

# READINGTON MUSEUMS

## Historic Chocolate Making

SUNDAY,  
MARCH 2, 2025

1:00 - 4:00 PM

BOUMAN-STICKNEY  
FARMSTEAD

GPS ADDRESS:  
114 DREAHOOK RD.  
LEBANON



Photo: Hoag Levins

Susan McLellan Plaisted grinds roasted cacao beans into chocolate.

How did a bitter seed become the chocolate that so many of us love?

In Colonial America, it was common for people of all social classes to begin their day with a hot, spicy cup of chocolate. It was perceived to cure common ailments and was even sold in Benjamin Franklin's Philadelphia print shop.

Come watch Susan McLellan Plaisted MS RD CSP LDN demonstrate the use of the metate by turning the cacao bean into chocolate. Find out what really went into making chocolate from bean to drink, from drink to sweets, and from sweets to modern candy.

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BUT DONATIONS TO THE MUSEUM  
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Made possible with funds from the  
Hunterdon County Cultural & Heritage Commission, a partner of the  
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