CHOCOLATE: Food of the Gods, Fact or Fiction?

Life in Lamorinda just keeps getting better! For those who aren't drawn to the live music frequently offered at local eateries, as part of the local section of the American Chemical Society's efforts to make science more approachable to the general public, CalACS is initiating a Science Café in Orinda. Chocolate will kick it off with a presentation on the subject at 7:00pm on May 22 at Shelby's Restaurant, Theatre Square.

Howard and Sally Peters, Bay Area chemists and chocolate experts will tell you all you ever wanted to know on the subject and want to hear your questions. Can't sleep at night wondering about what the Aztecs thought about chocolate, the chemistry of theobroma cocoa, current health study results on chocolate, or who owns Godiva chocolate? They've got the answers.

There is no cover charge or minimum order, but come early to get a table, have a meal or relax with a drink. Samples for taste testing will be given out and a free raffle of a 10 lb Guittard is included.

What is a Science Café? Science Cafés were initiated in the UK as a forum to bring science topics to the general public in a casual setting where discussions can take place. Since then, Science Cafes have sprung up all over the world. As the Science Café at Columbia University says: Eat. Drink. Talk Science.





