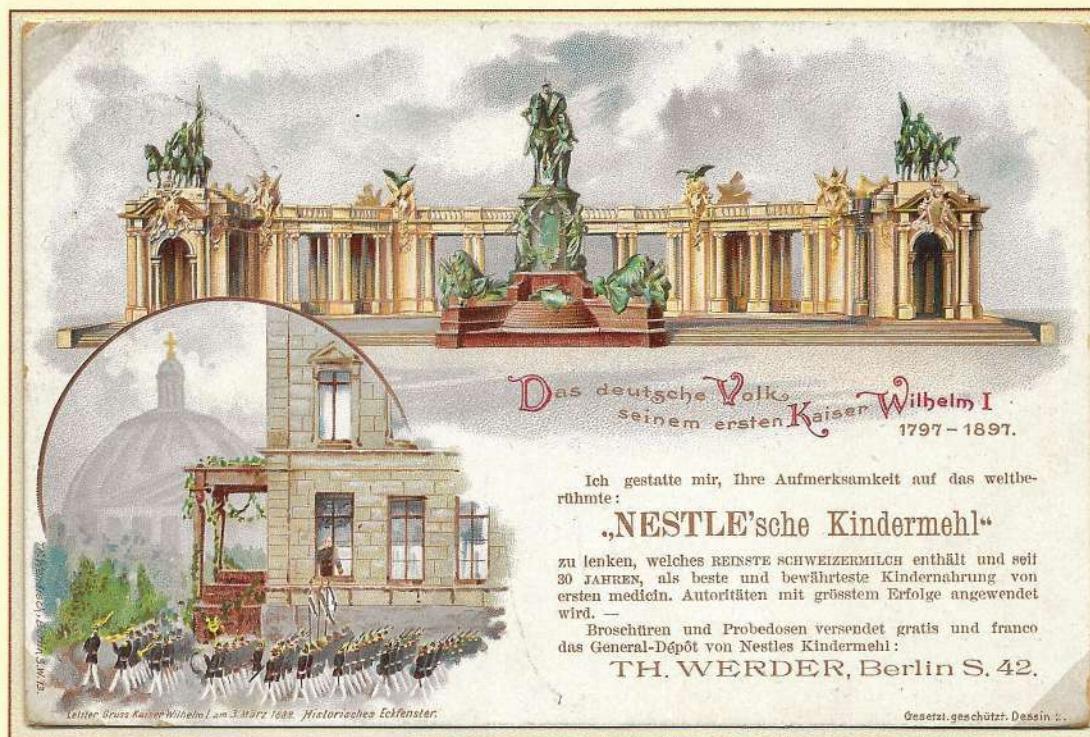
fondant can be very hard



Dark chocolate (also called black chocolate or fondant) is produced by adding fat and a small amount of sugar to cocoa solids. It can be eaten but pieces may need to be sawn off. Frequently used in cooking, it has higher cocoa solid percentages, ranging from 50% to 99%.

Propaganda prepaid stationery (Belgium) sent not prior **only** on 21 July 2005

part with dark chocolate



Printed to private order postcard (Germany - 1897)
Nestlé produced 'Milk Food' = 'Kindermehl'

Thanks to Nestlé's milk condensation process, used in the infant formula 'Milk Food', in 1875, the chocolatier Daniel Peter of Vevey was able to perfect his milk chocolate process after seven years of effort.



In 1905 Cadbury made its first Dairy Milk bar, with a higher proportion of milk than previous chocolate bars.

Milk chocolate is much sweeter and produced whereby milk powder, liquid milk, or condensed milk is added.



Cow perfin (France)
Chocolate factory Vinay mainly producing milk chocolate



Printed to order letter card (Italy)
advertisement: Talmone;
cioccolato al latte = milk

A typical milk chocolate has 10% cacao liquor and an additional percentage of pure cacao solids: in Europe it must contain at least 25% cacao solids. Sugar and/or vanilla are added to make it creamy and to enhance the flavor.



It is by far the most popular chocolate, but less healthy than dark chocolate.



Printed to order envelope (Switzerland)

advertisement Lucerna; milk chocolate.

3.1 Fifty shades of chocolate

white chocolate

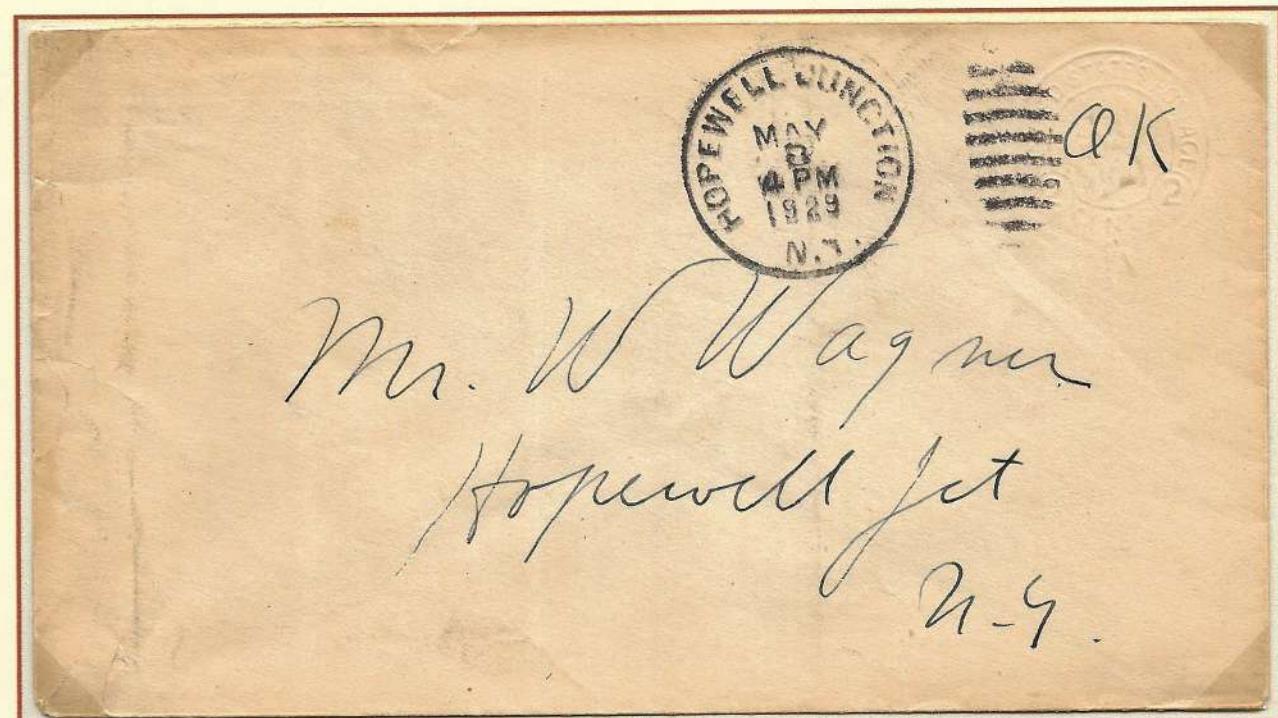
Begin 1930s, white chocolate was invented by Nestlé, mainly to get rid of the cocoa butter from their chocolate process.



Because a majority of the bioflavonoids come from cocoa solids, white chocolate has very low nutritional value. White Chocolate is mainly used to cover cakes and pralines



White chocolate is the least nutritious of all. Containing no cocoa at all; it is prepared from cocoa butter (with cocoa solids removed) then combined with milk and sugar.



When filtering out cacao or use only cacao butter you get white chocolate... comparable with this albino stationery



Albino Stationery 2c embossed crème colored envelope (USA-1929); Sent local in Hopewell Junction, NY and 'OK' hand-written postman mark (see copy for correctly printed imprint).

USED ALBINO STATIONERY BY POPULATION IN 1930 LESS THAN 100.



Neopost (Great-Britain; used since 1953)

In 1828 Coenraad **van Houten** patented an inexpensive method for pressing the fat from roasted cocoa beans. This created a 'cake' that could be pulverized into cocoa powder, which was to become the basis of all chocolate products.



grinding chocolate



Postalia Model P (Netherlands; used from Oct 55 till Jan 61)

Incomparable early Iberian method of grinding chocolate with the so called Dutched making process, which is easily soluble in milk or water. After the patent expired, production was taken over very quickly by other factories like Cacao Blooker.

ALCOOL DE MENTHE DE RICOLÈS 60 ANS DE SUCCÈS
— Le seul véritable — Eviter les contrefaçons —

CHAMPAGNE MERCIER
E. MERCIER & Cie
ÉPERNAY
— (Marne) —
Marque répandue dans le Monde entier

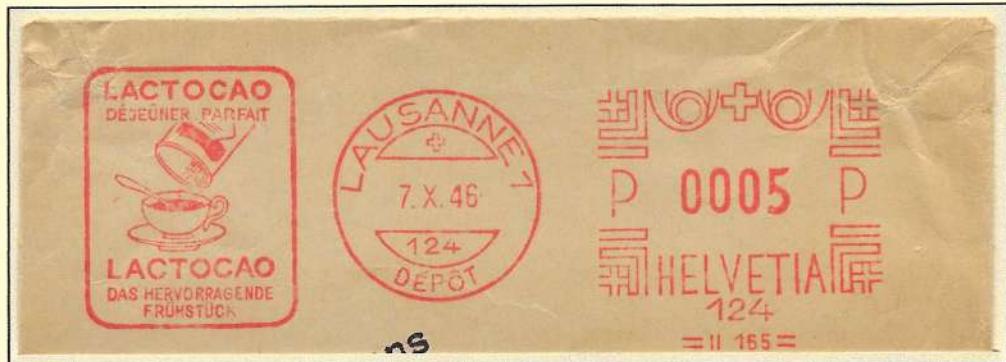
RHUM
Plantations St-James recommandé par l'unanimité du CORPS MÉDICAL
Le vrai RHUM St-JAMES réchauffe, tonifie et n'irrite pas
Il possède un arôme très délicat et se fait remarquer par son melleux et la délicatesse de son parfum.
On le trouve partout

GOUT FRANÇAIS
CACAO BLOOKER EN POU DRE
Goutez et comparez

GENTIANE NATURE
Produit alpin apéritif, tonique et digestif
SARRE & CIE
LYON — 145, rue Garibaldi, 145 — LYON
QUINA-SARRE au Vin de Malaga

GUYOT
Société anonyme de la « LETTRE ANNONCES »
Sige social : 11, rue Constantin, LYON
Cette enveloppe, contenant une feuille de papier à lettre, est vendue 15 centimes.

THIERY & SIGRAND 4, place des Jacobins LYON
Tout ce qui concerne l'équipement des Hommes et Jeunes gens
(timbre à 10 centimes)
Lettre annoncée



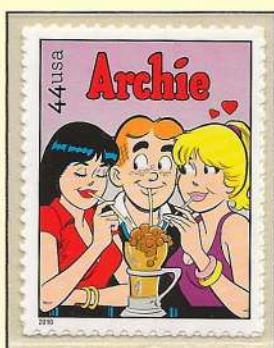
Hasler "F22" (Switzerland); 5 rp. rate for 'worthless sample'

Further improvements of treating the powder with alkaline salts (potassium or sodium carbonates) were made, so that the powder would mix even more easily with water or milk.



Perfin (Austria) used in chocolate factory 'Deli' in Lobositz – Lovosice (today Czech Republic)
Picturing > cup hot chocolate

Cocoa solids can range from a light brown to a deep reddish brown color. Mixing cacao powder with hot milk or water in a cup, gives you the most worldwide known beverage: hot chocolate.



In favor of Red Cross stationery (Italy -1923)

pub text: solubilized cacao Bonatti, is the favorite



Francotyp A9000 (used since 1961)

Cacao powder helps generations of kids to enjoy milk by making it taste delicious. It helped moms preparing a breakfast quickly and easily. This way Nesquik became a worldwide family favorite.



Instant cacao is packed in tin can boxes or glass goblets for dry preservation.



Perfin "Ph. Suchard" P.S. (Switzerland)

Tin can with Suchard cacao powder

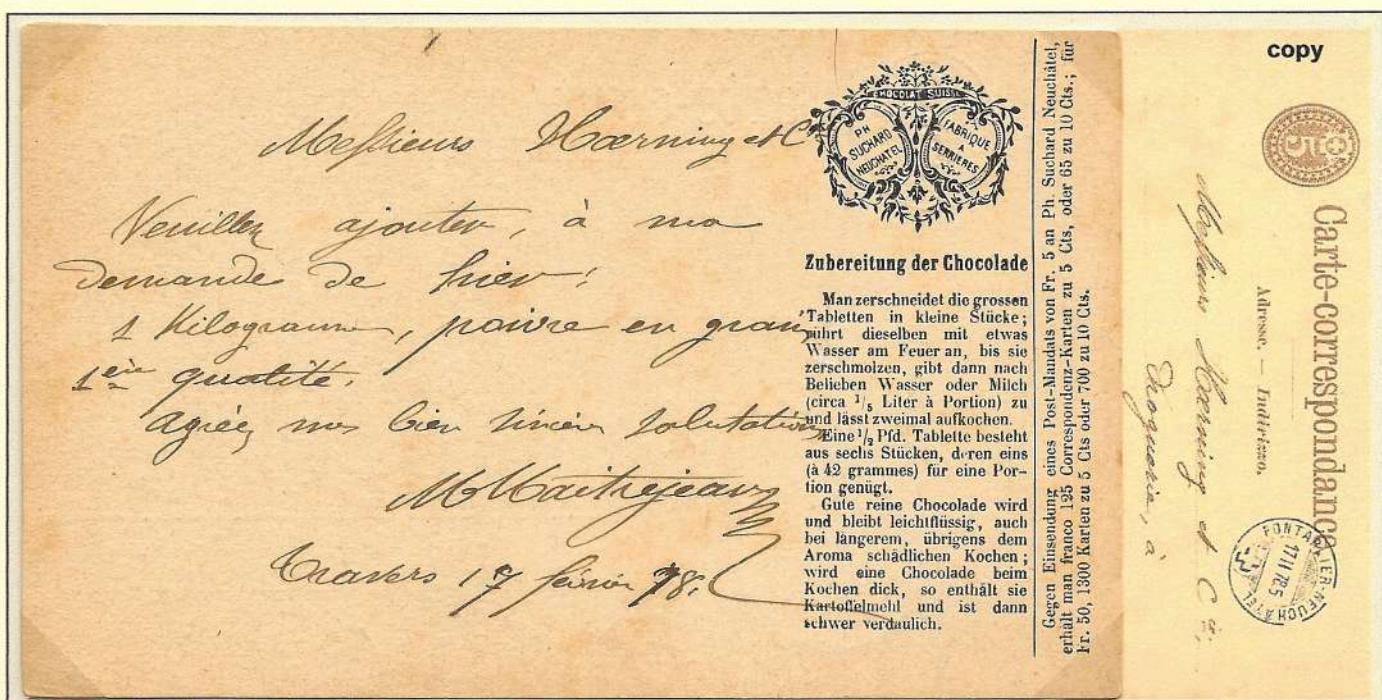


Charity letter series 3 issued October 1898 (Russia) 7k sold for 5k Van Sahn cacao publicity showing tin can box; English translation: for children - cereal cacao; very tasty and milky



Hot chocolate can be prepared in several ways and mixed with other ingredients like cereal or crème. Some people make it from grated chocolate.

◀ Churros con chocolate (left, bottom): authentic Madrid rich breakfast dish: 3 to 5 Churros for dipping, and a cup of sweet and spicy melted chocolate mixed with cream



Stationery sold at reduced price (Switzerland); see right hand vertical text (5 Sfr for 125 cards) ▲

receipt on how to prepare hot chocolate from a tablet

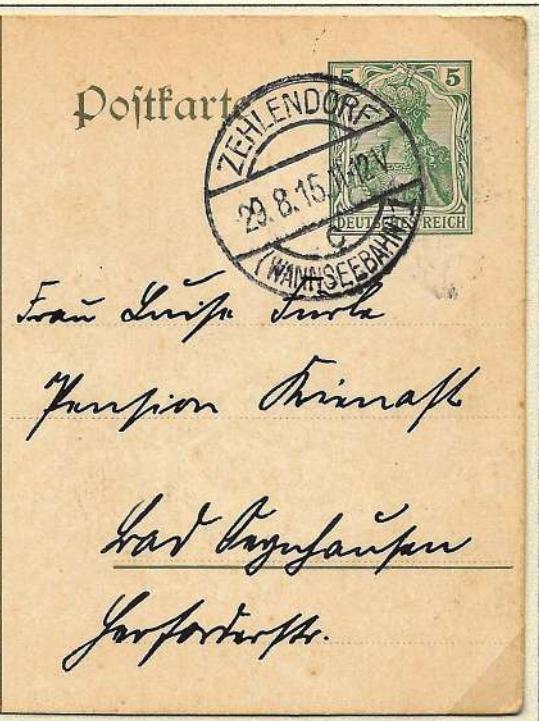
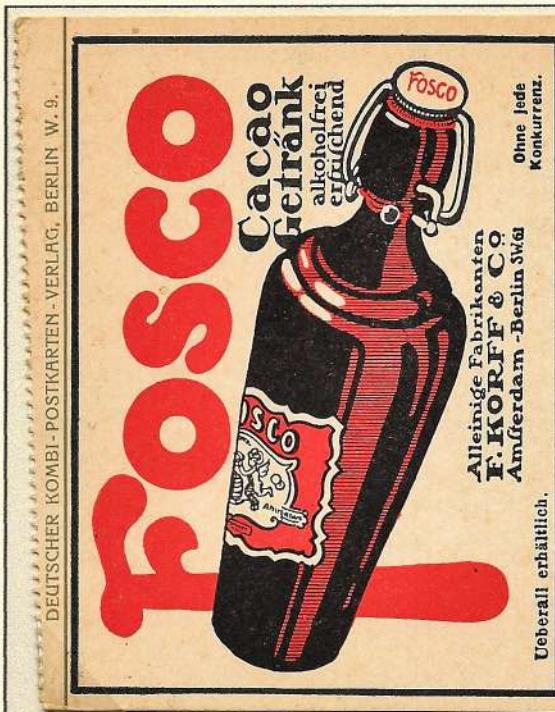


Mixing cocoa or grated chocolate with butter makes cacao pasta; often part of a sweet breakfast.



Nutella can be used in many recipes, but is preferred on toast or sandwiches.

The chocolate drink Ready-to-Drink comes



Stationery printed to order
(German Empire region
Berlin - 1915)
Fosco brand beverage

.... in a variety of delicious flavors in a bottle and is made from cocoa powder mixed with milk.



3.2 Superb texture for good couverture

Couverture chocolate

Couverture (covering) chocolate contains a high percent (at least 30%) of cocoa butter, as well as a high percentage of chocolate liquor. This ratio makes it expensive but means the resulting chocolate is smooth, melting quickly, evenly.



Stationery created on website www.swisspostcard.ch using one of the pre-loaded pictures

Couverture is the preferred chocolate for tempering and enrobing candies, biscuits and pralines.



▲ Bosch ball;
whipped cream and
coated entirely with
dark chocolate icing



'éclair' (center)  an oblong pastry filled with cream and topped with chocolate

3.2 Superb texture for good couverture

pralines

67



Francotyp model "B" (Germany-1932)

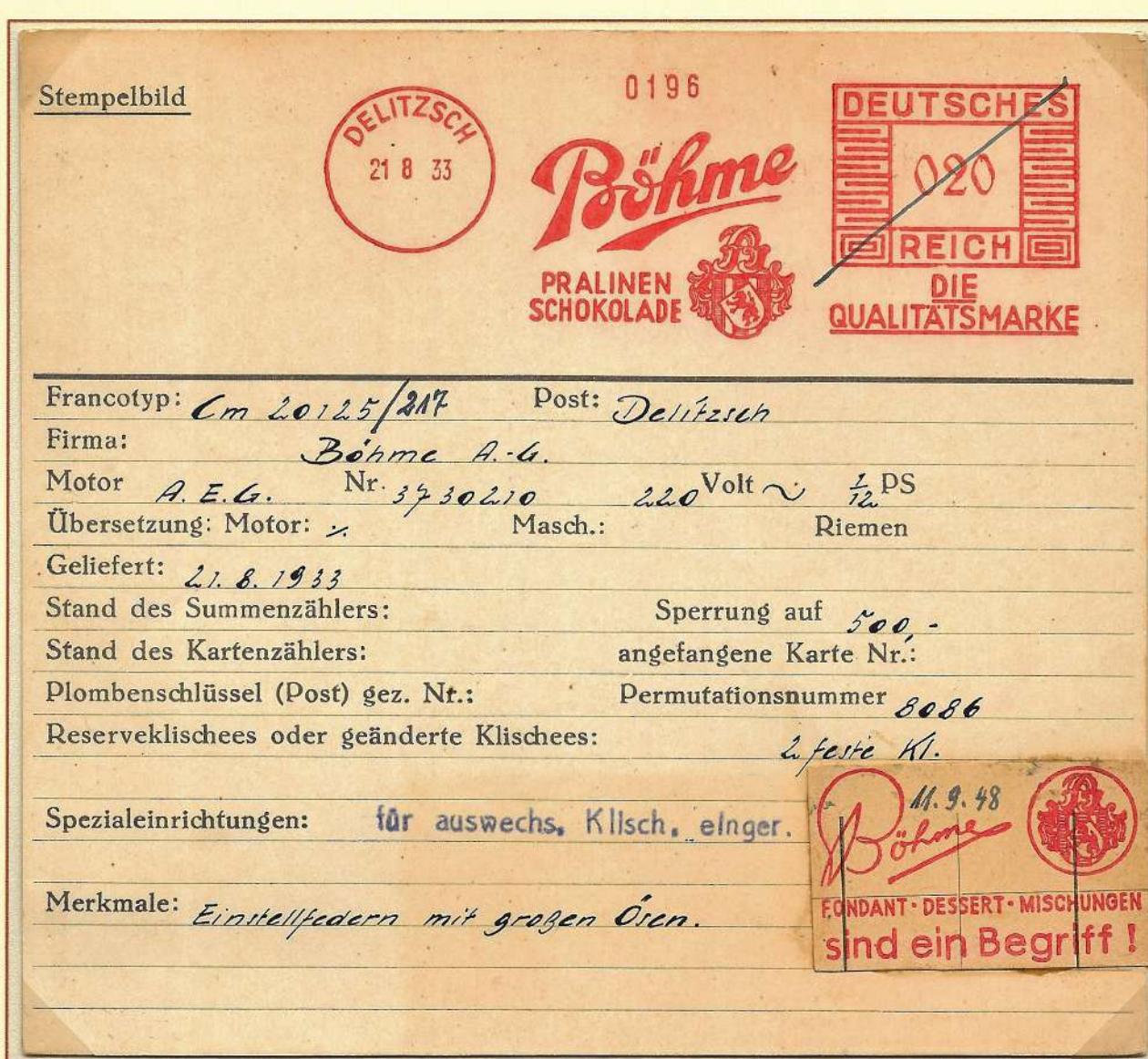
Pralines company Henze



whose name and title was César, duc
The original praline was a sweet
creamy, sugary, caramelized coating.
from fruits or nuts, mixed with sugar
pieces or as a ground powder.



It is agreed that pralines are named
after 17th century French diplomat
de Choiseul, comte du Plessis-Pralin.
confection of almonds and a type of
Pralines may refer to sweets made
syrup or chocolate, whether in whole



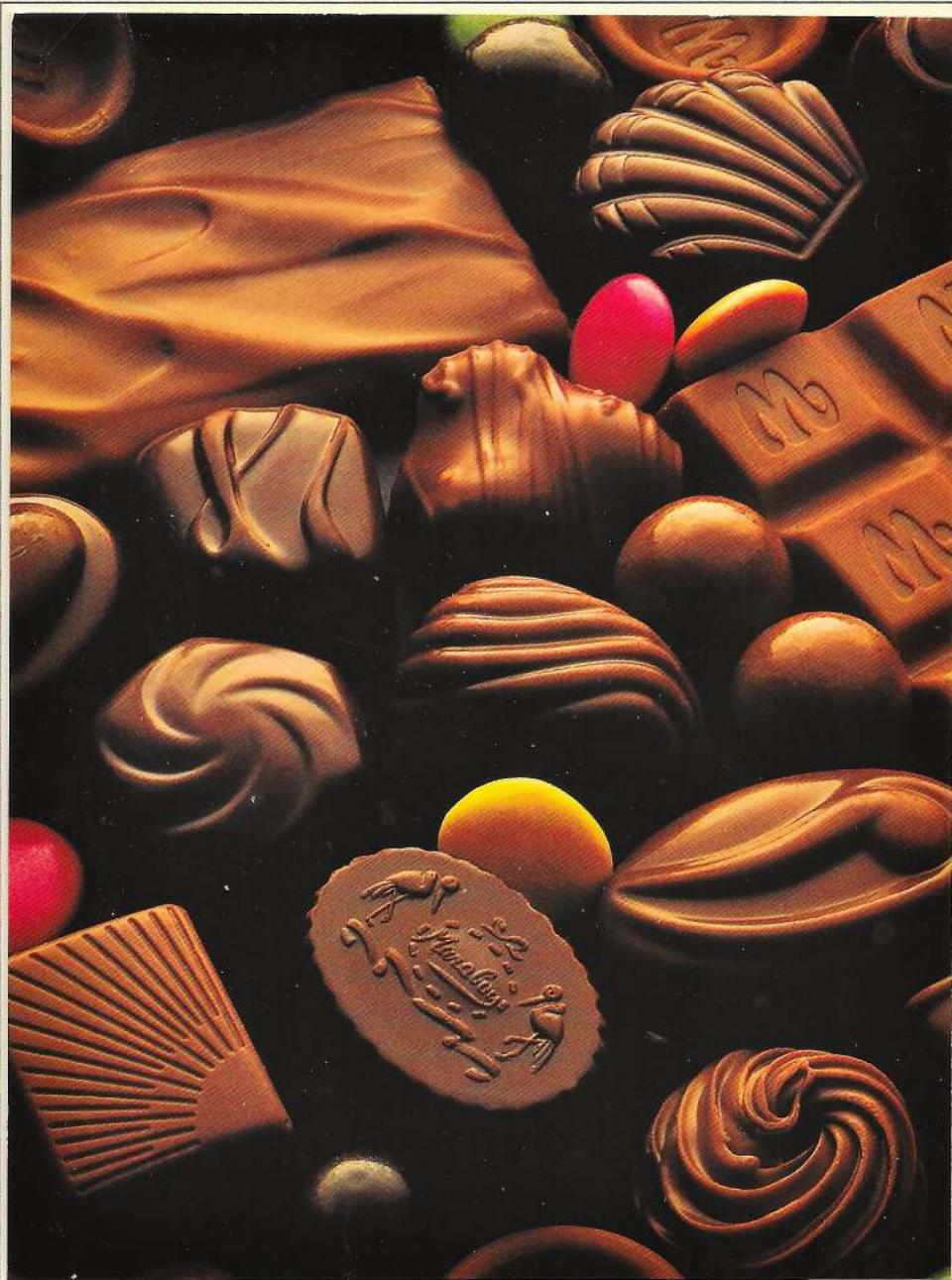
A Francotyp company specimen card (21.08.33): publicity of praline manufacturer Bohme based in Delitzsch (Germany). This type of card records registration date and number, change of publicity by requestor, sample strike of the meter mark, etc...



Booklet (Saarbrücken - 1924) (exp)

Sugar factory specializing in the manufacture of pralines and sweets

Many sugar factories were also producing pralines, as they needed the sugar to create their flavor and brand. Tastes, sizes or forms are defined by the professional bakers or confectioner's talent and imagination.



Pralines differ in every country.



Pralines: Belgian chocolates

The so called 'Belgian pralines' are considered the most famous, due to the smooth chocolate shell that was filled with cream or nut pastes.

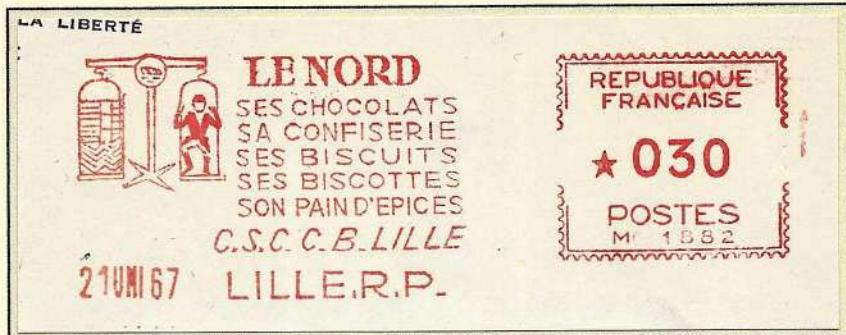


Pre-stamped postcard inland rate: sold at 10sek (Sweden-2000)

Norwegian brand Marabou pralines

3.2 Superb texture for good couverture

cake, waffles and biscuits



Havas model M (France-1967)

Biscuits and chocolate

Since its creation cake, waffles and biscuits have played two roles: nutritious food and a practical, easy way to preserve and carry them. The Confectionary foods advanced due to diverse cooking and baking techniques and creations..



Perfin (Belgium-1915) E.D.B.: De Beukelaer - German censor cancellation

De Beukelaer started in 1869 and became the first Belgian industrial biscuit manufacturer on the European mainland who acquired international fame with his biscuits. Since 1890s they added chocolate and cocoa to the cookie recipes. The chocolate was also produced in-house.

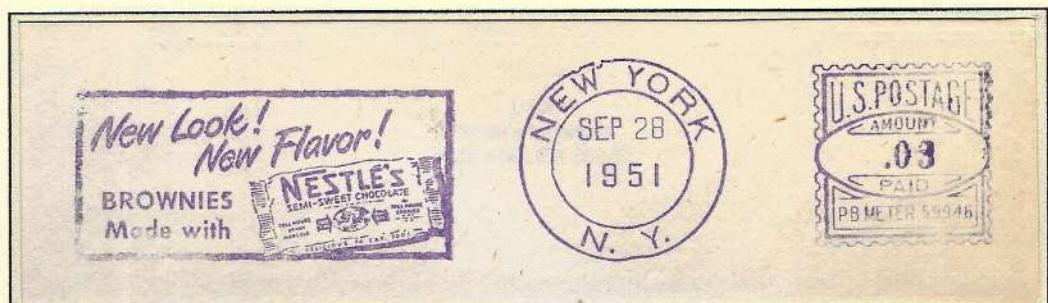


Neopost (Great Britain-1943) SPECIMEN



chocolate waffles of De Beukelaer

Biscuit is a small baked product and the taste varies markedly in different parts of the world.



Pitney Bowes model FV-6 (USA-1951)

Brownies



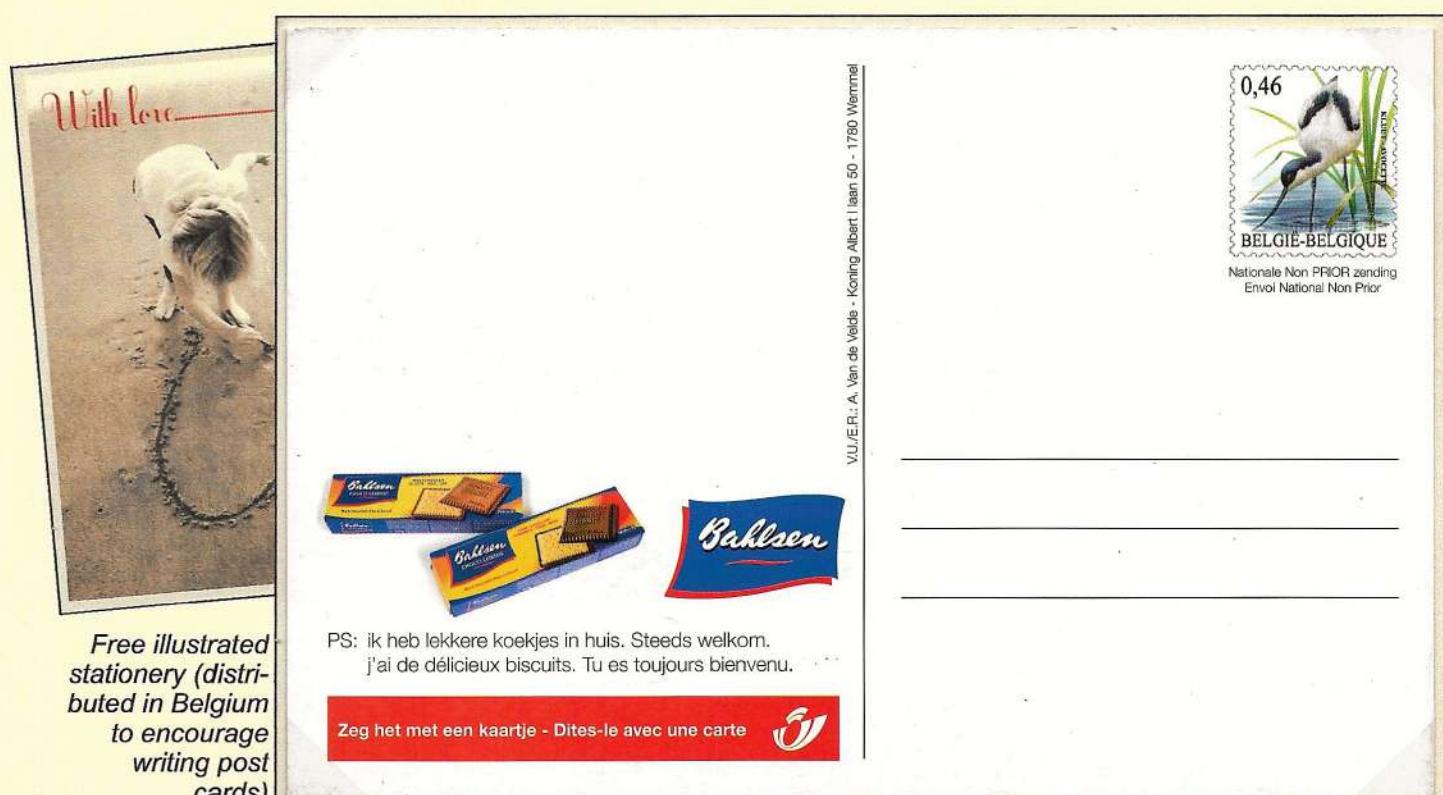


Field post card (Germany-1915) with advertisement of H.Bahlens Keksfabrik (see marker) distributed for free.

Depicting different flavors of Leibniz Keks; biscuits topped with chocolate produced by Bahlsen, since 1889

It was very common to name foods after famous personalities as Bahlsens manufacturer did and named his butter cakes after Hanover's well known inhabitant; the philosopher Gottfried Wilhelm Leibniz (1646-1716).

Many manufacturers began to cover their products with this new tasty chocolate from the end-19th century, producing all kinds of traditions based on tastes, sizes and different forms.



*Free illustrated
stationery (distri-
buted in Belgium
to encourage
writing post
cards)*

3 different cards were included in the packets of 'Bahlsen choco Leibniz': biscuit with chocolate: text on wrapper (more chocolate than a biscuit).

3.3 The success behind fillings and flavors

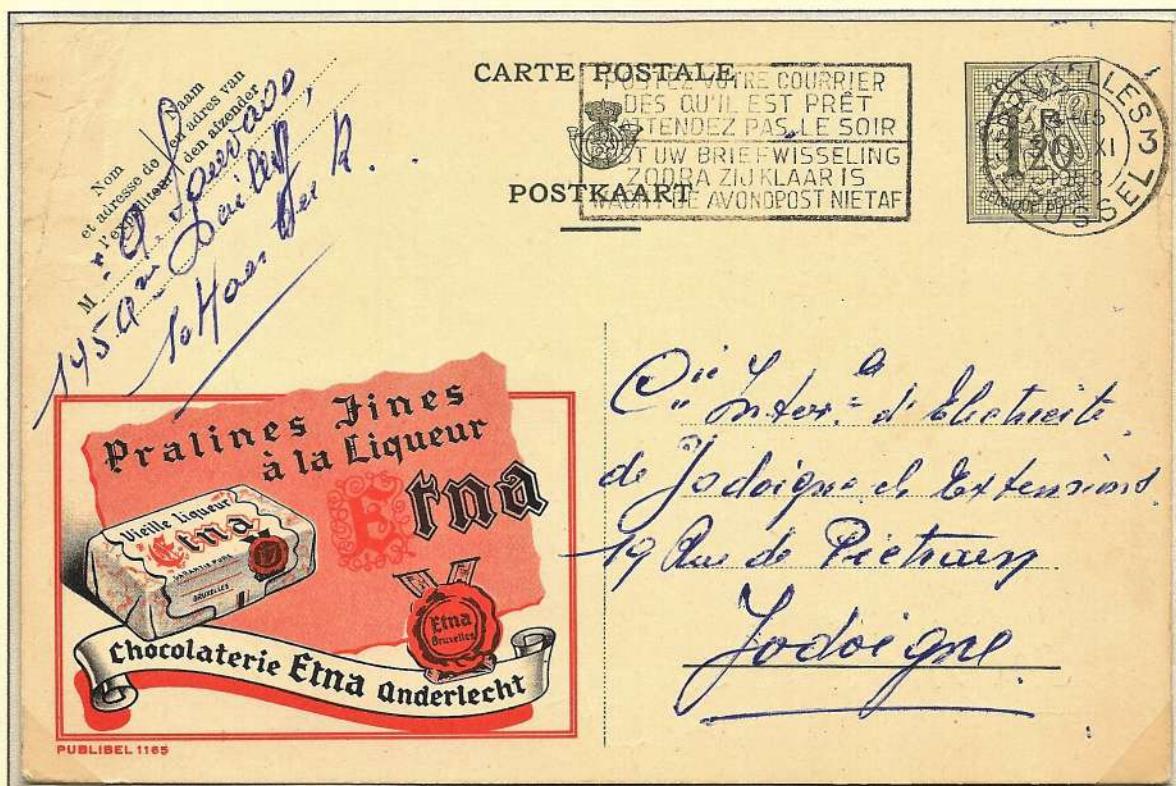
liqueur pralines

Postalia model
(Germany-1956)
over mandatory
2pf surtax on all
internal mail;
support fee for
suffering Berlin
after WWII till
31MAR1956



Brandy bean
without crust
poured with a
thin chocolate
coating

Liqueur-filled chocolate pralines have a crisp sugar shell with all kinds of alcohol inside.



This kind of confectionery coated with fine dark chocolate were being produced since 1880s.



Advertisement letter card (Argentine-1889); Emission 1 authorized by the post; printed by South American Bank of Buenos Aires Bank Note Company

licores y chocolates
(liqueur and chocolates)

3.3 The success behind fillings and flavors

mixing with dry fruit



Choco bar peanut slab

Chocolate fillings or mixes with dry fruit; such as hazel, walnuts, peanuts, raisins etc., broken or whole need to be stirred until thoroughly combined.



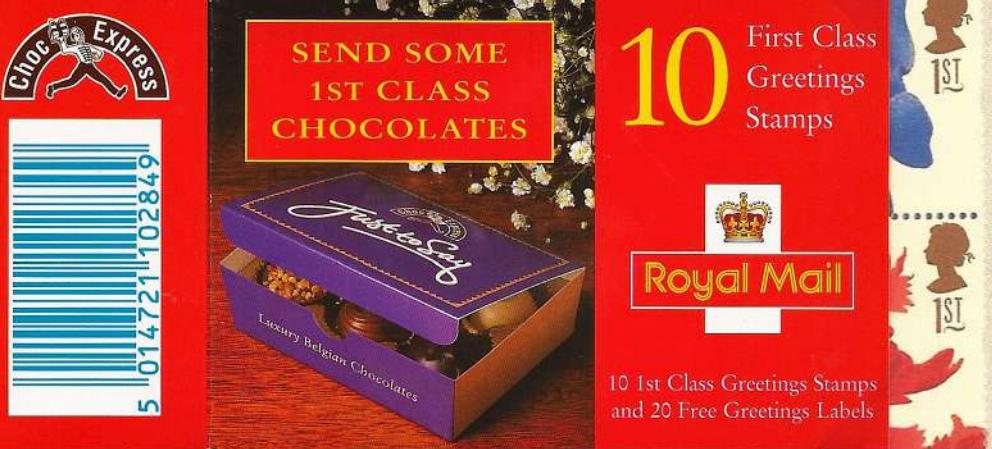
Publibel (Belgium-1936) inland tariff 35c from 01.02.1935 till 01.11.1938

When the mix is ready, small lumps of the mix are placed on parchment paper on a tray, or dropped into small molds and cooled until it has hardened.

£1 OFF WHEN YOU SEND A BOX OF BELGIAN CHOCOLATES FROM CHOCEXPRESS.

Think of someone close to you, then send them a box of these gorgeous Belgian chocolates for just £3.95. That's £1 off the normal price of £4.95. Wrapped in a tasteful gift box, they're a lovely way to let someone know you're thinking of them. We'll even include your personal message on a greetings card.

1. Decide who you wish to send the chocolates to and, on a separate sheet of paper, write their name and address (including postcode) plus a short personal message (max. 10 words).
2. If you have a preferred delivery date, please specify. Minimum processing time is 7 days. See Terms & Conditions.
3. Fill in your name, address and delivery date in the space provided on the inside cover of this stamp book.
4. Then send the front cover of this stamp book as proof of purchase, along with your sheet of paper, and a cheque/postal order for £3.95 made payable to ChocExpress Ltd, to: Royal Mail Promotion, ChocExpress, Mint House, Newark Close, Royston SG8 5HI.



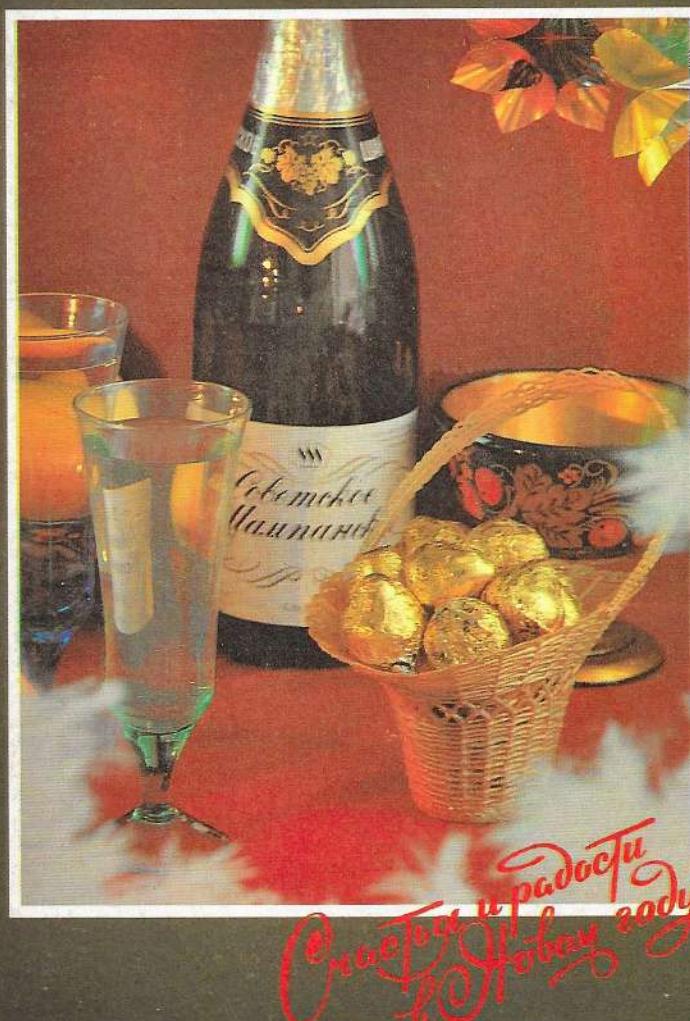
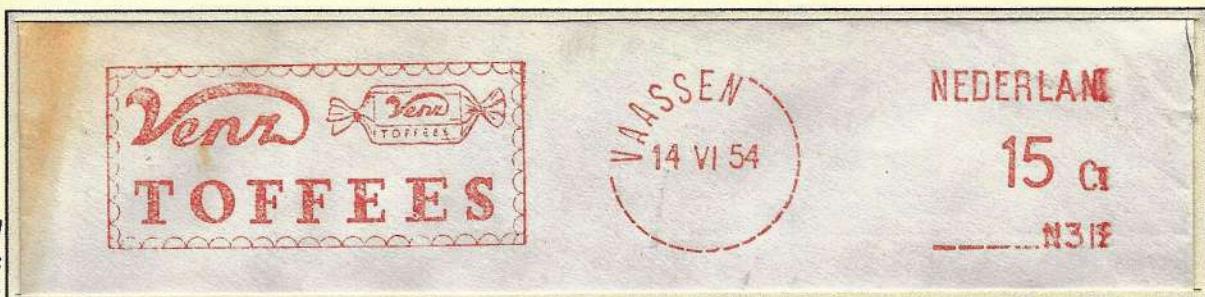
Stamp booklet (Great-Britain-1988) with advertisement from chocexpress (£1 reduction coupon in booklet)

distribution Belgian chocolates; box contains chocolate coated with nuts

3.3 The success behind fillings and flavors

candy filled with chocolate

Neopost model
with limited values
(Netherlands-1954)

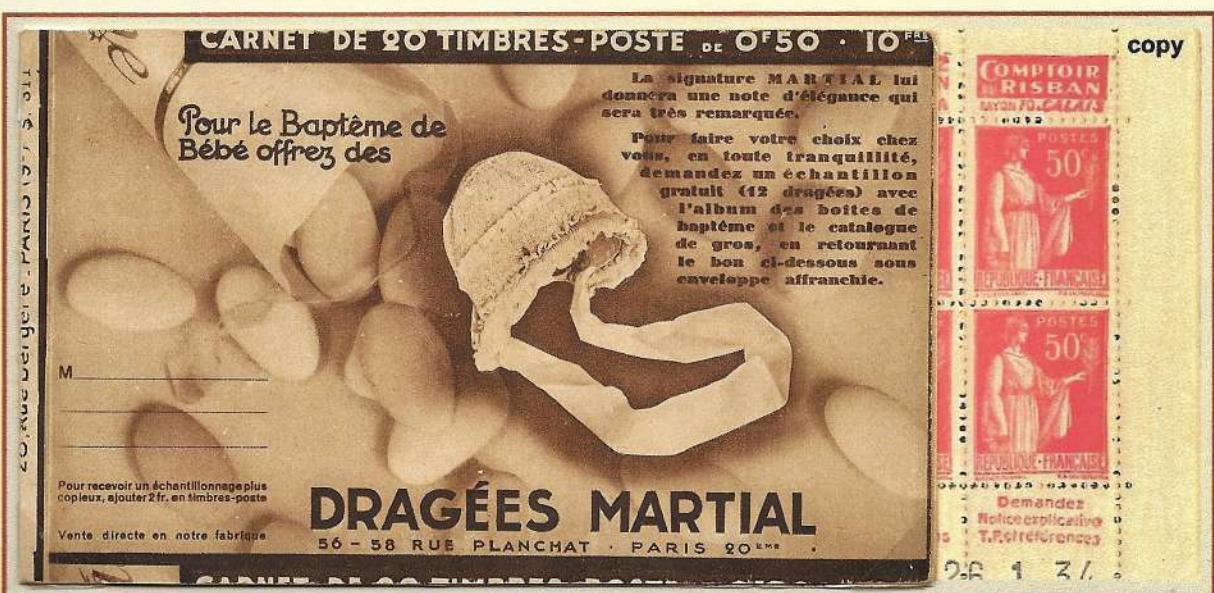


Candy filled with chocolate is even more common, just to name the once shown here; Dutch Venz toffees and Finish Kiss Kiss.



Englhofer Firn brand; Pepper-mint candies with chocolate in a small silver wrapper

Also Englhofer Firn candy and even better known is the baptism candy dragees.



Booklet slight
mis-cut (exp)
(France-1934)
baptism candy
dragees

3.3 The success behind fillings and flavors

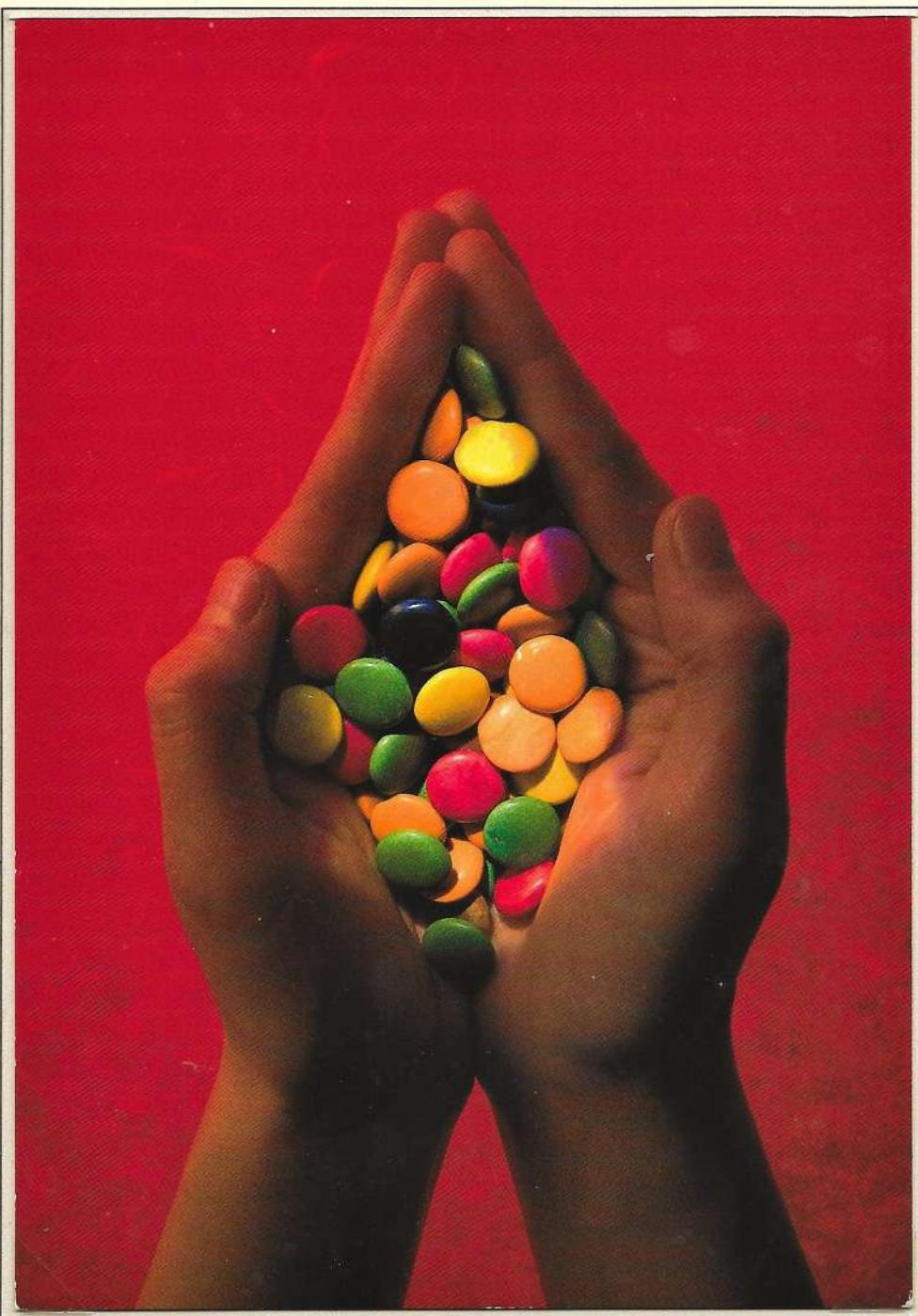
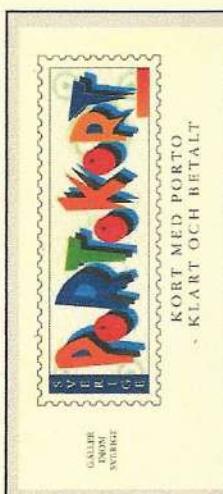
Smarties and M&M's

Smarties are a tasty sugar-coated confectionery of various colors, from Nestlé, introduced in 1937.



M&M's were introduced by Mars in 1941; resembling Smarties, but were used in competition to them. These candies entered Europe in 1960 as Treets (with pindas). Children love it!

Pre-stamped postcard inland rate: sold at 10sek (Sweden-2000)
Smarties candy dragees



3.3 The success behind fillings and flavors

ice cold chocolate



Chocolate topping

Ice cream topped or coated is an amazing 'after meal' treat and a common thread between all age groups.

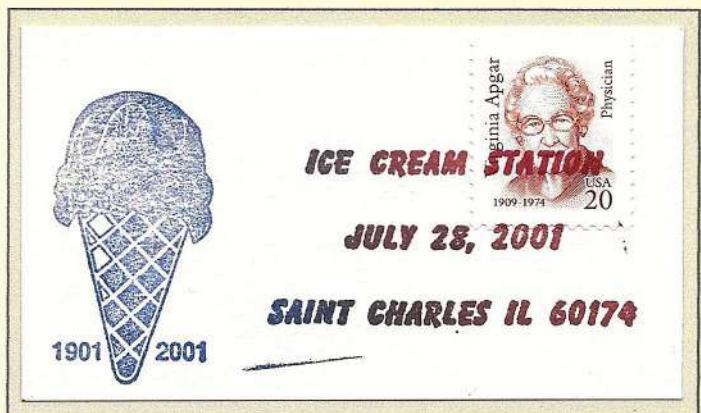
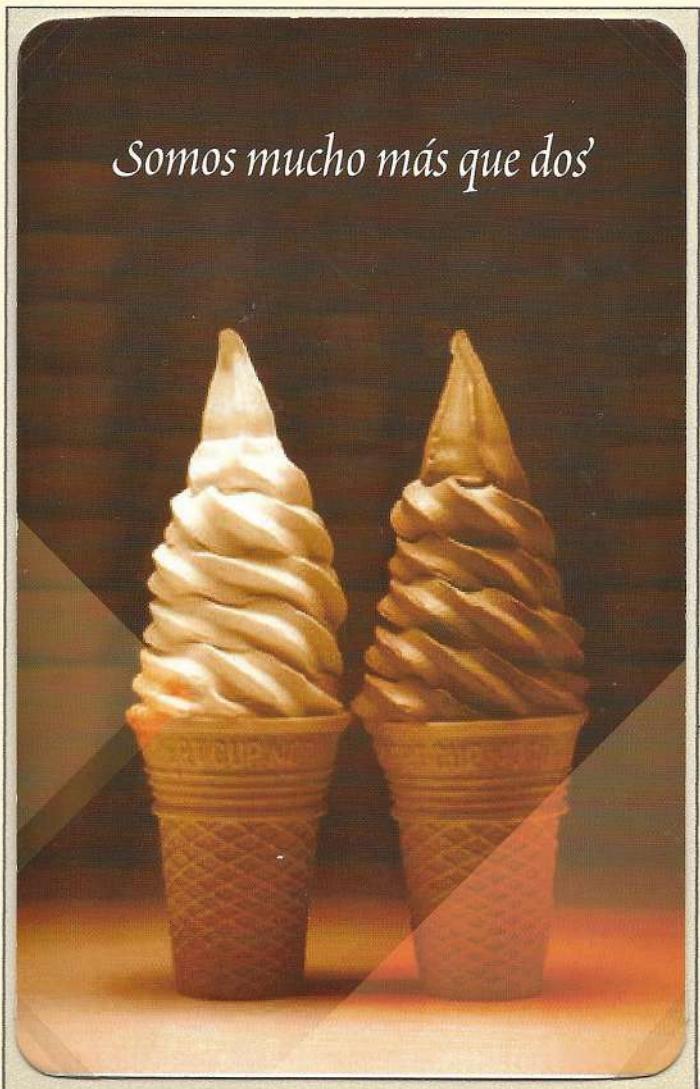
booklet ►
(Sweden)



Pitney ►
Bowes model
"HT" with
"METER –
COMPTEUR"
at bottom
(Canada-1959)



Ice cream is relative easy to prepare. Thoroughly blend milk, sugar and cream, add cacao powder and mix until smooth and creamy consistency. The mixture needs to be poured into pie shell or mold.



Vanilla-flavored gum

The ice cream has to stay at least for a few hours in the freezer, before it can be served or unwrapped for eating.

◀ Stationery (Cuba)

3.3 The success behind fillings and flavors

chocolate ice cream

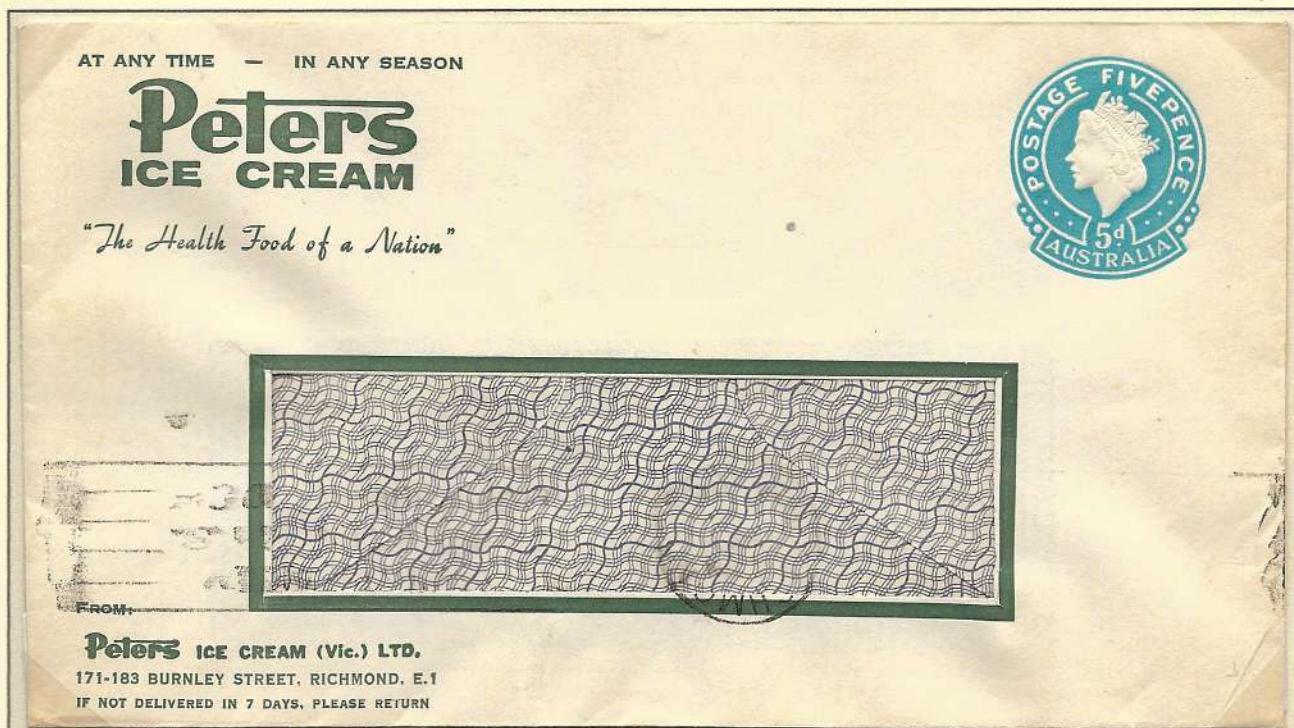


Pitney Bowes model "6900" (Germany-1995)

On vacation, loitering outside in hot summers enjoying the cold melting ice cream gets all of us nostalgic...



... about our happy childhood and delicious ice cream memories linked to it.



Envelope printed to order (Australia)

Peters ice cream Ltd.

3.3 The success behind fillings and flavors

vanilla and honey

77



Vanilla (right ▲)



Booklet (Denmark) - 1953 chocolate with vanilla creme



Vanilla

The Aztecs mixed their bitter cocoa with vanilla, honey (not sugar that was an agricultural product unavailable to the ancient Mesoamericans) and several other herbs or fruits, to counteract that bitterness.



Frame shift printing error (Albania)



Francotyp C (Austria)

5216

ÖSTERREICH
064
GROSCHEN

Alp milk chocolate with honey and almonds



Watermark honey comb (Argentina)

Today people seek more delicious

flavorings to add to their chocolate drinks or blocks.



Pub Göhler-Honig
honey (German Empire)

censor cancel
Prisoner Of War camp
for Polish officers
Oflag II-C near
Woldenburg
(German) - 1940
picturing honey bee

Kriegsgefangenenpost

Postkarte

An *Włodzimierz Gąsiorek*
Grochowska *Stolica*
Włodzimierz Gąsiorek

31.7.40.16.18
7

Gebührenfrei!

Absender:

Vor- und Zuname:

Jan Grochowski Stanisław

Gefangenenummer:

861/18

Lager-Bezeichnung: Oflag XI-A

II-C

Komp.-Nr.: *11*

Deutschland (Allemagne)

Empfangsort:

Spicryn

Straße:

ul. Lubelska 11

Land:

Generalgouvernement



POSTZEGELBOEKJE
INHOUD: 6 VAN 1, 2, 5 EN 10 Ct
PRIJS FL 1.08
EENIGE VERZOEKEN IN HET
BELANG VAN HET VERKEER.
Plak de postzegels in den RECHTER-
BOVENHOEK. \otimes Post Uwe stukken
zooveel mogelijk 'S MORGENS of in
den vroegen MIDDAG. \otimes \otimes \otimes



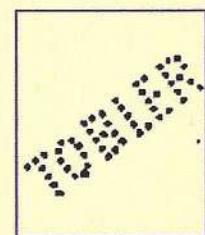
Front cover inside with Bensdorp pub (Netherlands - 1924)

fine milk chocolate with subtropical fruits

Milk chocolate mixes and matches perfectly with southern fruit. It adds sweetness to it.



Toblerone: Swiss milk chocolate with almonds & honey



Perfin TOBLER
by Tobler's Swiss
Milk Chocolate:
manufacturer of
Toblerone



Toblerone, founded in Bern in 1908, is known as the legendary triangular Swiss chocolate with a perfect mix of honey, almond and nougat. The shape is reminiscent of the Alps.

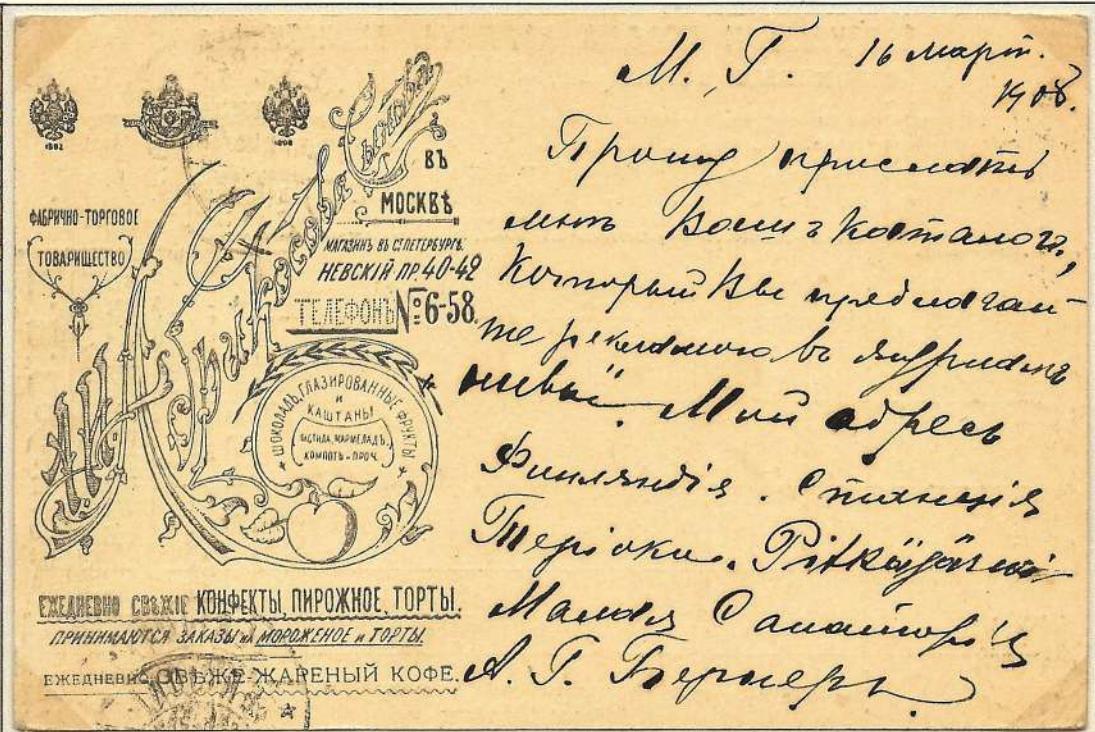


◀ In favor of
Red Cross
stationery
(Italy - 1921)



multiple advertising stationery
3kp sold for 1 kp difference
from advertising revenues;
printed in St. Petersburg
(Russia - 1908)

Factory A.I. Abrikosov Sons
advert; above apricot in
spiral, lists all kind of sweets
they traded: Chocolate,
glazed (candied) fruits,
chestnuts. They became one
of the largest candy
producers in Russia.



▲ cherries

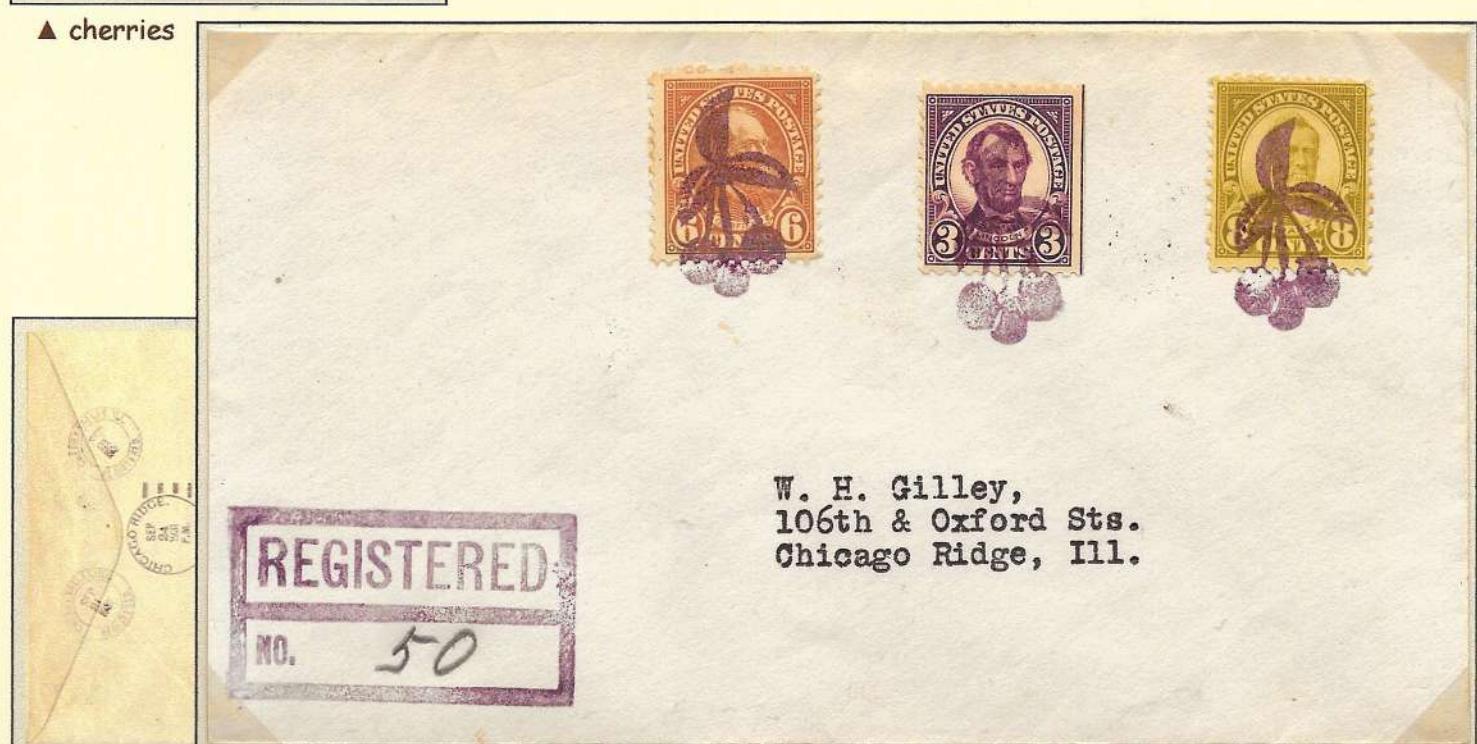
Chocolate pairs very well with the widest variety of fruits. It is great for adding sweetness to a tart fruit or complimenting sweet fruits.



Pitney Bowes "5300" (Canada)

hazelnut milk chocolate

The number of ingredients that can be mixed is endless and creates a pleasant taste. To name a few; cherries, hazelnuts, nuts, apricots, etc...



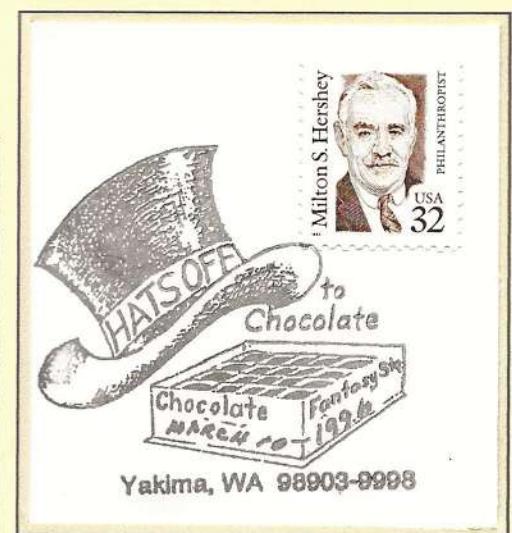
4. What shapes our taste?

4.1 Attracted by beautiful wrappers and boxes

fascinating presentations



Wrappers are designed to communicate with you - the consumers. The bright colors, shiny paper and animated logos draw you in to purchase them.



What do you think about, when given a bright, shiny box full of beautifully presented chocolates? Yummy?



Telegram (Portugal-1958)

Eastern feast - box with chocolate eggs

4.1 Attracted by beautiful wrappers and boxes

praline box



The box for pralines protects the chocolates better than silver paper, and is even more attractive as a gift. It also prevents them being affected by stronger odors.

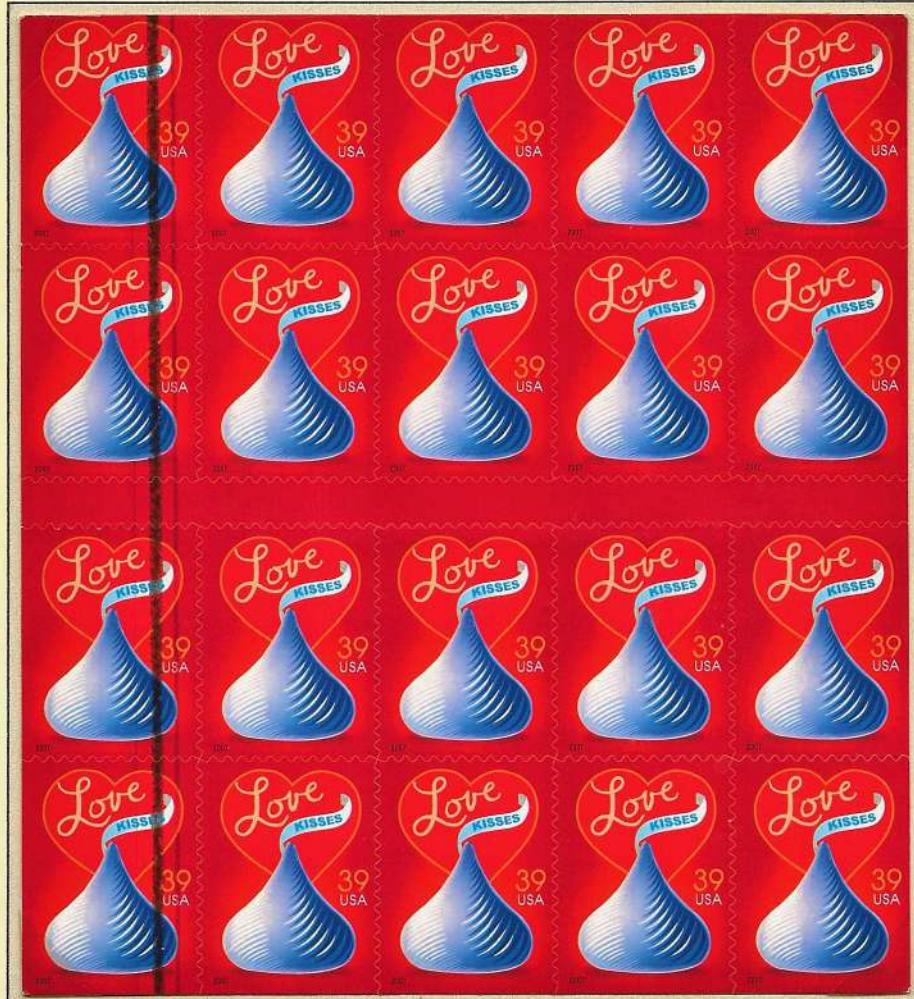


In 1920 Jean Neuhaus designed the rectangular box, the ballotin, that is still in use today worldwide, to display and protect the chocolates.

Stationery (Canada) Business Reply Card for commercial usage



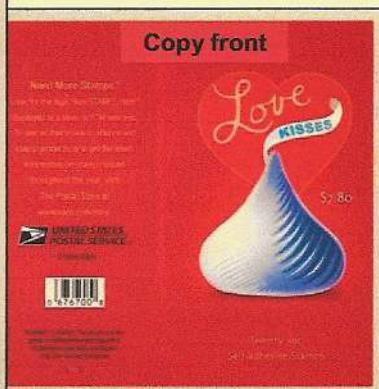
Stationery in favor of Red Cross (Finland-2007)



Booklet (USA): doctor blade flaw printing error



Silver paper is also used to preserve the couverture from heat and to show them at their best advantage as something special.



as Hershey kisses presented in box

Hershey kisses are foiled in their aluminum wrappers with a narrow strip of paper protruding from the top. The ribbon helps open the Kiss. It received a registered trademark for the foil wrapper in 1976.



Non urgent (non-prior) port free card when sent on 21 July 2005 (Belgium)

chocolate wrapped with red silver paper

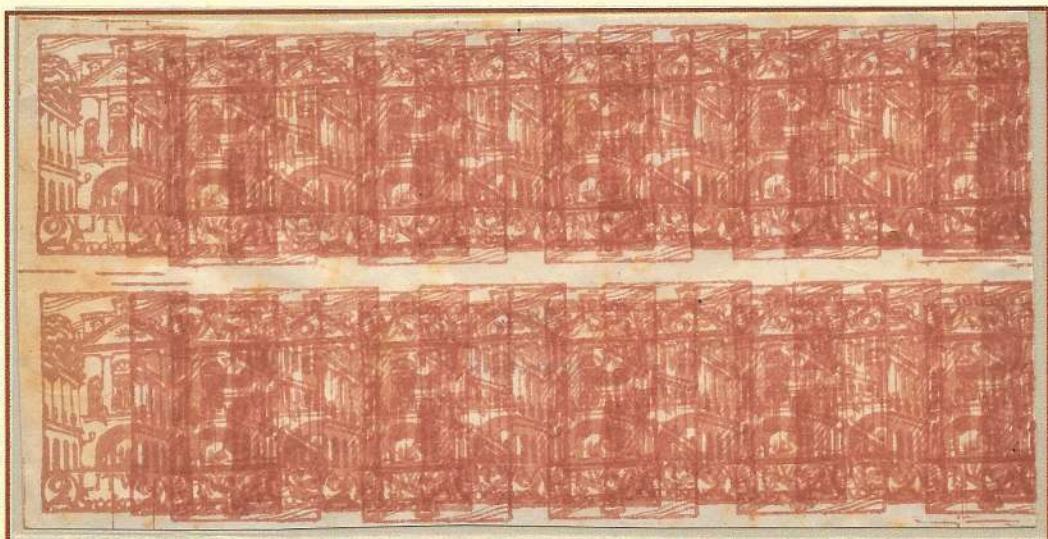


chocolate wrapper and shiny paper

Variety
(France-1924)
inking error
white waxy
coating and
spots



Shiny paper is useful for storing a long period and prevents “fat bloom” or “sugar bloom”. Those white flecks and spots are totally natural and harmless. Fat bloom is that waxy white coating that forms due to liquid fat like milk fats or cocoa butter moving through the chocolates and crystalizing on the surface.



Block of 10 stamps
(Lithuania-1921)
imperforated triple
printed

When chocolate
suffers from warmth it
melts and give a fuzzy
impression

The melting point falls around 30°- 32°C (86°- 90°F). So the average temperature of the human body or hand, as well a bit of sun causes it to melt.

Schweiz. Postverwaltung
Postes suisses
Poste svizzere

10 Postkarten

Cartes postales
Cartoline postali

Fr. 1.-

SUCHARD

10
CARTE POSTALE CARTOLINA POSTALE

Stationery
Booklet
(Switzerland-
1946)
Milka suchard
chocolate
wrapper around
shiny paper

4.1 Attracted by beautiful wrappers and boxes

shiny paper and wrappers

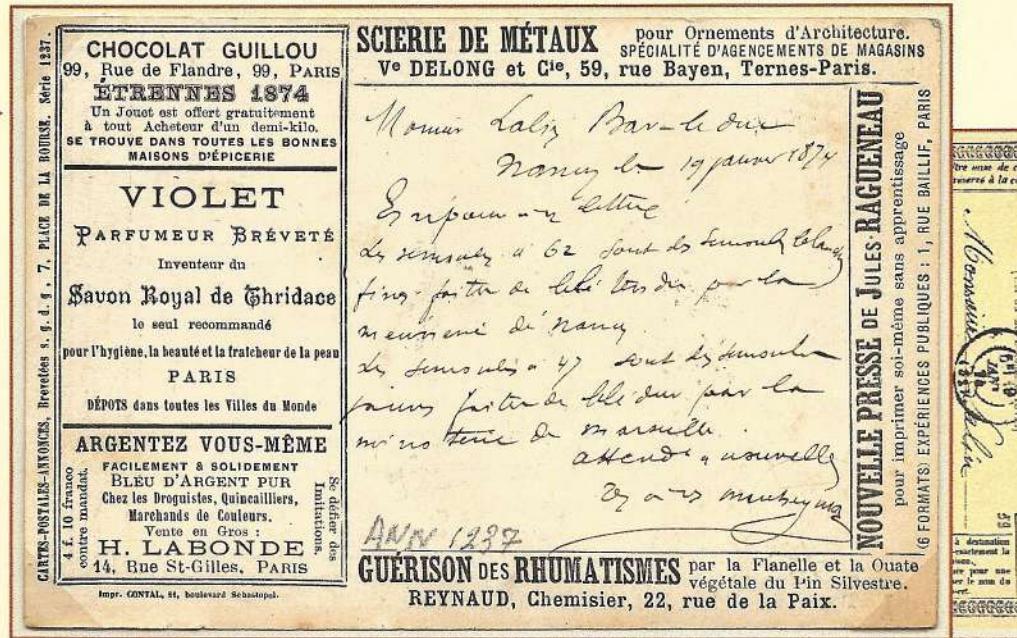


Each wrapper holds the promise of something tasty and expensive. Often a top paper wrapper with colorful details finishes it.



4.1 Attracted by beautiful wrappers and boxes

gifts and pictures



Advertisement postcard precursor (France-1874) with monogram „CA“ so that in the take off the stamp was unusable

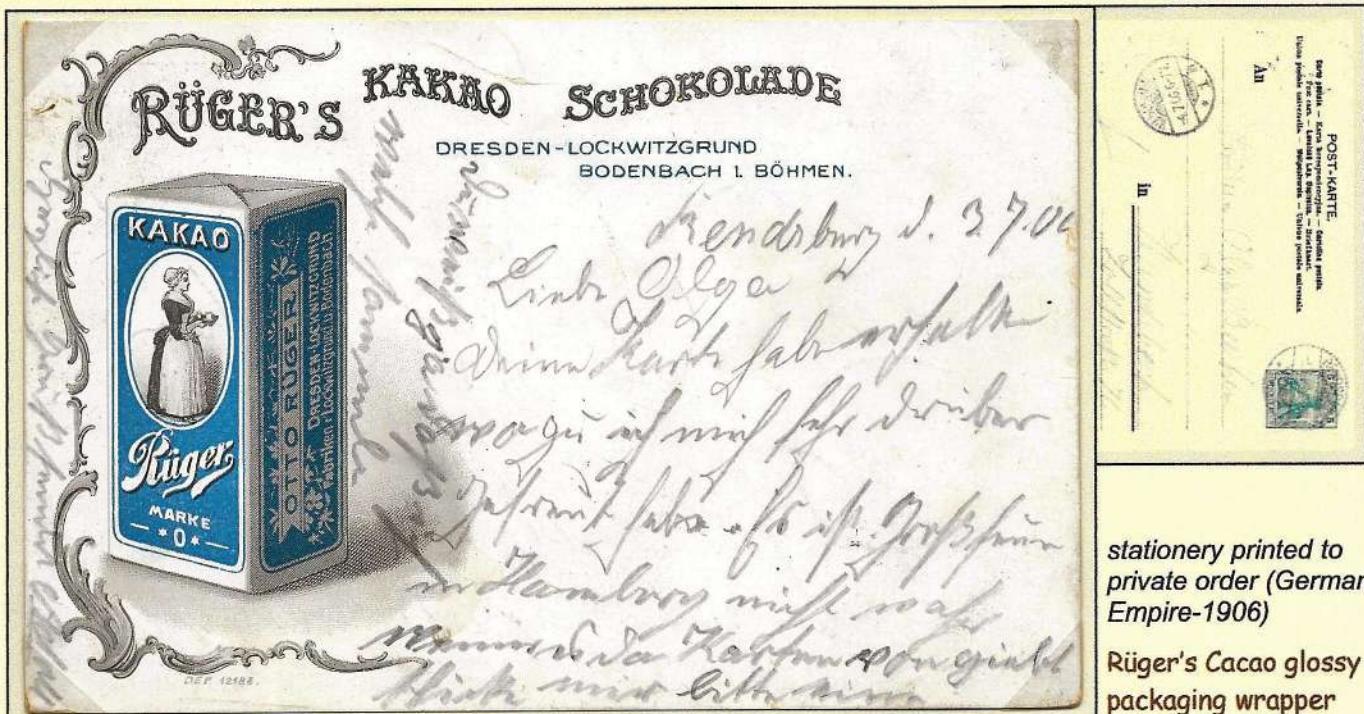
Chocolat Guillou advert. text: offering a toy for free for buyers of $\frac{1}{2}$ kg chocolate



Novel Charlie and the chocolate factory by
Roald Dahl
Charlie finds Golden Ticket, hidden in a
Wonka chocolate Bar, for a free tour in
reopened Wonka factory

Many brands linked a gift or inserted colorful pictures about film stars, sports, history, art etc, inside the wrappings of its chocolate bars, which could be collected and glued into albums printed for that purpose.

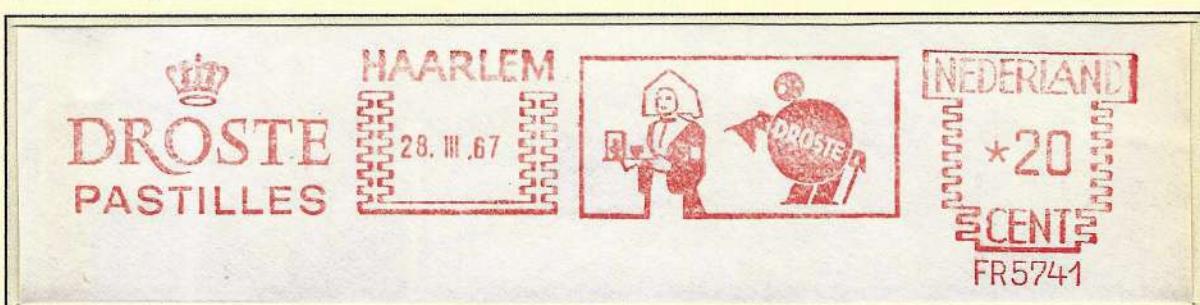




stationery printed to private order (German Empire-1906)

Rüger's Cacao glossy packaging wrapper

Everyone loves a great flavor, but the appearance of products should be supported by nicely designed glossy packaging, attracting consumers to the unique value of the product.



Francotyp "Cc" (Netherlands-1967)

Cocoa Droste : Droste effect = picture appears recursively

The **Droste effect** known in art as a picture recursively appearing within itself forever, is named after a Dutch brand of cocoa "Droste", with an image designed by Jan Musset in 1904. The effect produces a loop which mathematically could go on internally, but in practice only continues as far as the image's resolution allows.



Special delivery (USA-1957.23.06) fee 3c + 20c express fee till 30.06.1957
Droste-effect on cover with same stamps (special delivery & liberty statue), so cover makes part of the effect

First stamp ever with

4.1 Attracted by beautiful wrappers and boxes

the chocolate girl



The chocolate girl, by
Jean-Étienne Liotard



Pitney Bowes (USA-1956)



The Baker's chocolate girl

Baker's chocolate company (USA) obtained the rights in 1862 to use 'The Chocolate Girl' image on their products, which became the inspiration for one of America's best-known, and oldest trademarks still in use today.



Hasler "F22" (Spain-1935)

serving maid

The serving girl or maid has appeared in many different forms, inspired by successful Baker's chocolate logo, but no company ever states that it's based on the original, due to the rights.

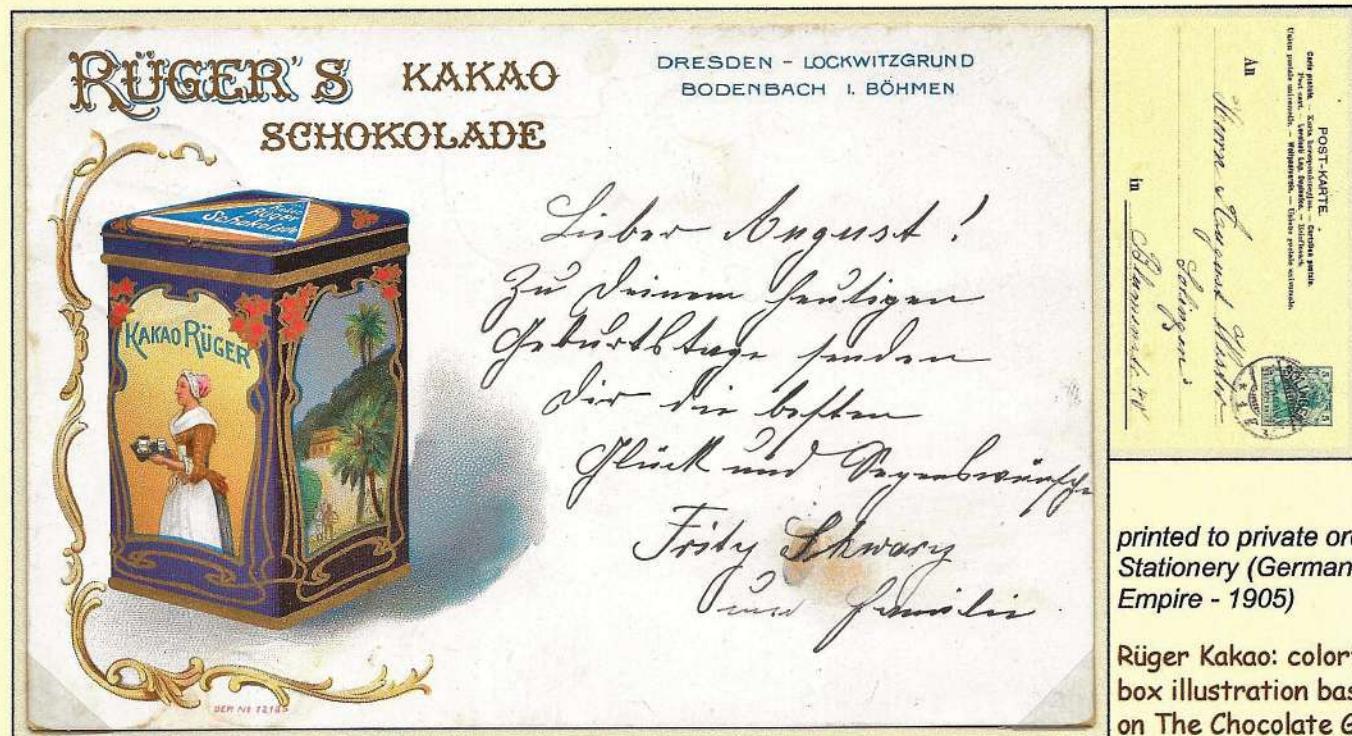


Printed to private order stationery (Austria-1913)
25h aboard fee + register fee 25h (valid until 1918.09.01)

serving maid

4.1 Attracted by beautiful wrappers and boxes

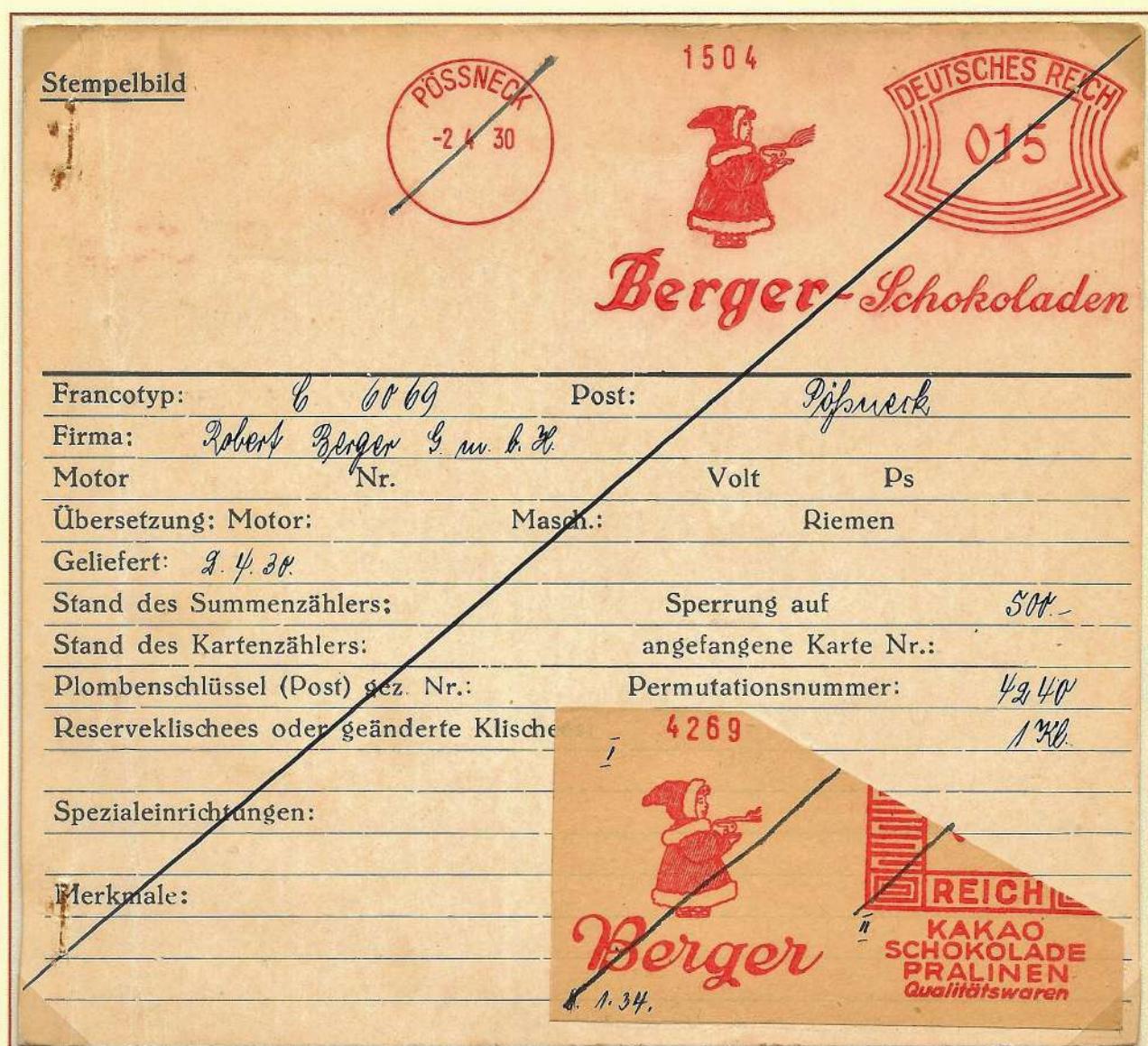
the serving maid



printed to private order
Stationery (German Empire - 1905)

Rüger Kakao: colorful box illustration based on The Chocolate Girl

Serving maid advertisements often depicted elegant domestic scenes with maids gracefully serving rich hot chocolate on trays, emphasizing luxury, ease, and traditional household help.



Archive cards of
Francotyp Co.
recorded the
services of the
meter machines
as well as any
changes of a
design, starting
with a first day
specimen

The
"Bergermädchen"
version estab-
lished in 1918

4.2 Displaying luxury with pots and cups

beautiful painted chocolate pots

A chocolate pot is taller than a tea pot and looks similar to a coffee pot. The difference is by the finial. It is either removable or it slides to the side and there was a hole in the lid and the little handle of the lid is bit crooked.



'Still life with a chocolate mill' by Spanish artist Juan De Zurbaran (1598-1664) - main attraction in Museum of (foreign) Art in Ukraine.

Chocolate was an expensive commodity in the 17th - 18th centuries and associated with expensive things. In Austria and Germany, the courts favored porcelain pots. In France the pots were either made of silver or china.



Meissener Porcellan

£1 book of stamps and the story of Wedgwood

18 at 3p 17 at 2½p 7 at ½p

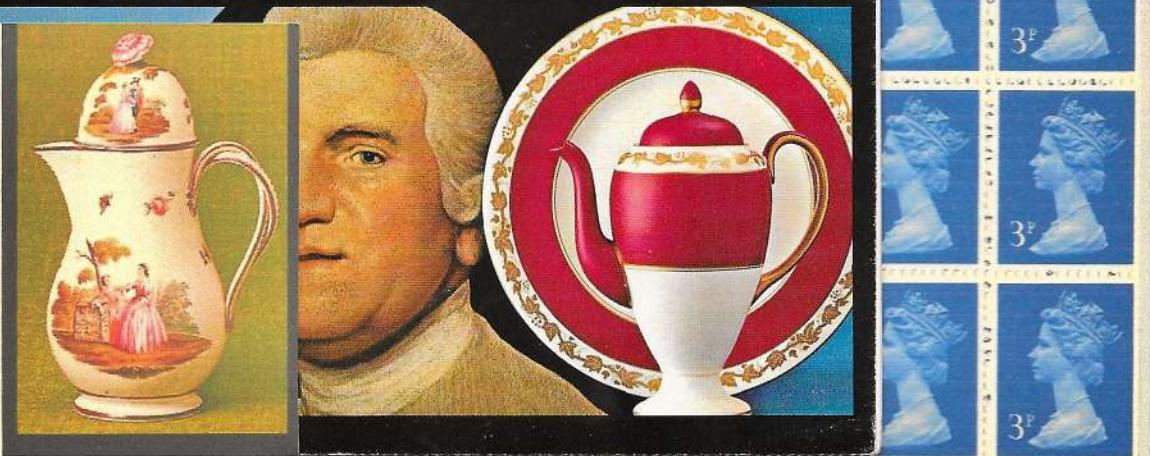
Early days of Wedgwood

Josiah Wedgwood (1730-95) founded the company in 1759 at the Ivy House Works, Burslem. Ten years later he moved to a model factory which he called Etruria. Soon he also had London showrooms and was exporting pottery all over Europe and to America. Queen Charlotte was so pleased with his cream-coloured earthenware that she allowed it to be called Queen's Ware, and permitted Josiah to style himself Potter to the Queen.

Right: Hand painted 18th century chocolate pot.

Far right: Three Jasper cameos mounted in cut steel by Matthew Boulton. c.1790. Perfume bottle c.1786.

copy



1e Prestige stamp booklet (Great Britain-1972)

picture inside: Hand painted 18th century Wedgwood chocolate pot

Only high society was able to display their self-indulgence with the full chocolate set of pots and cups.



4.2 Displaying luxury with pots and cups

right-angle handle chocolate pots

This pot follows a basic design employed by French silversmiths for much of the eighteenth century, with the handle placed at right angles to the spout that facilitates pouring by a servant.

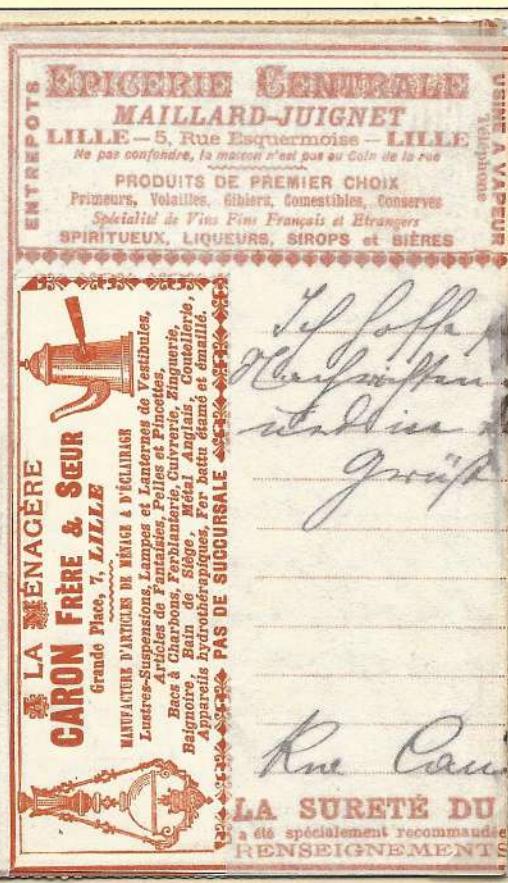


Stuttgart city post stationery (Germany - 1896)

chocolate pot with right-angle handle



This standard design was also often used for French coffeepots as well, but only chocolate pots were provided with an opening in the lid, often hidden by a sliding finial, to allow insertion of a stick to stir the contents.

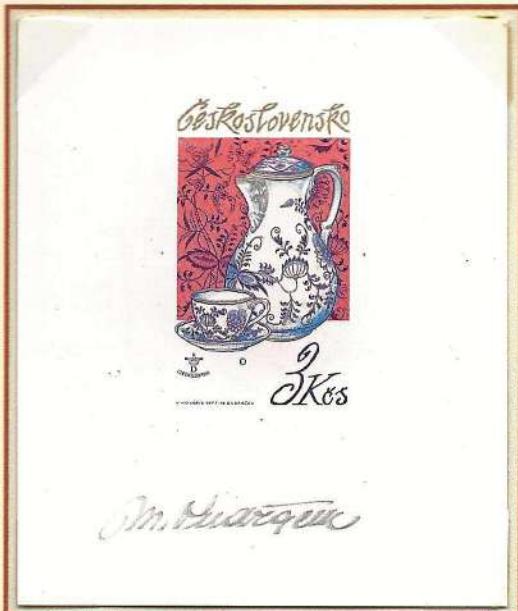


Advertisement letter card (France-1889): sold at 5c covering postage of 15c for domestic letter + 10c foreign fee for Leipzig (Germany).

Coffee pot with right-angle handle



Free translation of inside advertising page of booklet: No better habit than when you decide that chocolate should now be the traditional farewell drink at today's evening parties. A cup of Galle & Jessen's family chocolate - not too hot - guarantees a beautiful and style full end for every party.



▲ Gravure plate proof in original colors: designed by M. Ondráček (Czechoslovakia-1977) chocolate china set

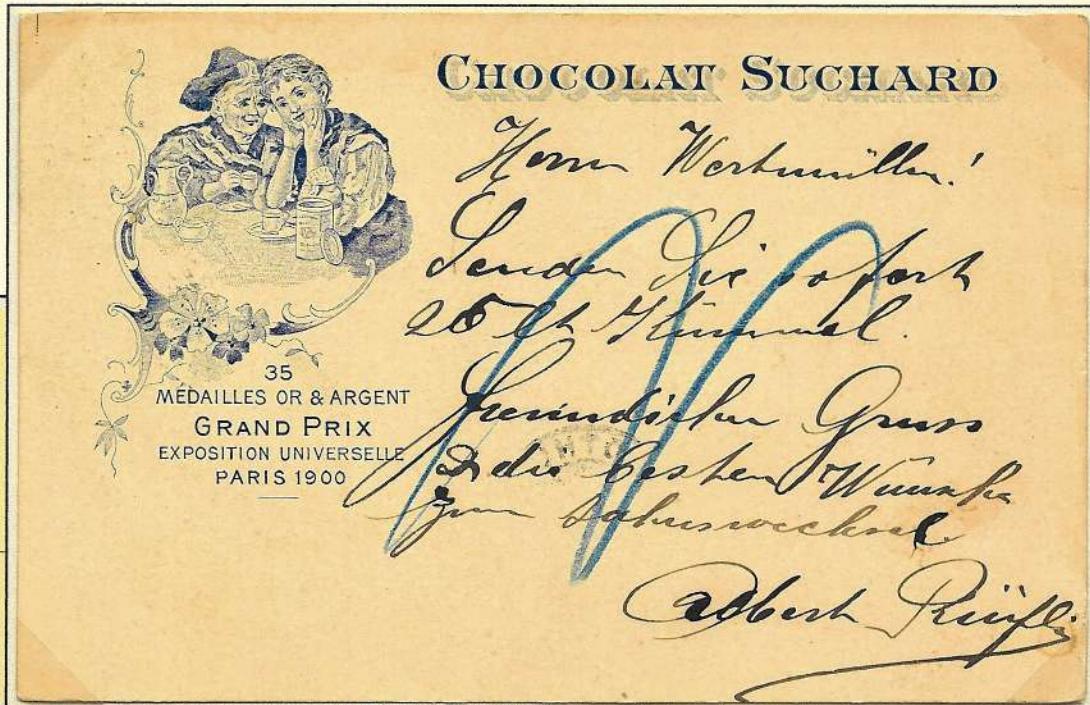


Drinking chocolate together means preparing cacao hot or cold, in a special designed chocolate pot with a mill or whisk to mix. Served in special cups.



Francotyp Model "A" (Germany-1932)

In response to public demand, porcelain manufactures began to make specialized cups reflecting the unique requirements that each beverage demanded in brewing and presentation.



Stationery sold at reduced price by Suchard (Switzerland-1914)

chocolate set with cups and jugs

4.2 Displaying luxury with pots and cups

trembleuse and cups



Today we usually use single-handled cups or bowls, which are a bit thicker than the cups for other drinks like coffee and tea. This is because cacao needs to be kept warm and stirred often.

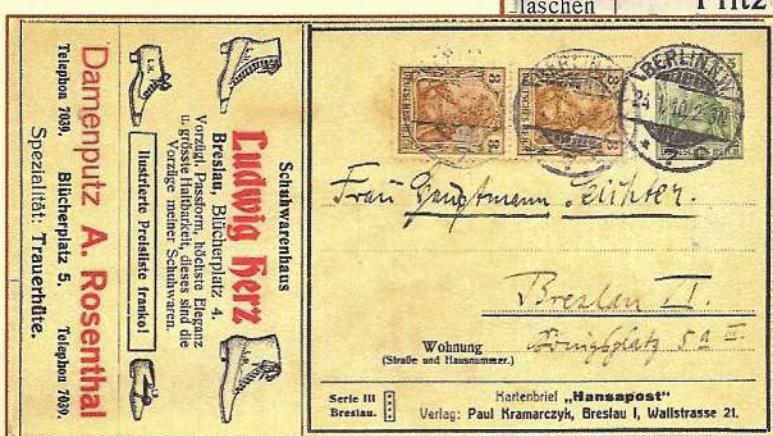


trembleuse

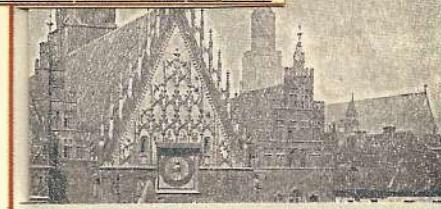
For those with a shaky hands the **trembleuse** (literally trembling) cups were developed; double-handled cups with a raised ring or basket on the saucer, holding the cup in place preventing spillage of the expensive drinks.



National Postal Meter Company (USA - 1943) – Model 14 series



Printed to private order letter stationery with advertisements (German Empire): sent from Berlin 24.01.1910 to Breslau (today Wrocław in Poland) Factory Sobtzick



4.2 Displaying luxury with pots and cups

chocolate cups

Cups normally are accompanied with saucers and a pot or jug, and many times with a matching bonbonniere; a decorative small pot with lid to conserve chocolate candies better.

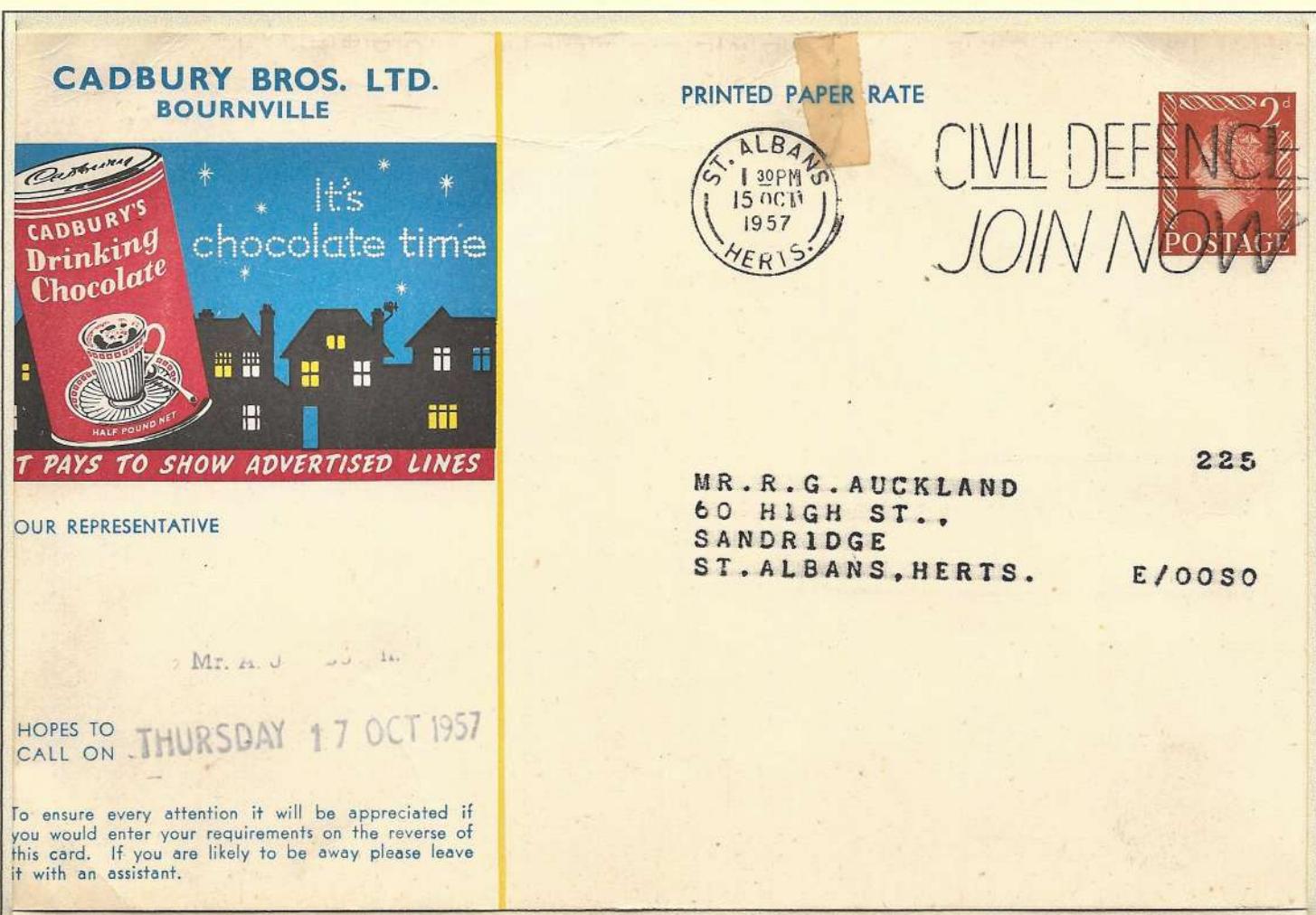


Chocolate bonbonniere

Printed to private order
stationery (Germany
Empire - 1921)

Hildebrand chocolate;
drinking a cup of cocoa

Today with the powdered chocolate it is much easier to serve than in those days when drinking chocolate was very thick and tended to settle, so introducing more elegant forms of pots and cups became the standard.



Printed to private order stationery (Great Britain-1957)

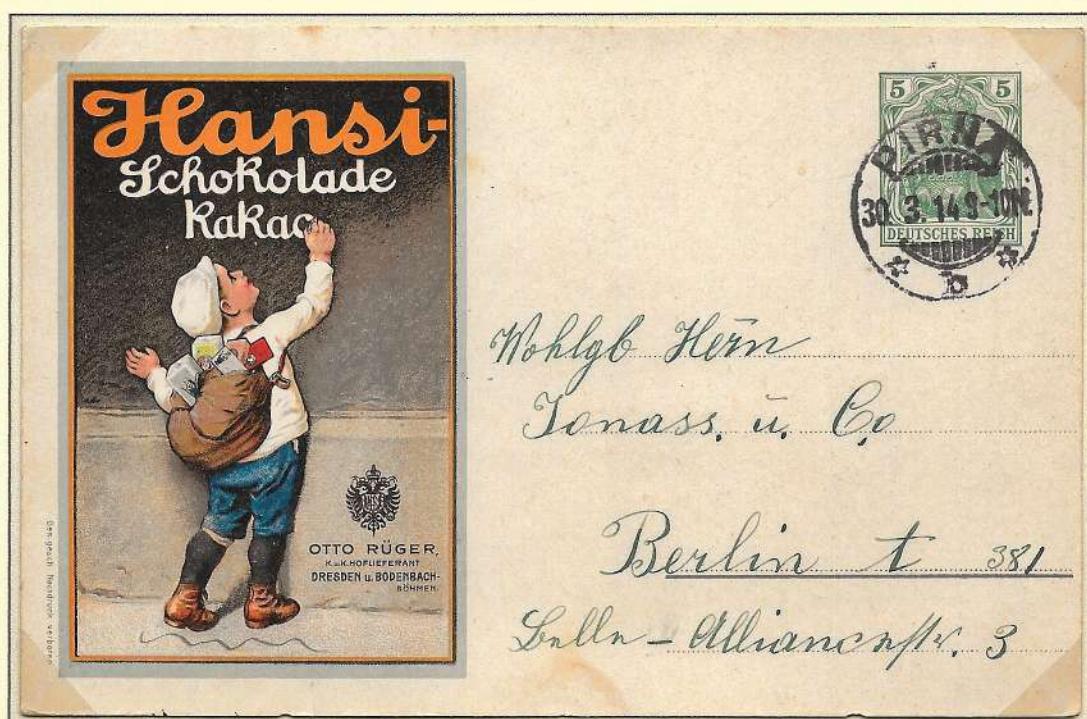
4.3 Effective branding for increasing success

little boys or girls

Flam from Noisiel
(France)
featuring writing girl
based on chocolate
factory Menier
advertising poster

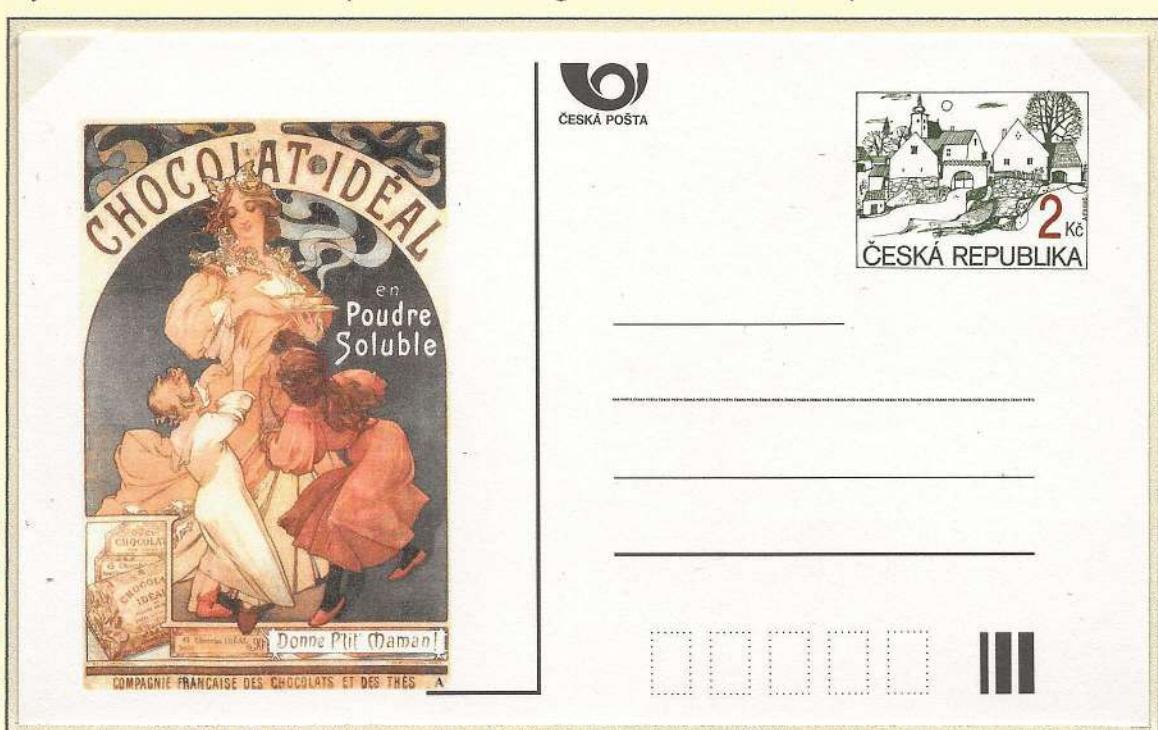


In 1893 Firmin Bouisset created an advertising poster featuring a little girl using a piece of chocolate to write the name *Chocolat Menier* (based in Noisiel) on a wall or window. It proved to be a highly successful image.

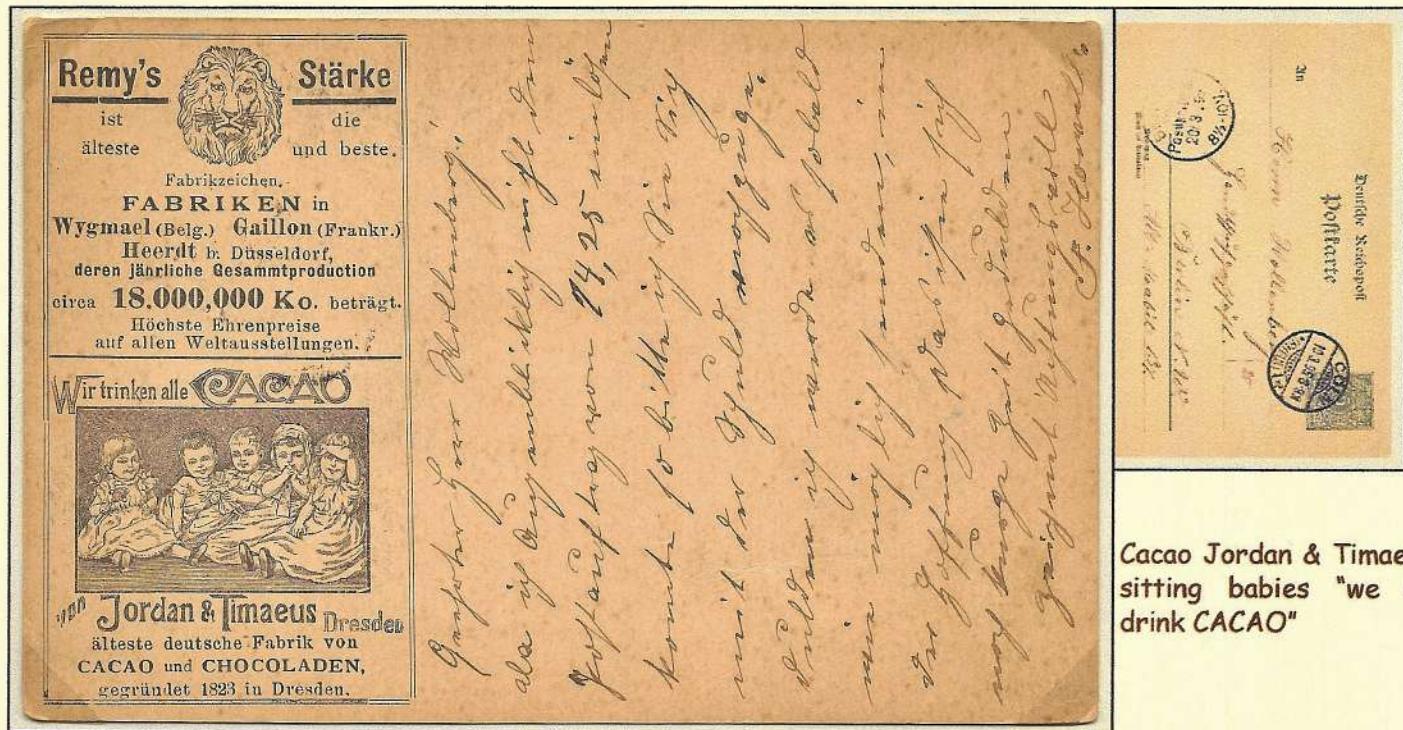


It became an internationally recognized symbol and copied by many manufacturers like *Hansi*; depicting a boy writing the company name on a wall with a piece chalk. Plagiarism was rife in the past.

Alfons Mucha
advertising
poster (original
size 117 cm x 78
cm) designed in
1897 for
chocolate
factory Idéal



Alfons Mucha was very good at what graphic designers called 'product awareness'. Creating positive images rather than simply depicting them. Mucha designed many lithographic posters for many chocolate factories.



Stationery with private advertisements (German Empire-1895)

Companies like Jordan & Timaeus used advertisements with slogans like "we all drink cacao" and picturing babies, it reminds the consumer that even babies can drink it. Children of all ages have been used to decorate their tin cans, so they make an association with childhood and tenderness.



Printed to private order envelope (Austria-1908) Korff' Cacao sent from their factory in Pottenbrunn picturing farmer girl and boy enjoying the gift of cacao in a tin can



Advertisement, in general, were reflections to the ideologies of the time, such as systematic colonialism, some were more overtly racist picturing servant black boys.

Francotyp model "C" spacing
(Germany-1936)

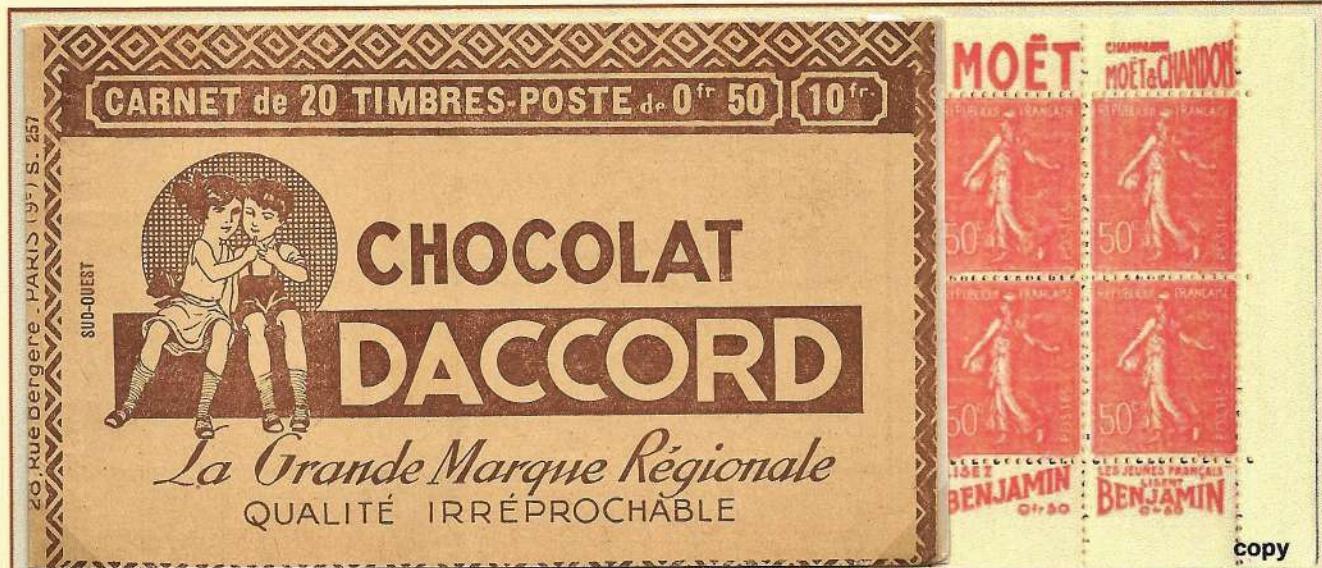
Serving boy

Those pictures serve to cover colonial violence by domesticating African people into non-threatening images as happy subordinates in the colonial order.

Phonopost (France-1965) UPU mail
approved since 1939. Sent at reduced
postage by meterstamp model
Secap with registered No. N4969
attributed to the Banana
company

"happy slave" Y'a bon
Banania. a Senegalese
soldier design by
De Andreis, 1915.





Booklet (France-1924)

Chocolat D'accord - the great regional brand quality beyond reproach

A chocolate brand that wants to become a luxury product cannot produce just tasty chocolate, it has to create an imaginary world around it, make the customers feel that by buying this chocolate they buy something exclusive and something that is better than the other chocolates in the regional or even international market.



Postgiro envelope (Morocco - 1927: Postgiro in Morocco started 01.06.1926) is postage free + airmail fee 1fr sent from Rabat to Lons le Saunier, France

Chocolat Duc - Antwerp teaching children which chocolate surpasses all other chocolates
ONLY ONE EVER SEEN



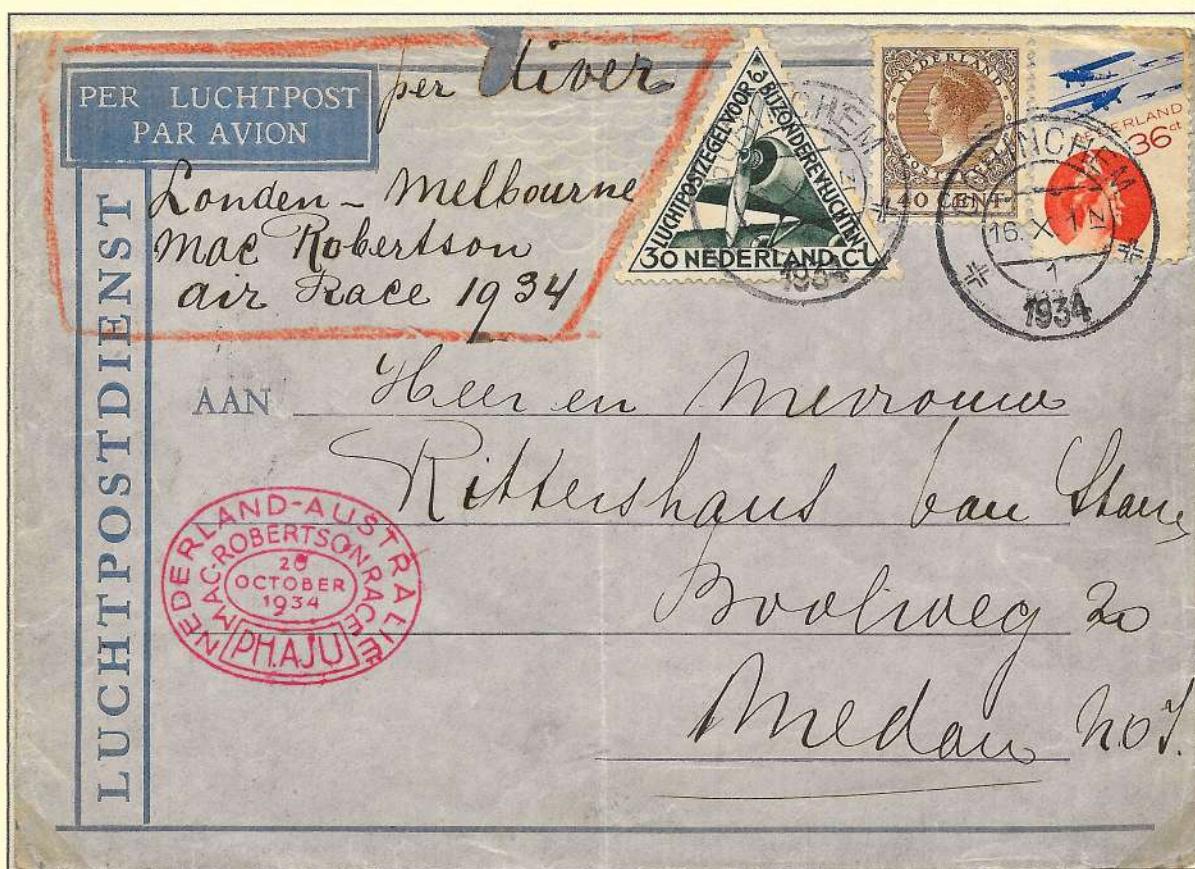
The name "Indian River City" was too long for use on a postmark. They changed the name to "Cocoa". They were inspired by a box of Baker's cocoa and was adopted by the U.S. Postal authorities in 1884.



Roneo Neopost boxed N (Australia-1961)

Nestle Car Club

Many products 30 years ago came with an additional surprise like collectors cards of cars to keep and collect, and children were fascinated to learn this – it meant more chocolate to eat.



Air mail per Uiver (Netherlands) from Gorinchem 16.X.1934 to Medan (Indonesia) 25.10.1934 flown over during the London Melbourne MacRobertson Air race

The London-Melbourne MacRobertson Air Race took place in October 1934. Sir Macpherson Robertson, a famous and wealthy Australian chocolate manufacturer, sponsored it with a prize fund of £10,000 on the condition that the race be named after his chocolate company. The *Uiver* won the handicap race (with postal mail) and flew the 19.877 km in 90 hrs.17 mins.



Personalized stamp
Cacaolat brand on tram since
1962 in Barcelona

▼ Advertisement with Mars logo



Francotyp "B" (Germany-1930)

Trumpf advertisement on Zeppelin

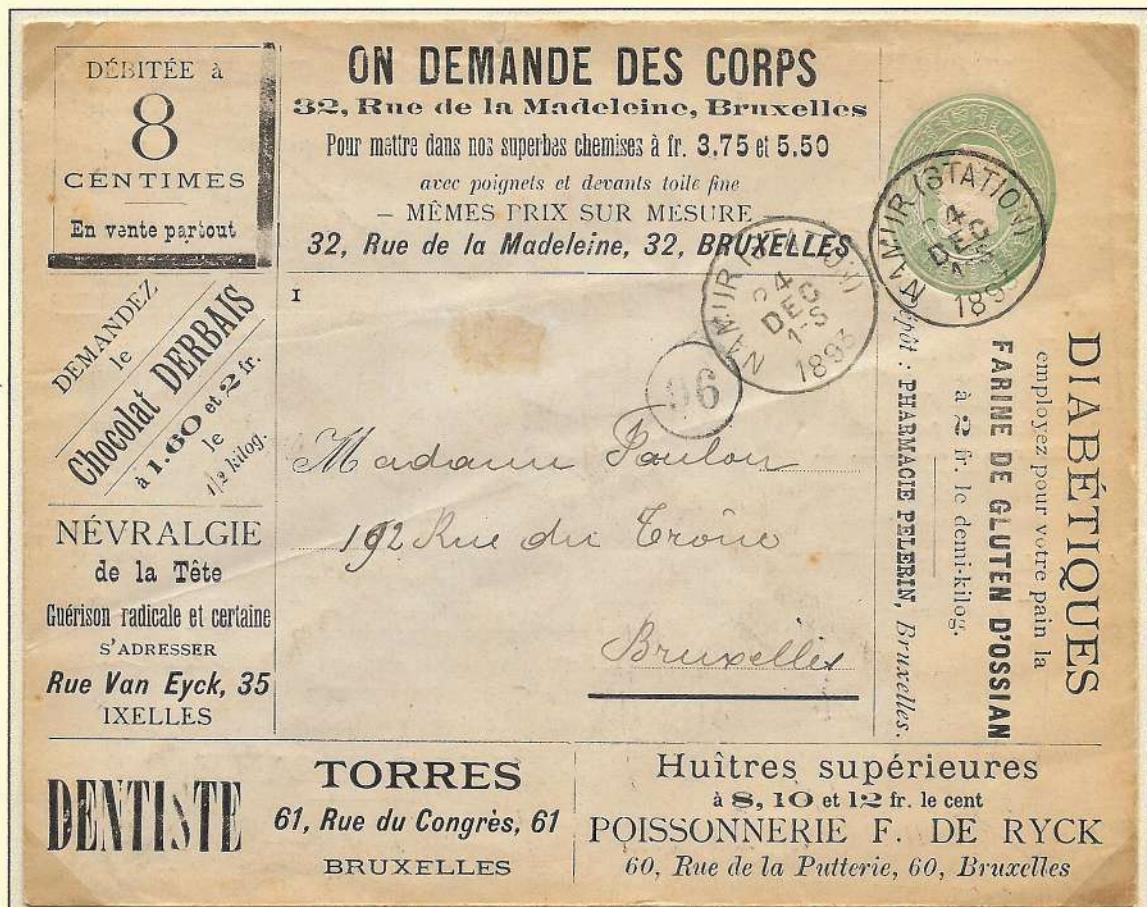


Well-designed logos, slogans and colorful advertisements enticingly appeared in the streets and magazines.



Advertisement Nestle's Quality Street

Slogans are important for branding a company. A slogan should be short, memorable match your brand and be able to stand the test of time.



commercial envelope no.4 (Belgium- issued 1889) sold at reduce price 8c chocolate Derbais

Printed to private order stationery (Great Britain)

KitKat slogan of Rowntree



**Have a break...
have a KitKat**

The Rowntree Representative
hopes to call on

PRINTED MATTER



803 78309.0 E CL-Y

BLACKPOOL CASH & CARRY,
T/A.L.G. STORER LTD.,
42 CROSS STREET,
SALE, CHESHIRE.

Advertisements aren't unique in the chocolate business. Since mid-1800s they used all kinds of channels to promote products with nice slogans...

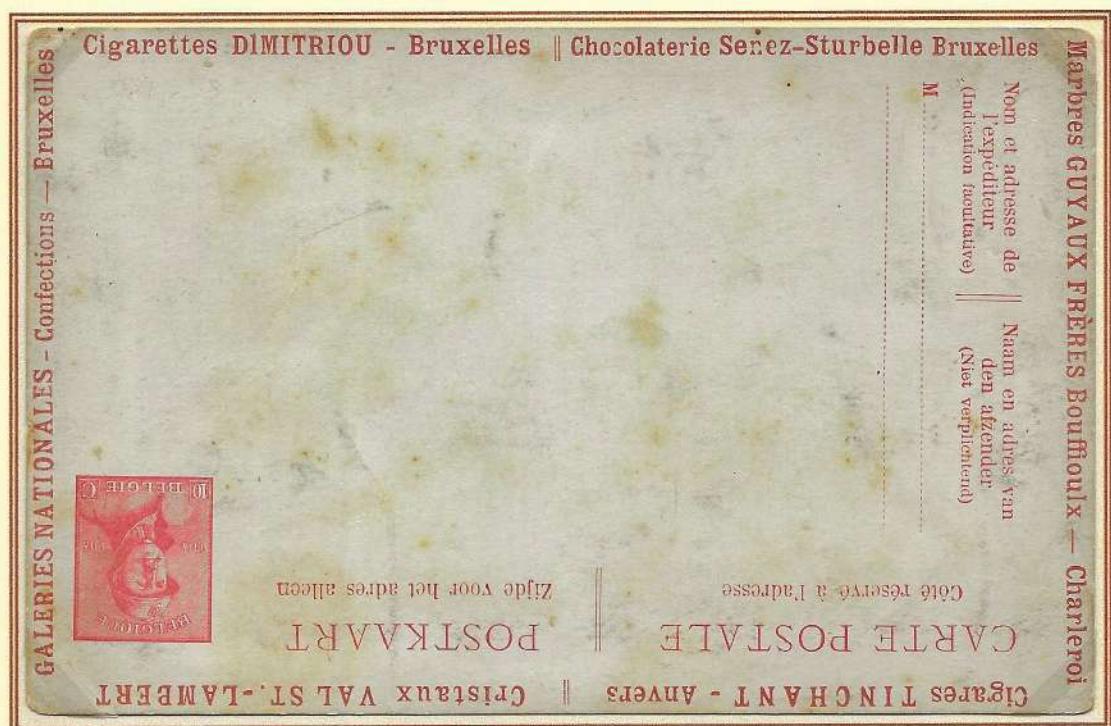


Deutsche Post 
FRANKIT 1,45 EUR
17.11.09 3D02000C51

Meter stamp
(Germany); model
Francotyp-Postalia
Ultimail 60 (3D02)

Mozart Kugeln
advertisement

... or brands by posters, meter stamps, stationery and postcards.



Commercial proof stationery 10c on blue paper (Belgium): with advertisement of different companies. This was printed by advertising agency as draft to sell advertisements in the period 1920-1922.

ONLY 4 RECORDED

Advertisement Chocolatier Senez-Sturbelle Brussels.



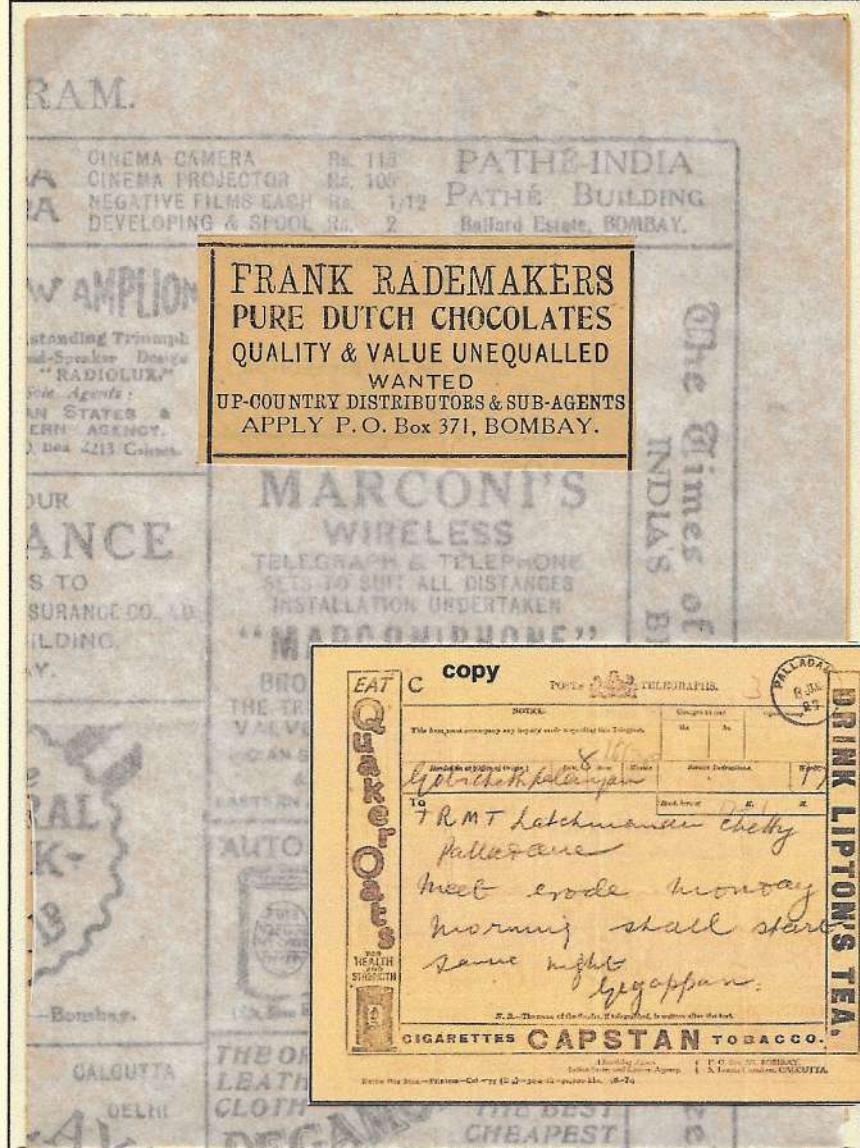
2/- Booklet pairs stamps (New Zealand-1925) on tabs
Dainties' Embassy chocolate

Advertisements are most of the time only for local or regional recognition and identification.



Porte-Timbre (France-1908) discount granted on sale of stamps pasted on these labels

Chocolate the favor
- Matte sons at Montpellier



Telegram (India-1927)

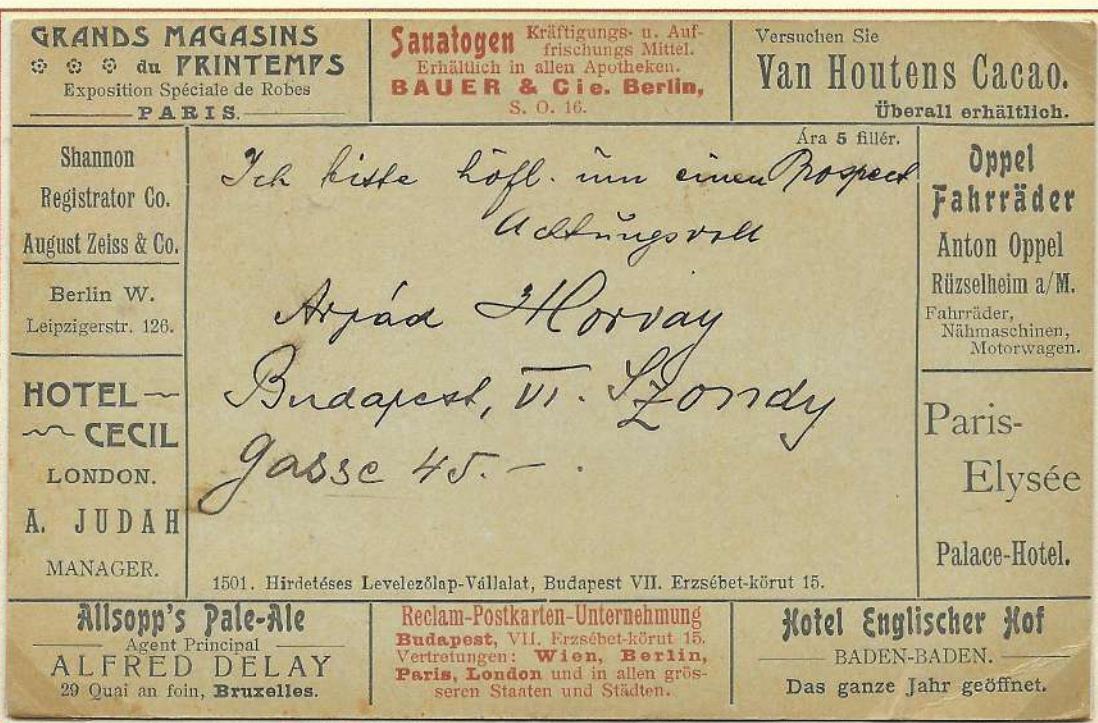
Rademakers Dutch chocolates

Especially when chocolates are promoted using regional publicity channels is an advantage. Even in the most exotic places chocolate seems available everywhere.



Stationery 10f for foreign destination sold for 5f (Hungary -1901) with multiple advertisement from European capitals

Van Houten's Cacao
Text: available everywhere





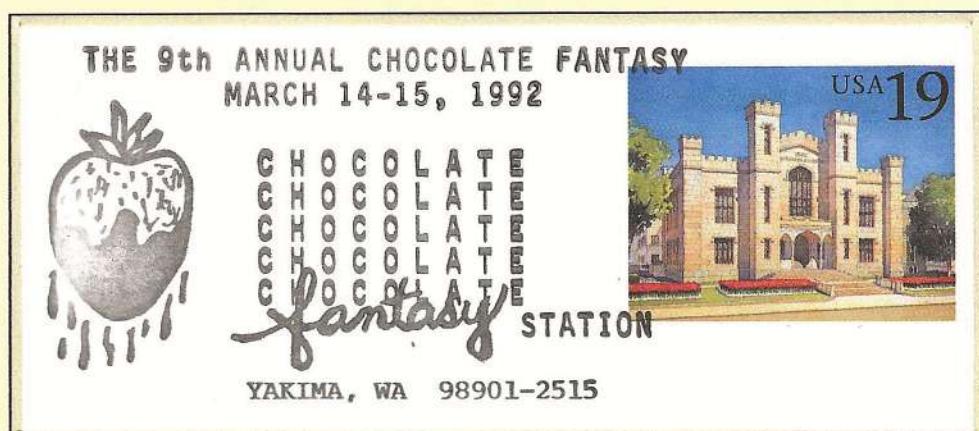
Campaigns were not only limited to posters and strong slogans, often chocolate makers were present at fairs (salons) or exhibitions with their products on display.



1st Salon du Chocolat
in Marseille



National expo of agriculture products: cacao



It is a way of good publicity and thereby creating a market for all cocoa products. Meanwhile celebrating the joy of chocolate and promotes its health benefits.



Publibel (Belgium -1934) During the World Exhibition of 1935 in Brussels the brand "Côte D'Or", recognizable by the elephant, gained international fame when they distributed thousands of chocolate bars for free.

4.3 Effective branding for increasing success

honored



Offizielle Ihnen Lieferung einzelner galvanoplastischer
Medaillen
(Avers und Revers getreu dem Originale) für Tableaux, Schaufenster etc.
von sämtlichen Ausstellungen, sowie completer
Tableaux

mit Wappen, Orden u. s. w. unter Glas und Rahmen in geschmackvollem
Arrangement.

Clichés

für Drucksorten von allen existirenden Ausstellungs-Medaillen in jeder Grösse.
Prachtalben der Ausstellungsorte, sowie alle Ausstellungsmaterialien
der Gemüsebrüder, Käseherren und Aufzüchtern.

Telephon No. 2773
Kontor
Wien, Jellinek jun. Nr. F. Zellnek
Druckerei 34.

Medaillen

Internat. commerciale Ausstellung, Bureau
Marie-Jillinek jun. Eigentum
Wien, Druckerei 34. WIEN
Drucksachen

Medaillen

Med



specimen (Ecuador-1930)

Most famous inspiring example, are the curves of a 'Coca Cola' bottle designed in 1915. The designer tried to learn more about the word 'coca'. Instead, he found cocoa and decided to have fun with the concept, knowing Coca Cola had nothing to do with cocoa. A Encyclopedia image of the gourd-shaped cocoa pod was the model.



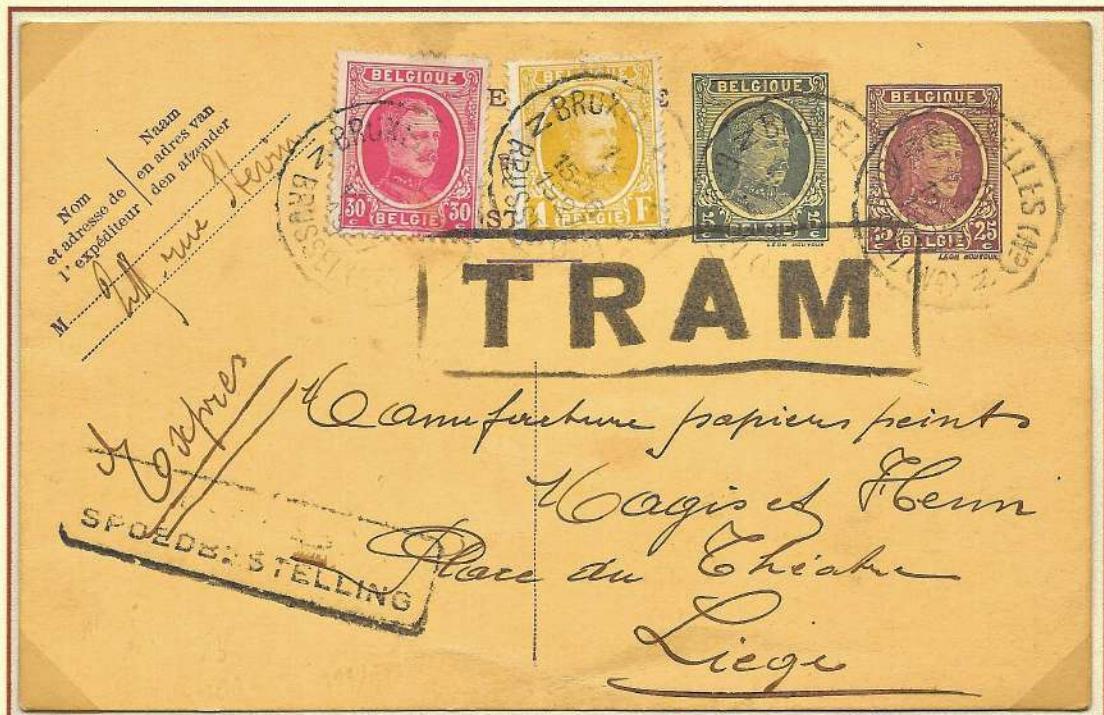
Set-off print (red 6c – Netherlands 1929)
reverse copy on another sheet

Children welfare stamps 'Kinderzegels' designed H. Kamerlingh Onnes with a dolphin, which are based on (copied ?) the logo of the Dutch chocolate factory 'Dolfijn'.



Phillipe Geluck (cartoonist) linked his bestselling comic strip 'Le Chat' to Jean Gallers (chocolate maker) famous chocolate brand 'kattentongen' (cat tongues).

Sometimes the **revers** happens. Chocolate brand logo's or designs by others inspires both worlds.



a 'chocolate tram'
of Brussels

Stationery EXPRES rated 1F60 from Brussels (cancel BRUSSELS NORD 12.1.1927) to Liege (fee 30c + urgent letter 1fr + fee Tram 30c). **TRAM** Cancel (early date 3rd month of introduction); proof sent via postal letter box of tram, which was placed at the front of every tram (outside, right) for urgent postal mail or telegrams.

UNLISTED TRAM CANCEL

'The chocolate trams' was delicious nickname given by the citizens of Brussels for the chocolate brown colored trams which were in use in Brussels from 1889 till 1928. After 1928 they were replaced by crème colored ones.



Chocolate companies also use graphical icons or logos inspired by fairy tales or religion to aid and promote instant public recognition.



Jacques' typically chocolate bar mold.

◀Postal parcel receipt (Belgium-1957)

Antoine Jacques founded JACQUES chocolate factory in 1896 and transferred it to Eupen in 1922. The logo with the knight on a horse stands for "faithful service to the quality".

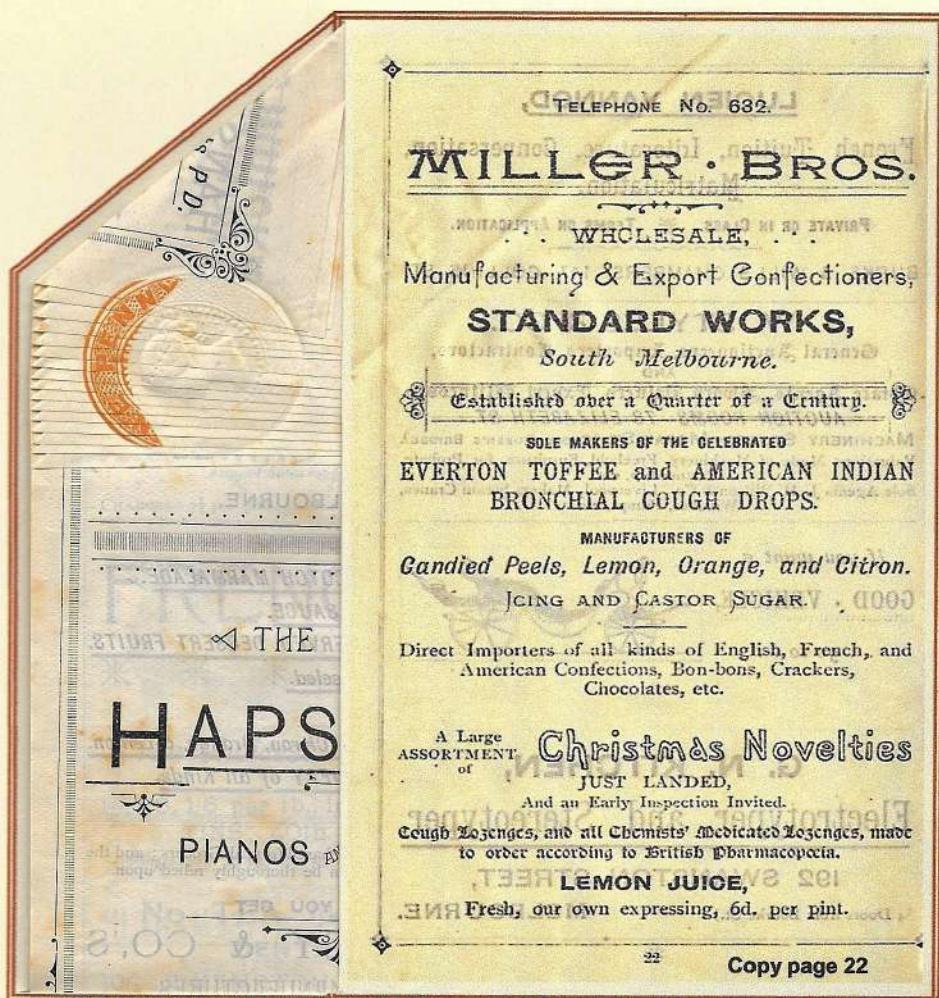
The use of a religious name for the brand was a marketing practice in Spain at the time, tying their products to local festivals or traditions and church celebrations.



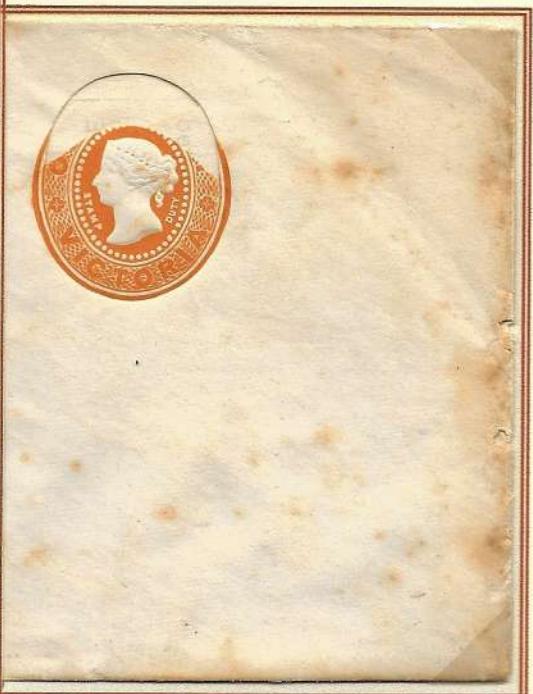


Advertisement card series 55; sold for the benefit of Red Cross for 10c i.s.o. 15c (Belgium) department store L'Innovation selling Food and confectionery (including chocolate)

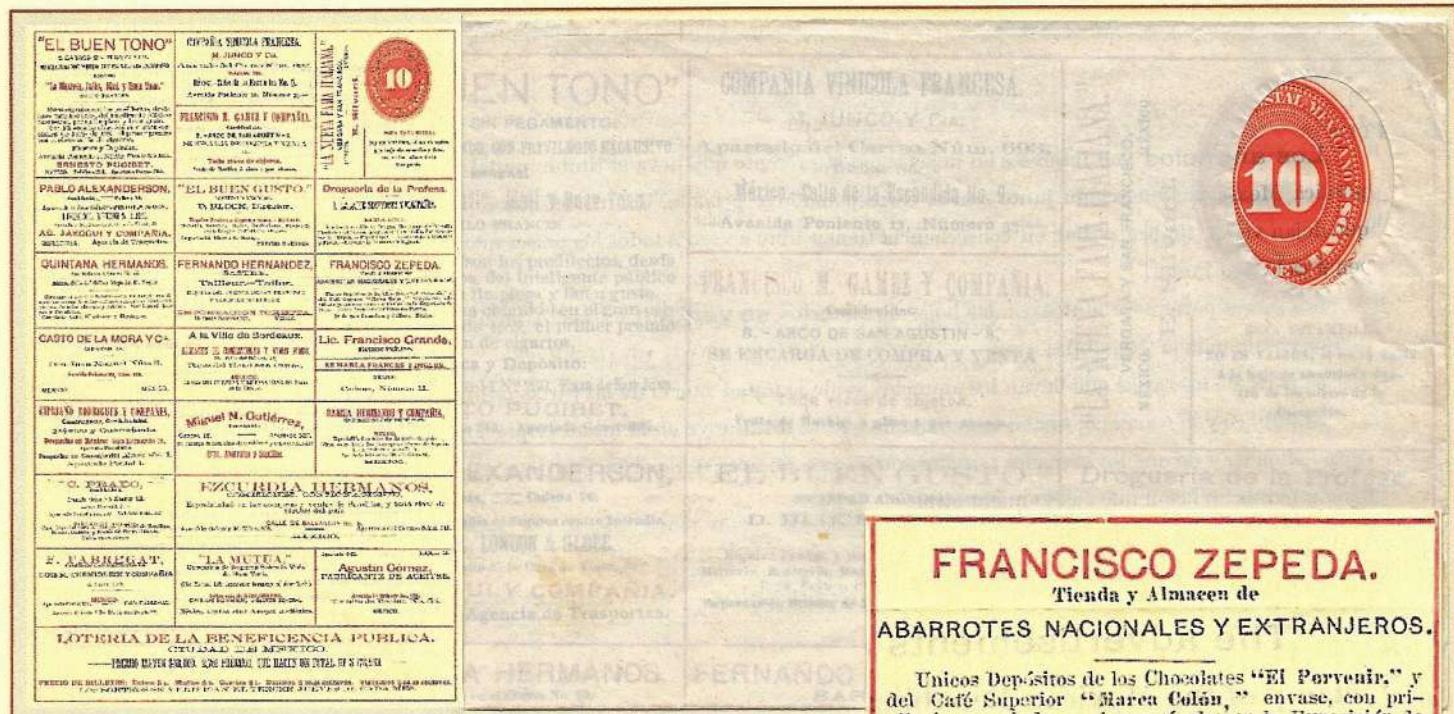
From wholesale to department stores or shops is a business to business relationship that need patronage and information on how to serve better every facet of selling this chocolate industry. They offer a wide variety of products, from chocolate bars & candy to handmade confections.



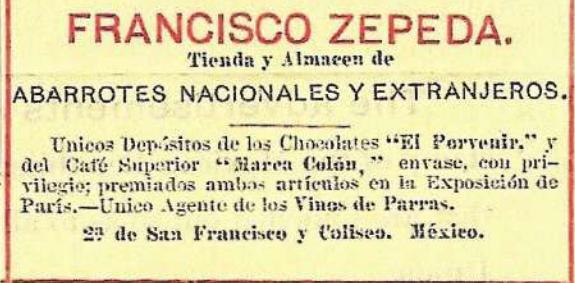
◀ Wholesale 'Miller Bros' based in Melbourne; offering confections, candy, crackers and chocolates



Printed to Order stationery envelope (Victoria-1890-1d. QV) with enclosed 32pp booklet with advertisements for different companies. A crescent-shape was cut from the face of the envelope and the booklet was inserted with the pages folded so that when the embossing was impressed across the hole, parts of the embossing fell on each of the folded pages, the envelope could not therefore be used without the booklet.



Advertisement letter with red 10c within envelope that is punched out to view stamp (Mexico-1890) rate for abroad use in all countries of Postal Union. Sold in all Post Offices in Mexico at reduced rate.



On the street or in shops and department stores, brands must be immediately recognizable, because the public in general are happier to see shop windows and interiors merged into works of art, so presentation fades to a secondary importance, and the brand itself is elevated to the status of modern icon.



Advertisement envelope (Portugal-1870s) series 10; postage 25 reis sold reduced for 20 reis picturing Bazar Cristal Palace in Porto: selling tea and chocolate

5. Effects on the mind and body

5.1 Cure or confection? The beneficial effects

stimulation and weight loss



Francotyp model „A“ (Germany-1931)

for theater, travel and sport

Francisco Hernández de Toledo studied medicine and botany, travelling in 1570 to the New World and described cacao as a divine beverage that builds up resistance and fights fatigue.



◀ Express stamp



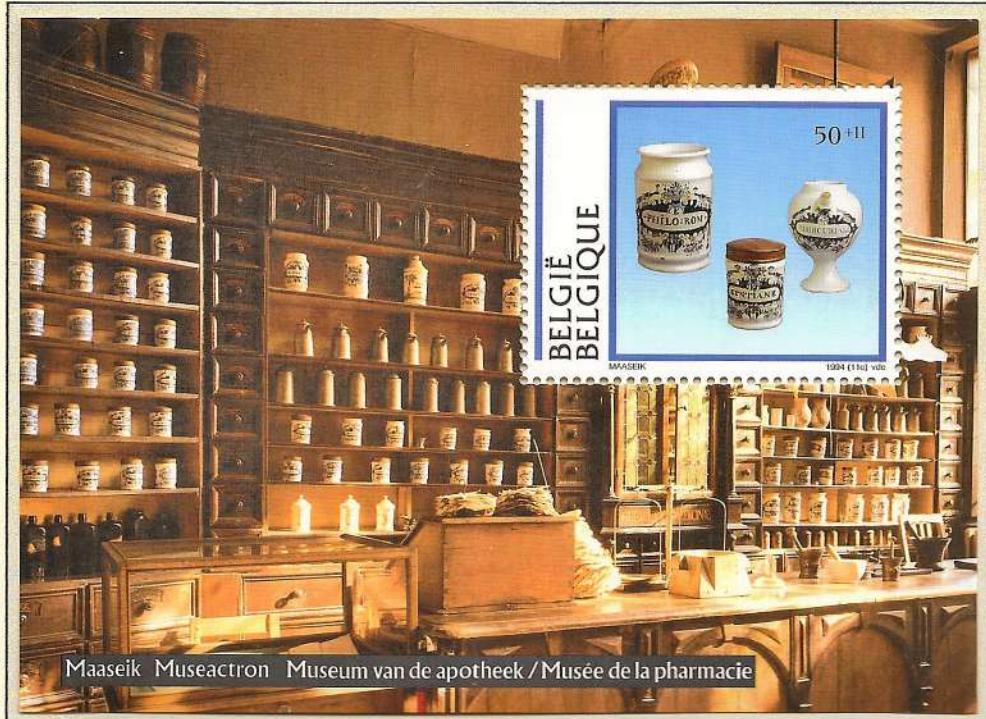
chocolate is a good travel companion

The health effects of chocolate refer to the possible beneficial effects of eating it mainly for pleasure. It contains a variety of substances, some of which have a stimulant effect, or even act like an aphrodisiac for sportsmen, travelers, workers, lovers and others.



Stationery canceled in post office in Rue Claude Bernard (France-1902)

Dark chocolate is very good, it may help you lose weight, but the stimulating tastes of added sugar and other ingredients to make it even more delicious, can cause the opposite. **Claude Bernard** (French physiologist) detected c1855 that the sugar we eat is very bad for the liver.



▲ Partial miniature sheet shown

Pharmacies mixed cacao with medical products for the beneficial effects, especially for the taste.



The Menier Company of Paris was first founded in 1816 as a pharmaceutical manufacturer.

Grands Vins de Champagne
R. de VESLUD
REIMS
La bouteille depuis 2 fr. 50
Ecrire directement



The combination of fermented cod liver oil in chocolate flavor was often used to stimulate and support overall well-being for children to eat this supplements.

CHAMPAGNE
ye de St-Thibaud
BOURQUIN
REIMS

CAISSE DU CRÉDIT NATIONAL
SOCIÉTÉ en COMMANDITÉ FONDÉE en 1882
15.500.000 francs de valeurs à lots vendues à crédit.
Maison la plus ancienne et la plus importante, disposant de références de 1^{er} ordre. — Demande Réprésentants sérieux et actifs. — Fortes remises et gratifications, basées sur le principe de la participation aux bénéfices.
Adr. les demandes à la Direction
2, Cité Trévise, 2. à PARIS

CHOCOLAT MENIER

Stationery printed to order (France-1899) with advertisements

Chocolat Menier

Production of chocolate was very limited, and its primary use here was as a medicinal powder, and for coating bitter-tasting pills; it was only one part of the pharmaceutical business.

copy

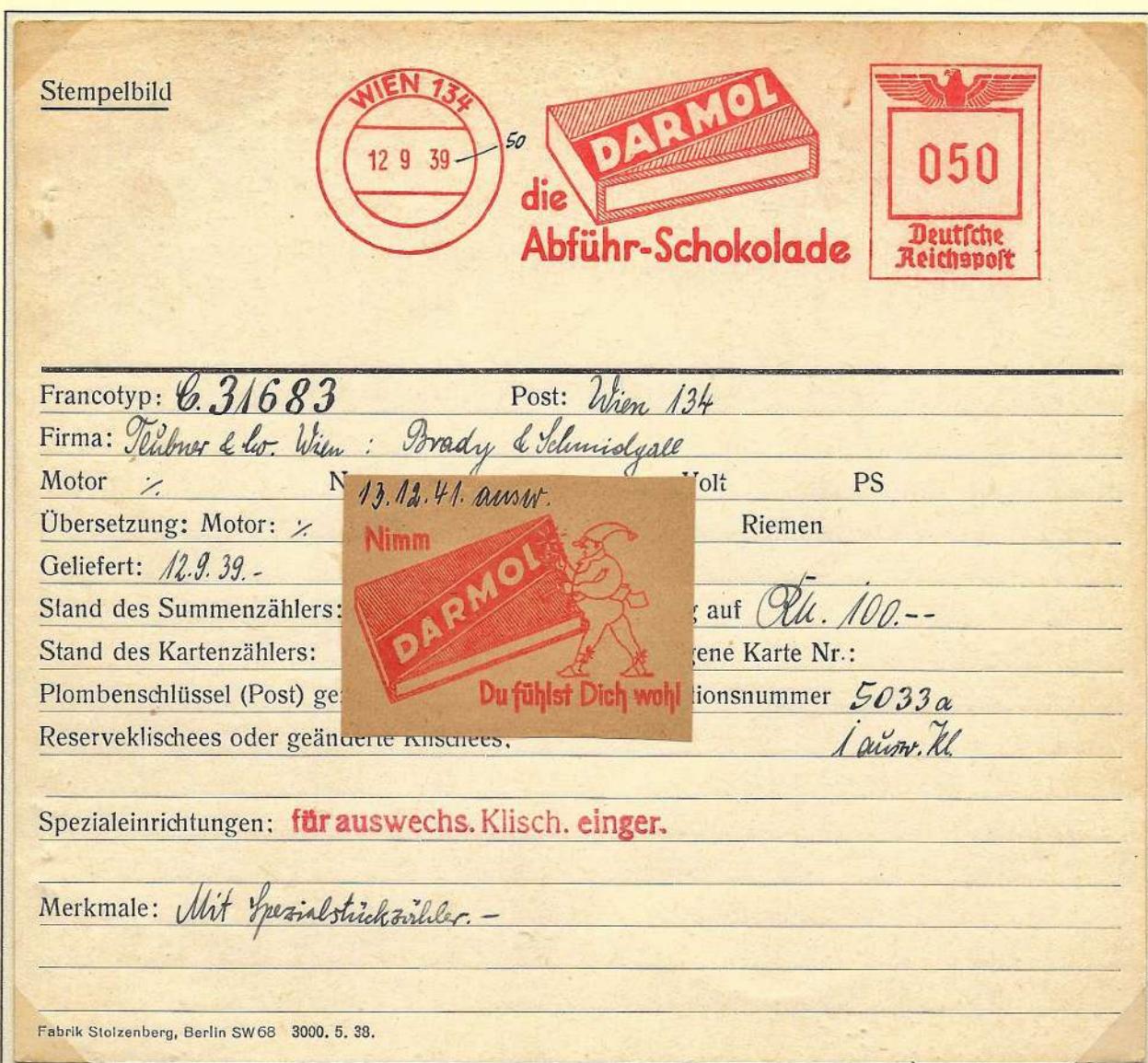
? MEHO ?



Postage stamp 10pf necessity banknote for Bremen (Germany-1920) advertising Meho laxative chocolate



Unfortunately, some sugar substitutes in 'sugar-free' chocolate (such as sorbitol or mannitol), may cause a laxative effect, as these elements attract water. The intensity depends on differences between each person's digestive tract, and the amount consumed.



Archive card of Francotyp company recorded the services of the meter machines as well as any changes of a design, starting with a first day sample (Austria - occupied by Germany-12.09.1939)

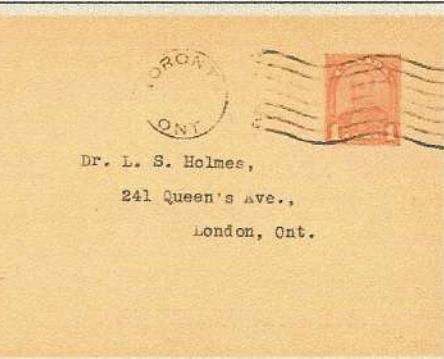
DARMOL laxative chocolate, based in Vienna. "Take DARMOL you will feel better"



Neo-Cultol Is Scientifically Complete for Use in General Practice

Neo-Cultol contains the lactic acid-forming B. acidophilus in chocolate flavored mineral oil jelly. Neo-Cultol therapy has been accepted by the Medical Profession everywhere as a rational therapeutic measure in the treatment of auto-intoxication and constipation in children and adults. Its pleasant chocolate flavor is an incentive to continued use. Lubrication, without leakage, plus the beneficial action of acidophilus.

THE ARLINGTON CHEMICAL CO.
88 Wellington Street West
Toronto, Ontario



Stationery card
(Canada-1930s)
specially designed
to allow printing of
private ads on the
back or front/
address side

**lactic chocolate
flavored mineral oil
jelly**

Generally, dark chocolate and its major component, cacao, offer the several benefits: energy, lowers cholesterol and fights free radicals. The stimulating effects of purification could help prevent strokes, increases brain activity, and many more. There's no recommendation on what the dosage should be.



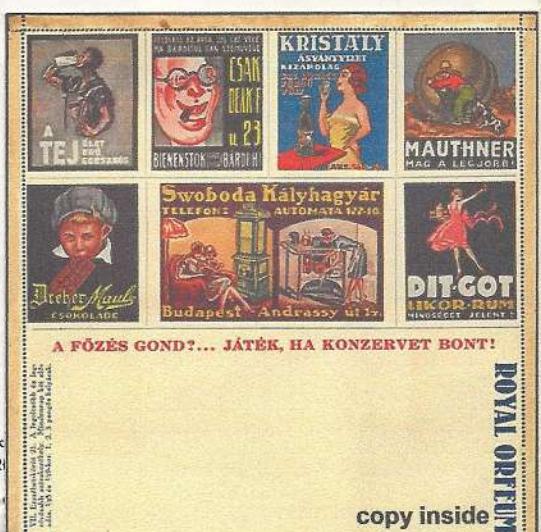
Kérdezze meg fogorvosát: miért legjobb a



A magyar PURGO már régóta világhírű,
mint PURGO CSOKOLÁDÉ új, s legjobb izű.



Postai feljegyzések.



5.1 Cure or confection? The beneficial effects

source of direct energy

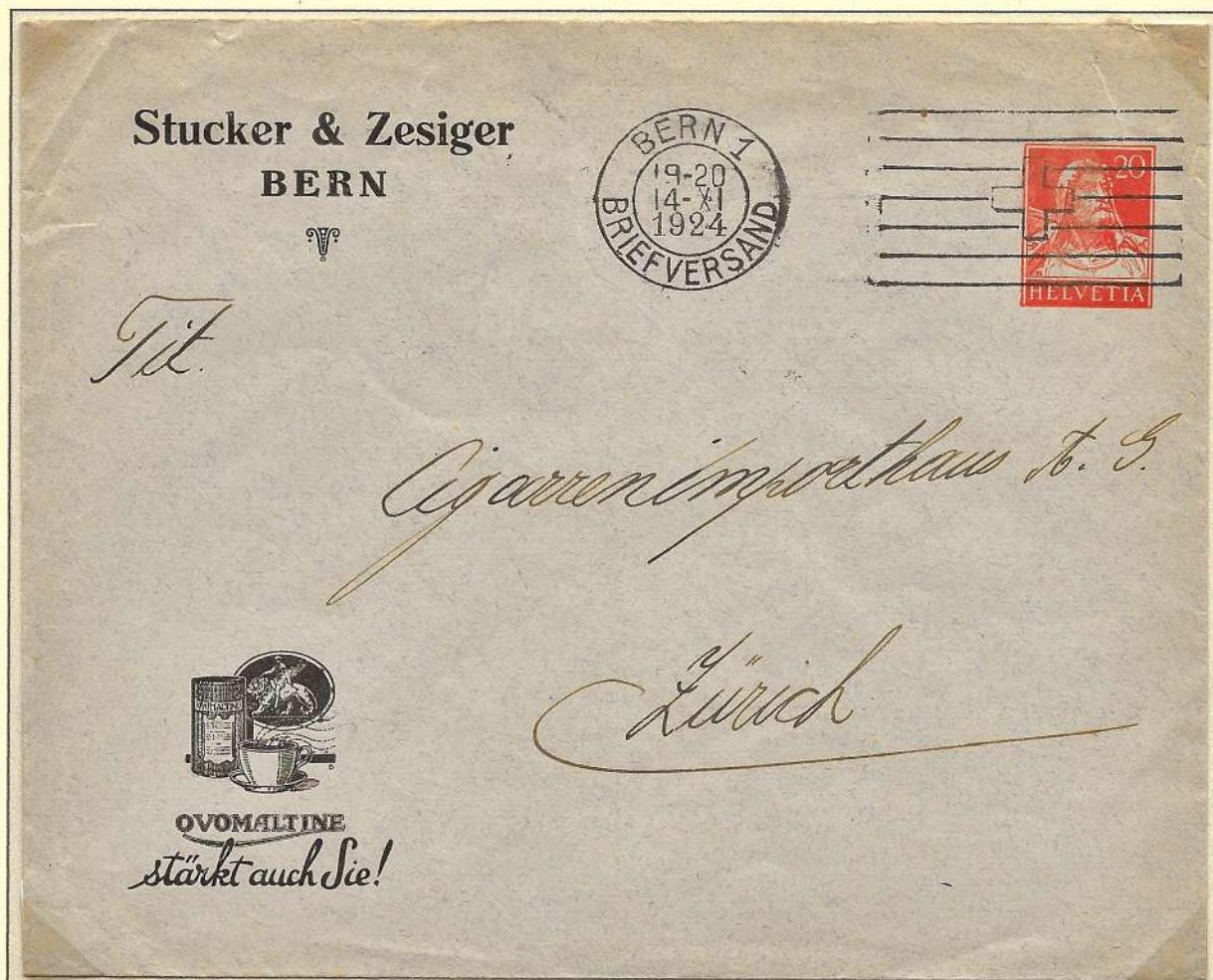
Due to the high concentration of calories in a relatively small volume and the positive relationship between sugars and fats, chocolate is an important source of direct energy.



Publibel (Belgium-1934) 50c inland rating from 09.11.1931 till 01.02.1935

Malovine: "give strength to every age"

This is why cacao is extremely popular with athletes, students and anyone who wants to restore their energy quickly after heavy physical or mental efforts.



printed to order envelope (Switzerland-1924)

Ovolmaltine: "strengthen you too"



Norwegian
expedition ship
FRAN.



A rescue mission for British sailor Bullimore
during Vendee Globe race, found after 4 days
his only food was a bar of chocolate.



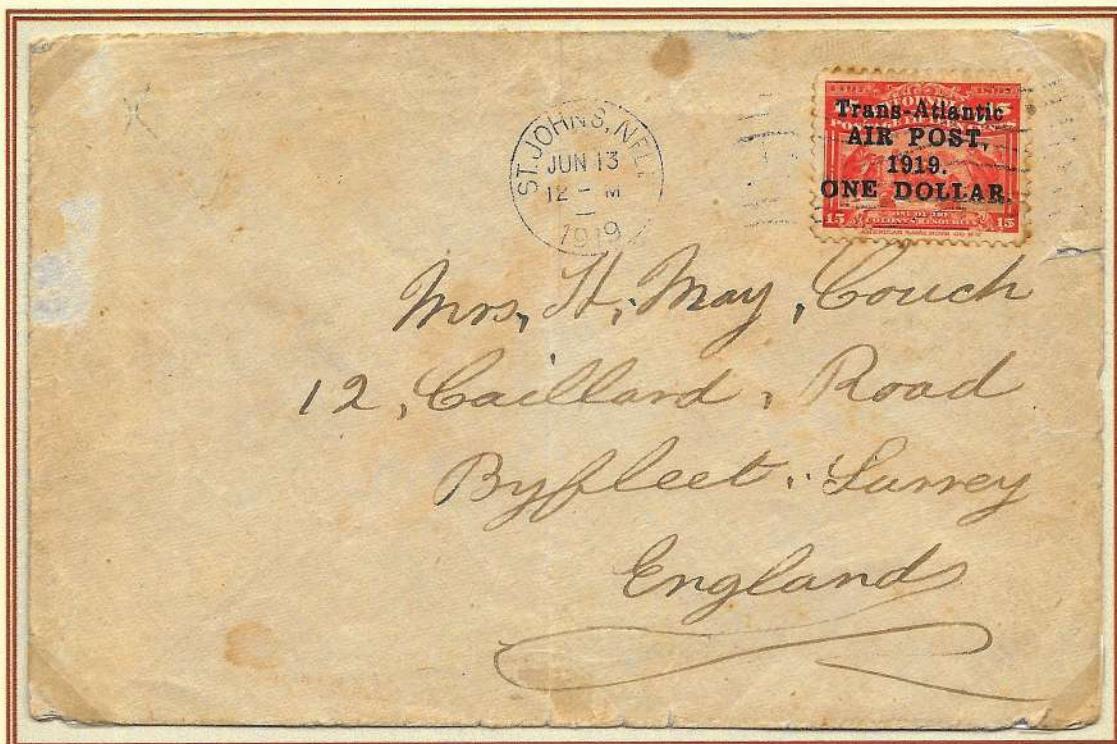
Sir Edmund Hillary

Well known as a 'complete food' whether used as a drink or solid bars on the Norwegian expedition ship **Fram**, or by Sir Edmund Hillary on his first climb on Mt Everest, and eaten on many other expeditions, even under extreme conditions. Compact, full of energy, easily eaten compared to foods too bulky to carry.



Universal „Multi Value“ EIIR(Great Britain)

Captain John W. Alcock said: "(Fry's) Chocolate was our chief solid food on the journey" after their epic nonstop flight across the Atlantic Ocean of over 16 hours, from Newfoundland to Ireland on 14-15 June 1919.



Cover franked with the special \$1 on 15c stamp overprinted by 'Trans-Atlantic/AIR POST, 1919. ONE DOLLAR' from St. Johns Newfoundland (Canada-13 Jun 1919) to Byfleet Sussey (England) carried by the first non-stop 3.100 km Trans-Atlantic flight flown by Cpt. J. Alcock and Lt. A. Brown.

115 LETTERS TRANSPORTED (MUCH LESS STILL EXIST AND ARE RECORDED)

Researchers believe the release of the endorphins theobromine and caffeine, by consuming chocolate, creates a physical dependency to obtain a 'high-feeling' again and again, thereby suggesting it is possible to be addicted to chocolate, like alcohol or smoking.



◀ Printed to order advertisement letter sheet (Spain-1905) sold at reduced rate of 10cts. Send from Madrid to Berlin; additional fee of 10 cts.

Are you a chocoholic? Everyone likes a sweet treat once in a while. But if you can't get through the day without a 'chocolate fix', it's possible that you may have a problem.



Translation text:
Before taking Lopez
chocolate. (thin)
After taking Lopez
chocolate. (thick)
Take twice a day
Lopez chocolate.
(normal persons)

**Eat sweets instead
of smoking.**



Carob trees are cultivated in the Mediterranean region for its beans. Dried they are often ground to carob powder, an alternative for people allergic to cocoa.

Unfortunately some people are allergic to endorphins. An alternative is carob powder that tastes like chocolate.



Postal discharge with publicity (Hungary)

chocolate; 'sweets'

5.2 A booster for the mind and body

positive energy

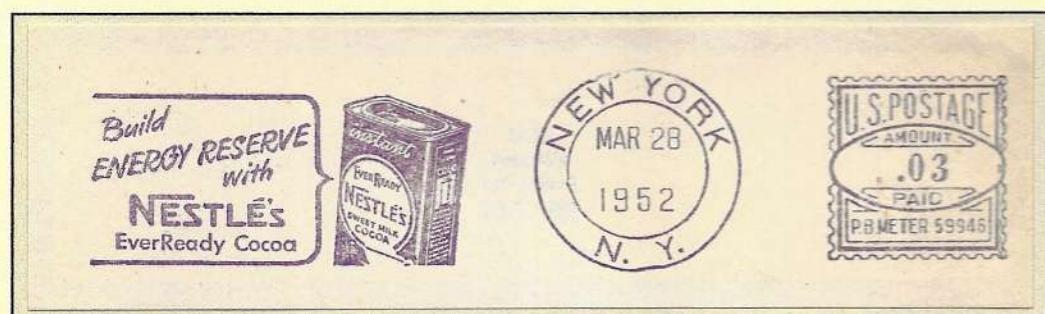
When endorphins are released into the brain, giving credence to the claim that chocolate is a comfort food, the endorphins work to lessen pain and decrease stress. Another common neurotransmitter affected by chocolate is serotonin, known as an anti-depressant.



Booklet government anniversary (Denmark - 1937)

morning field call - wakeup call

One of the more unique neurotransmitters released by chocolate is phenylethylamine, the so called "love drug" or "chocolate amphetamine". This causes changes in blood pressure and blood-sugar levels leading to feelings of excitement and alertness, increases mood, and decreases depression.



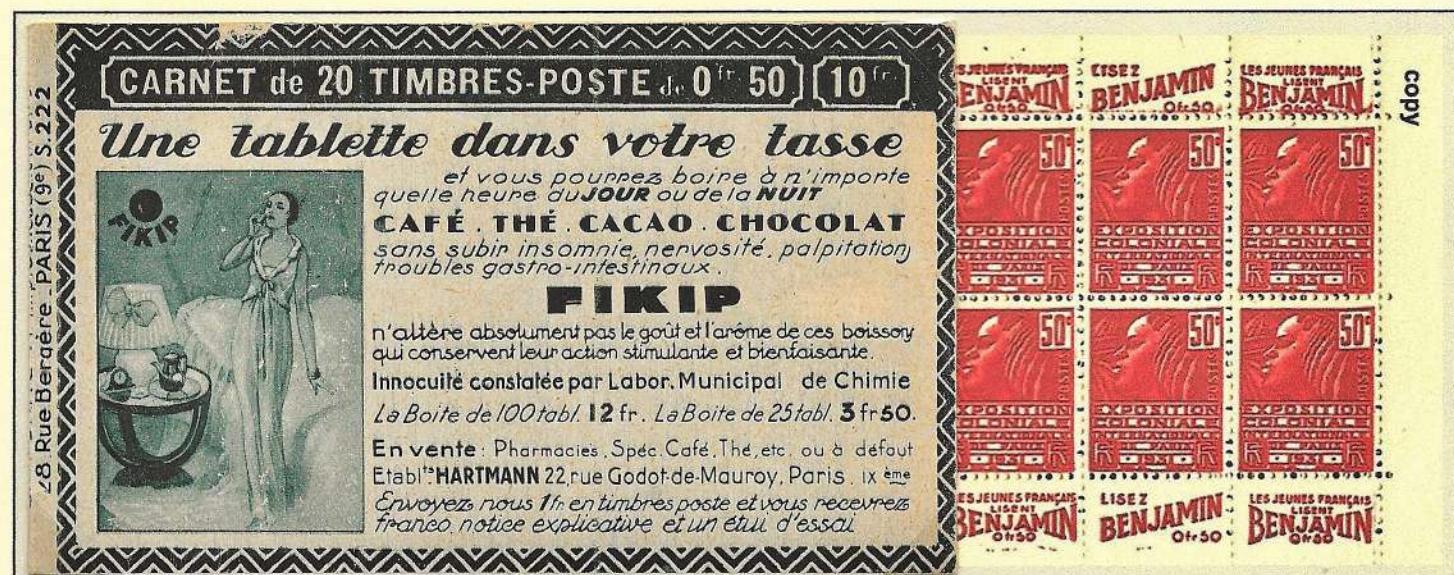
Pitney Bowes model "CA" (USA - 1952)

build energy reserve...



Breakfast for people in a hurry.

Cocoa contains also the substance tryptophan, which boosts your serotonin levels. This can make you feel happier and more content. In addition to this blissful feeling, raw cocoa also has physical benefits. Raw cacao contains many antioxidants and minerals such as iron, zinc, chromium, and magnesium. These minerals keep your body healthy, and the antioxidants boost your immune system. Hooray!



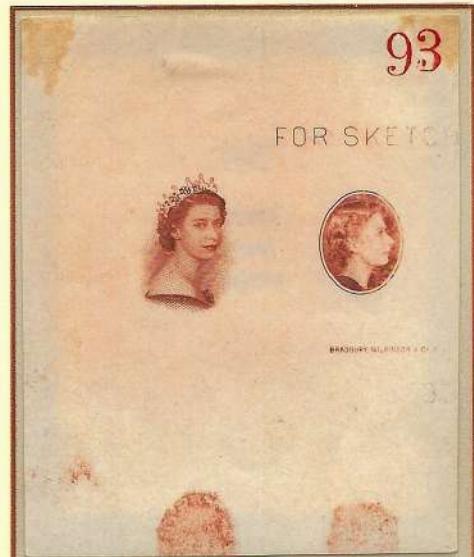
Booklet (série 222, France-1931)

French text: "without suffering from sleeplessness, nervousness, rapid heartbeat, or stomach problems."



Eating chocolate

Children enjoy eating chocolate! It does all kinds of great things for kids, like improving temperament and reducing illness. But the joy can turn quickly into situation that hands have got some foodstuffs and make everything dirty and sticky.



Dirty fingers...
ate chocolate?

Plate proof QE II for issue "Coronation 1953" and "Landscape"; definitive gravures inscription FOR SKETCHES ONLY / BRADBURY, WILKINSON. & Co. Archives!



Soldier free mail (Germany-1916) Feldpostexp

Printed to private
order postcard
(Switzerland-1913)



Au revoir petite sœur, grâce au bon Savon STEINFELS nous avons bien gagné notre chocolat.

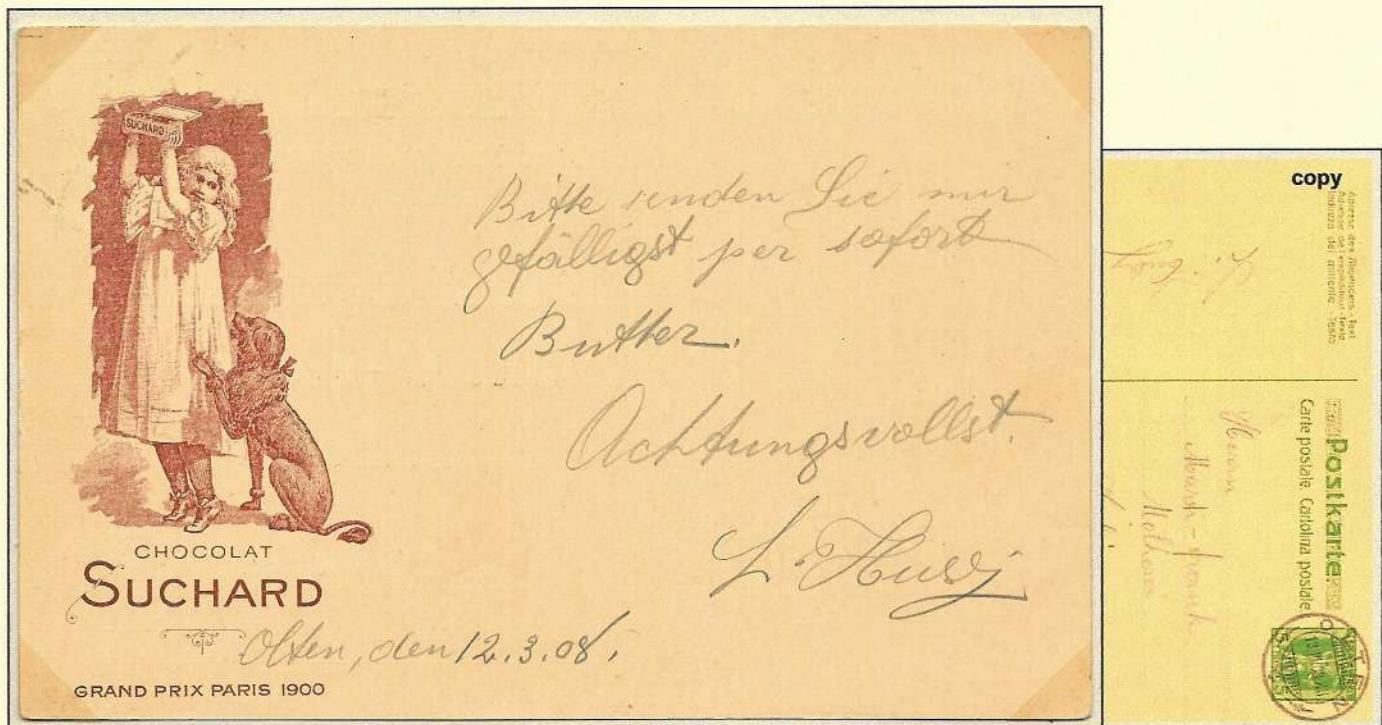
French text: ...we have won our chocolat

After all, it is important to know that chocolate is a truly beneficial condiment that help kids during the most crucial years of development. You need to provide them with the right, quality product, and keep it moderate.



Red October factory chocolate sweet called *Misha Kosolapyy* (Мишка Косолапый) was named after a brown bear and inspired by a painting of bears by the 19th-Century artist Ivan Shishkin.

It is the Theobromine in **ALL** types of chocolate that can kill your pets, and many other animals. even bears. Agitation, hyperactivity and gastrointestinal upset have been noted when a pet ingests 20 mg/kg of body weight. Theobromine toxicity has been fatal when your pet ingests 200 mg/kg of body weight.



Advertisement stationery of Suchard (Switzerland-1908) these post cards were sold at reduced tariff
child keeps box of chocolate away from a dog

Deadly for all animals in large amounts, the darker or sweeter chocolate the more so, as many animals can taste sweetness, and can be attracted to eat more if it is available. White chocolate doesn't harm.

5.3 The enjoyment of chocolate

... during hard times

Soldiers away at the frontline or in prison were always scoping for enough powerful food and were hoping to receive food parcels from home with cakes, chocolate and other goodies...

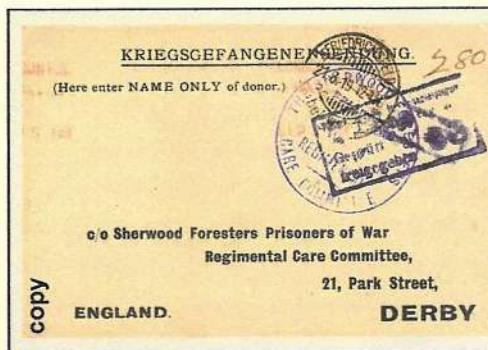


► The Princess Mary Christmas gift box contained chocolate intended for the British Empire Armed forces on Christmas day 1914

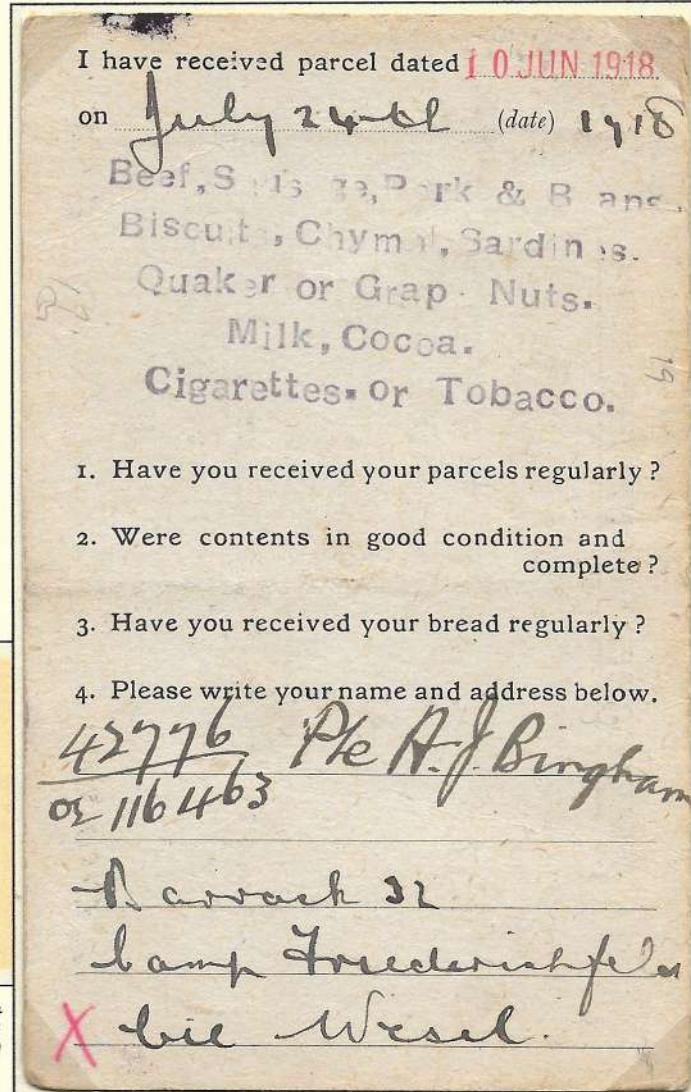
'Rainbow' chocolate color trial printed in on white wove paper (UK - May 1840) 2nd Plate State 1 from Phillips sheet
a little bite into a piece of chocolate



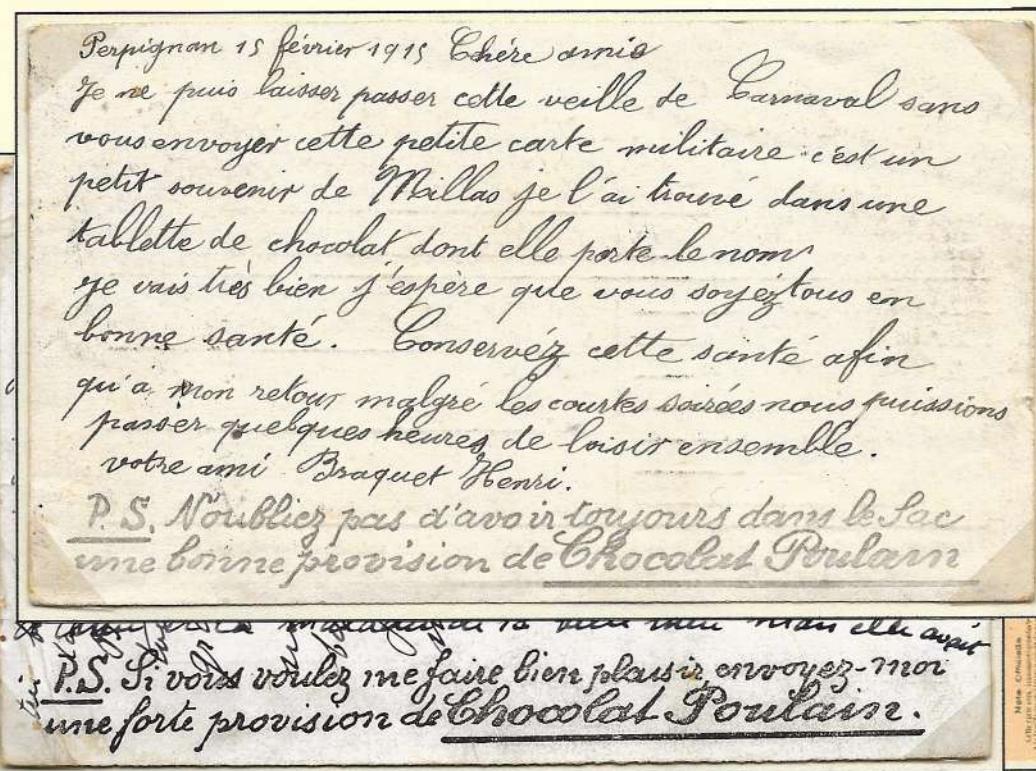
... only hoping for a little bite into a piece of chocolate.



British prisoner of war free franking card (24 July 1918 sent from Friedrichsfeld, Germany to Derby, England) to inform reception of a package with goods like chocolate (cocoa) ▶



That little piece of 'something special' brought some comfort, normalcy and a few moments to forget the awfulness of their trenches or prisons, and the brutality of war.



Field post (France-1915) with chocolate Poulain advertisement distributed in chocolate bars (translation): "If you want to do me a favor send me.../ Never forget to have with you in your bag... a big provision of Chocolate Poulain"

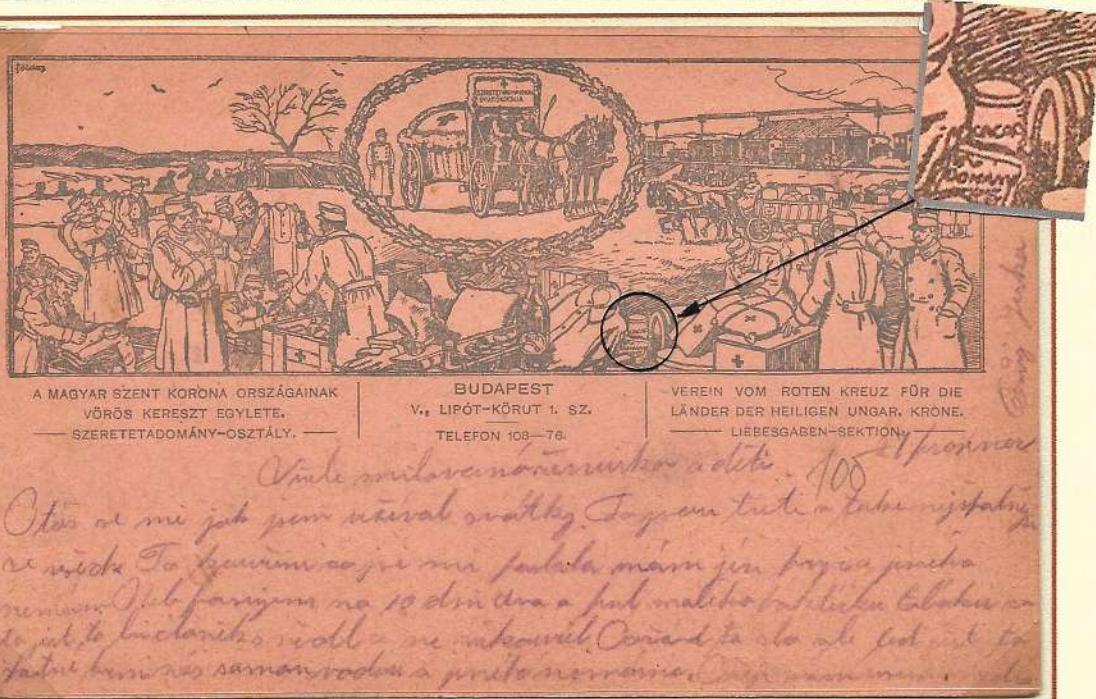


5.3 The enjoyment of chocolate

by sharing goods



Hungarian-Austrian free franking field post (1917)



Red Cross delivery of goods: like cacao in a pot.



In both World Wars prisoners and refugees received Red Cross parcels and as well as from home, to help them in difficult times when there was lack of food.

► The Netherlands was ravaged by famine in spring 1945, after hunger winter of 1944. More than 5300 flights with low-flying Lancasters dropped food on various places in the still occupied zones.

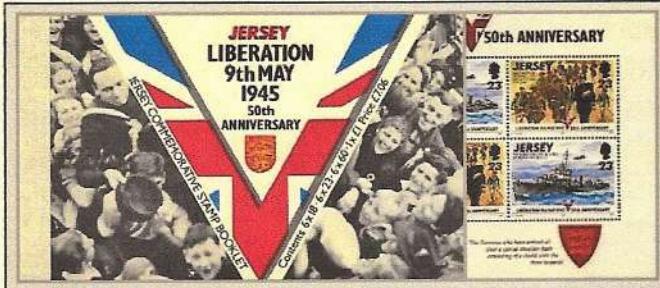
During the Berlin Airlift in 1949 children cheered at "the chocolate flyers" (planes) that dropped over 150.000 gum chocolate and candy bars, they attached to 'hand-made' miniature parachutes from handkerchiefs. ►



They were able to exchange their received goods for white bread, eggs and cakes, so they could survive and make their life was a bit easier. Splitting or dividing chocolate in two or several pieces helped themselves and their friends.



Chocolate-brown 'Sitting Helvetia' diagonal split (Switzerland-15.05.1862) 5rp fee for printing matter (exp)
When shortage, splitting (stamp) chocolate more people are helping each other



▲ Prestige booklet (Jersey-1995) page ▶

During WW2 soldiers received chocolate candy bars as part of their rations, and were very generous in sharing those valued possessions with their foreign military allies or with hungry new-made friends.



2 boys enjoying chocolate for the first time



Soldier generously showering chocolates

After WW2 during the occupation soldiers in service still enjoyed chocolate in packages sent from home.



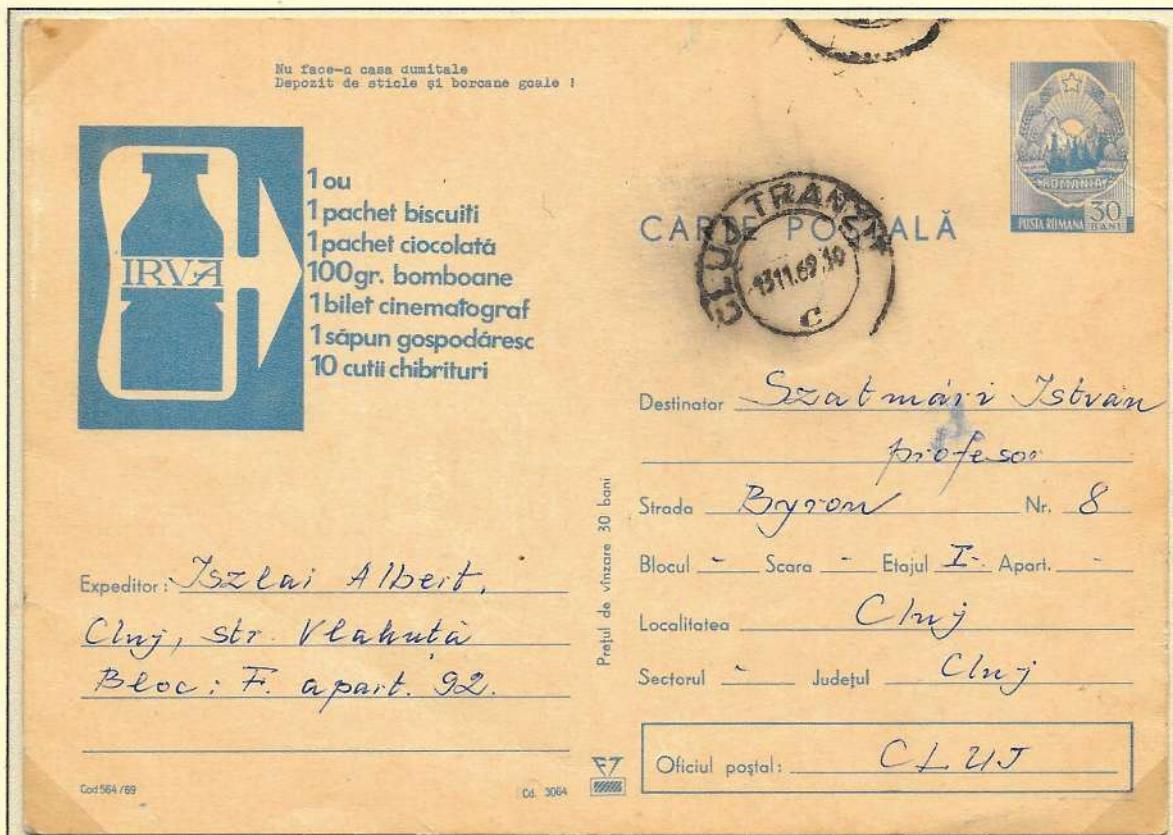
Military parcel transport (Belgium-1952): package delivery via railway with chocolate send to a soldier in service



Authorization export 2 x 2 kg (Dakar, Senegal - April 1947)

export 2.7kg Chocolate

During WW2 France was split, and restrictions were placed on foods like cacao, so they applied for resources in their colonies and possessions, but as from June 1941 the sending of family postal parcels was restricted by the Vichy regime. Restrictions carried on after the war, until 1950.



IRVA (Romania recycling agency): Glass and bottles in exchange for either 1 egg, 1 packet of biscuits, 1 chocolate bar, 100gr butter, 1 cinema ticket, 1 piece of soap, or 10 boxes of matches

Confronted with economic constraints and the scarcity of materials Romanians were encouraged to recycle glass for a piece of chocolate in return.



Booklet (France) Serie 98, 30c blue overprint SPECIMEN



advert Jacquin for baptising chocolate candy

One time-honored tradition was to present each guest with a tiny white bonbonnière (a favor), upon which the baby's name was traced. The boxes contain chocolates covered with a layer of colorful smooth sugar, known as "dragées de baptême".



Neopost/Satas model SM26 (France)



chocolate pie

A chocolate birthday cake is a cake eaten as part of a birthday celebration and often decorated with birthday wishes ("Happy birthday") and the celebrant's name.



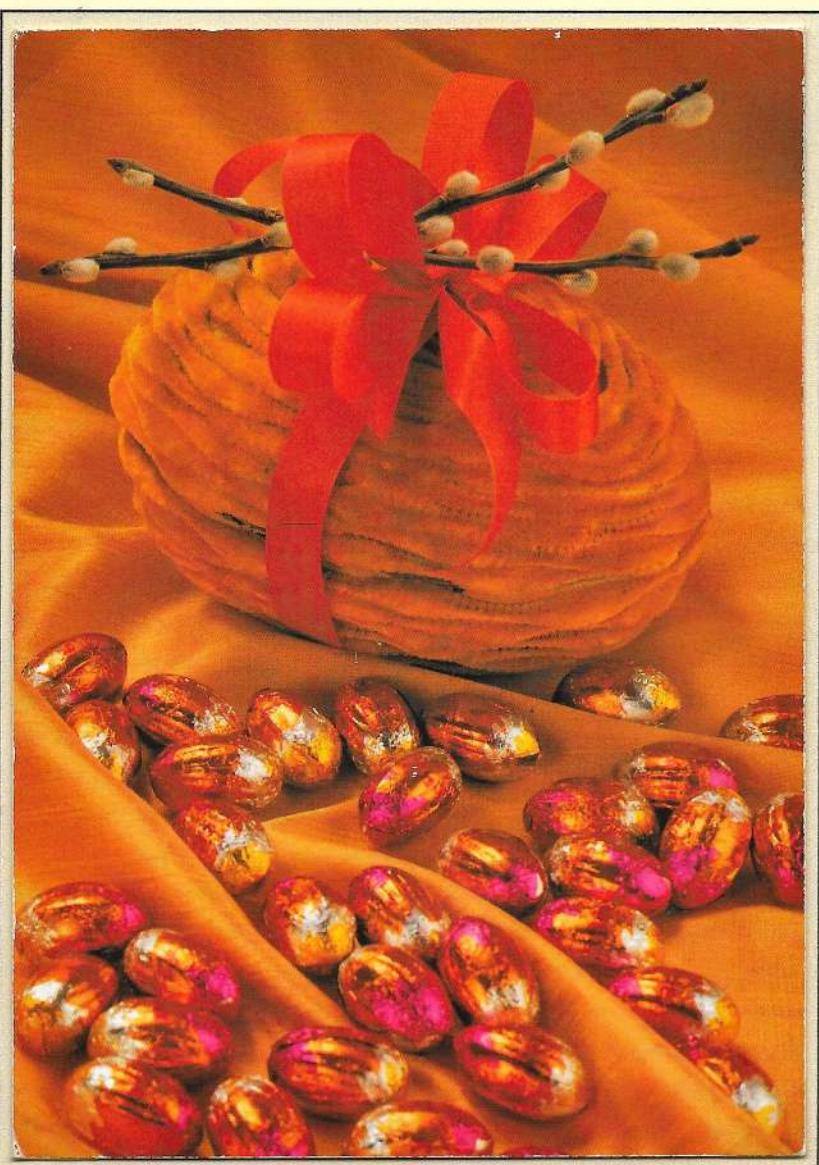
Luxury telegram (Poland-1991)

birthday pie covered with a layer of smooth chocolate



Easter eggs

Postal parcel receipt
(Belgium-1951) postal
label with red glass  for fragile content
Easter Egg delivery
with care

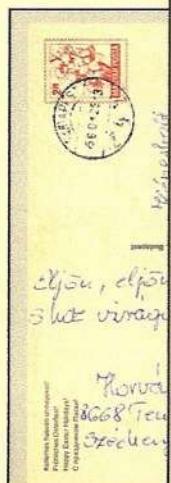


Easter is worldwide a top period for consuming chocolate eggs. Imagine these traditions without gifts in foil-wrapped molded chocolate eggs, rabbits or other funny figures?



Easter in Argentina

foil wrapped small
chocolate Easter eggs

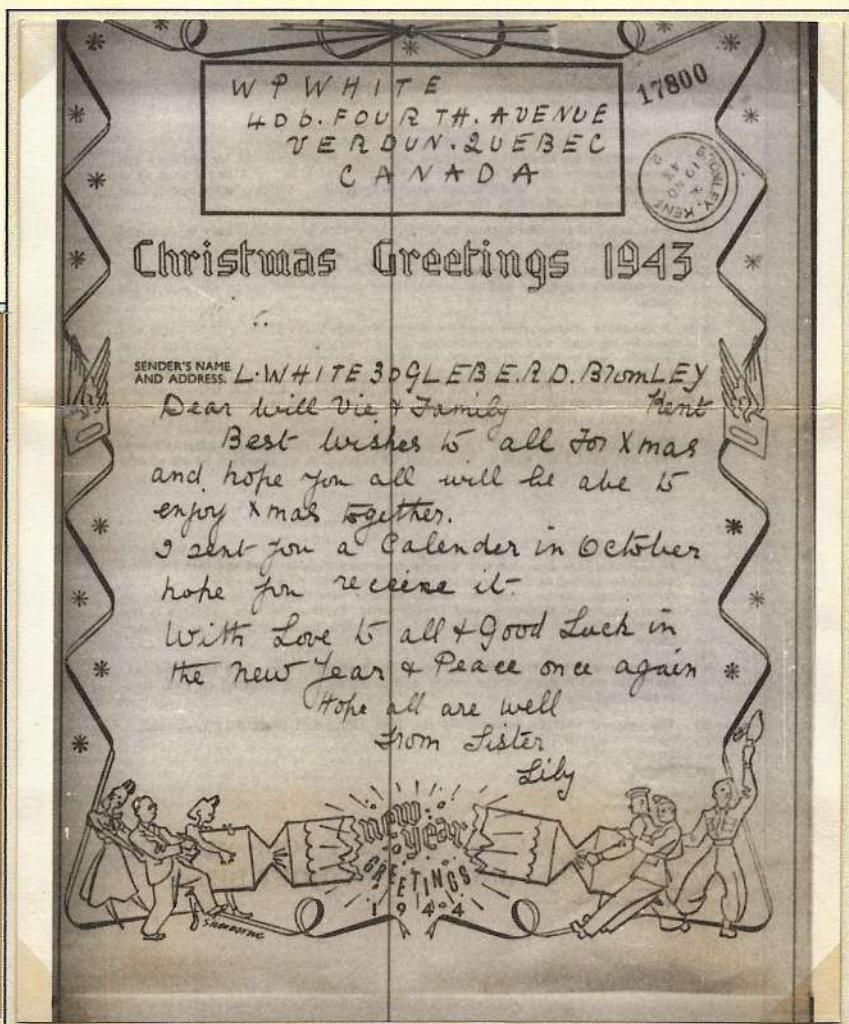
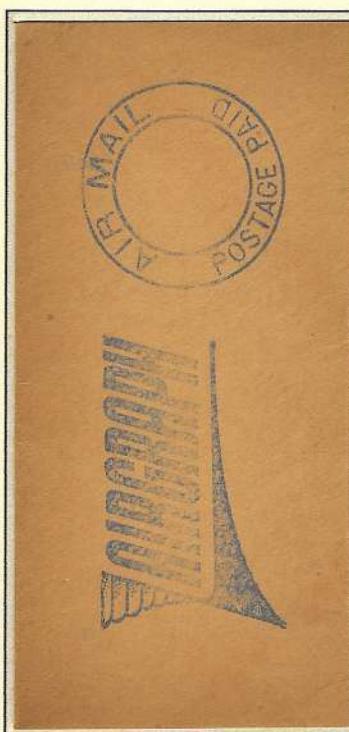




Christmas wouldn't be complete without these quirky Christmas crackers, made with decorative paper and filled in some cases with chocolate treats along with a joke and ice breaker question. Those chocolate Christmas crackers are a trendy gift now a days with inside different flavors, like: dark chocolate with hazelnut, milk chocolate with Christmas spices or white chocolate with cranberry. Sublime!



Christmas cracker



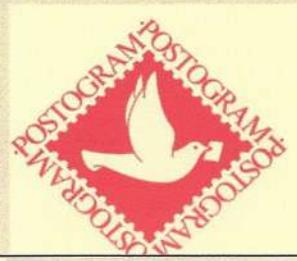
Airgraph sent from Bromley (Great Britain -1943) to Quebec in Canada
Christmas cracker



Christmas log and ball cake



The most popular traditional dessert served near Christmas, especially in Western Europe, is a sponge cake in the form of a sweet roulade and then decorated with a lot of chocolate.



copy envelope



Christmas market selling
Christmas log





Saint Nicholas



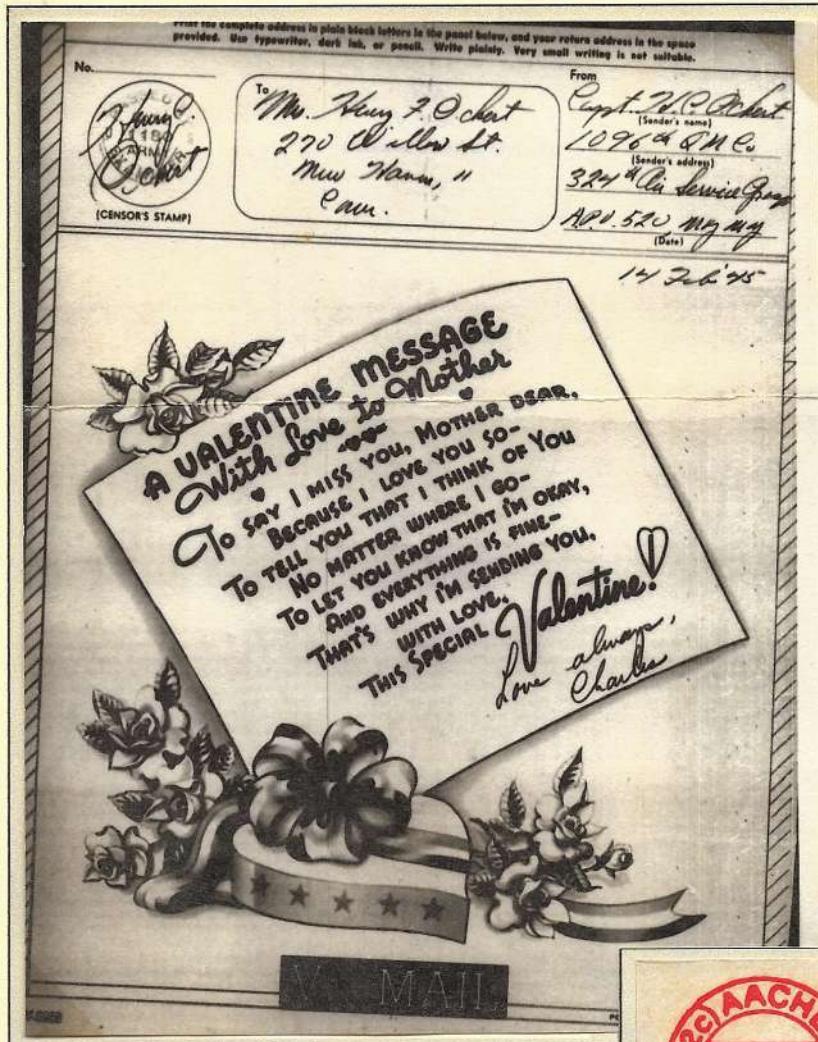
Brighten up someone's day with a box of chocolates as a gift

Saint Nicholas brings on the evening of 5 December gifts including chocolate gifts for our children. Surprise! Looking for an original gift? Are you out of ideas? Think chocolate. Whatever the occasion, chocolate is always a nice surprise. Whoever gets it, the gourmet treat will always bring pleasure to everyone.



Telegram (Portugal-1948)

chocolates as a gift



V-mail (USA-1945) written on Valentine Day
14.02.1945, printed and sent on 19.02.1945

Box of chocolates

Want to surprise your dear mom with a gift?

Motherday ►



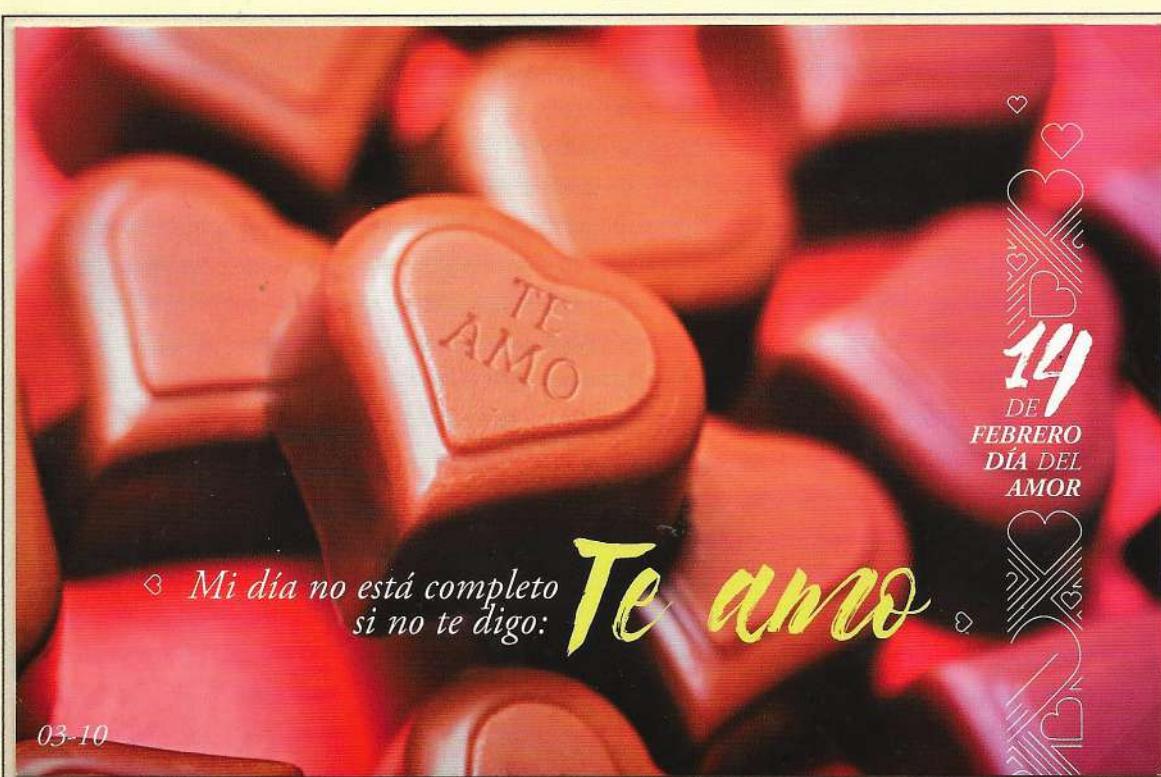
Valentine's day

Valentine's Day on 14 February is a big day for all lovers. When it comes to Valentine's Day chocolates, nothing is more exciting than giving a giftbox filled with chocolate treats.



Igor Fomin painting named:
The chocolates and the first sight love

It will be the highlight of their day when they are together. Of course they will love it.



At the conclusion; let's enjoy it



Chocolate is good... but
your friendship is better



Havas model "C" (France-1955)

chocolates as a gift

If we give quality chocolate or even eat it together, it creates links between people in many ways, providing a valuable cultural, social and even spiritual awareness. There is virtually no country in the world where chocolate is not a part of the culinary culture.

WESTERN UNION
TELEGRAM

CandyGram
the worlds sweetest message

WESTERN UNION
TELEGRAM

NA22A PO-NEW YORK NY 14 244PM-
MR AND MRS AMERICA-
ANYWHERE USA-
READ MY MESSAGE
ENJOY THE TREAT
A QUICK WAY TO THANK YOU
FOR BEING SO SWEET!
MARK ELLISH

ACPTG. CLERK'S SIGN	MAIL SEPARATE BILL TO:	SENDING DATA
	NAME	
CHECK	STREET	
PD	CITY	

CandyGram®

the world's sweetest message

\$	CANDYGRAM		TAXES
	TELEGRAPH		FEDL
S	TOLLS		STATE
			CITY
E	CANDY		STATE
			CITY
	TOTALS		TAXES

Send the following message subject to the Telegraph Company's conditions, rules and regulations, which are on file with regulatory authorities.

**TRANSMIT AND CHARGE FOR EXTRA WORDS AFTER NAME-TO,
ALSO AFTER DESTINATION WHEN NON-FREEZER POINT.**

(OFFICE, DATE, AND FILING TIME)

(TO) _____ **(CANDYGRAM DESK ONE TWO)**
(CROSS OUT QUANTITY NOT ORDERED)

(ADDRESS) _____ (CARE OF OR APT. NO.) _____

(CITY) _____ (RTE MAIL) _____
(IF OTHER THAN FREEZER POINT)

(YOU MAY SELECT ANY ONE OF THE SUGGESTED TEXTS ON REVERSE SIDE OR WRITE YOUR OWN MESSAGE BELOW)

(Signature)

SENDER'S NAME, ADDRESS, AND TELEPHONE NUMBER, IF PAID IN CASH, OR DIFFERENT FROM BILLING DATA

FORM 1208 (R 5-60)

Western Union (USA-1960) introduced CandyGram

a box of chocolates accompanying a telegram

Chocolate is a perfect food, as wholesome as delicious, a beneficent restorer of exhausted power... and chocolate symbolizes, as does no other food, luxury, comfort, sensuality, gratification, and love.