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## **National Museum of the American Indian Presents the “Power of Chocolate”**

### *Hands-on Activities, Performances and Cooking Demonstrations Celebrate Chocolate*

The Smithsonian’s National Museum of the American Indian’s annual “Power of Chocolate” festival will be held Saturday, Feb. 13, and Sunday, Feb. 14, from 10 a.m. to 4:30 p.m. daily. This celebration of culture, music, dance, art, science and food explores the rich history and ongoing story of chocolate with an assortment of presentations, including the spectacular Peruvian scissor dancers, demonstrations by seldom-seen Kuna artists who create beautiful molas, food demonstrations, a “chocolate talk” about the mythology and history of the cacao plant and one-on-one discussions with indigenous Bolivian cacao growers.

Visitors will learn about the scientific properties of chocolate and deepen their understanding of the cultures and communities that have cultivated this valuable crop. Families and young visitors will also have a chance to experience hands-on activities as they investigate the Mayan glyph for “cacao” by making rubbings and stamp art, grinding cacao beans and frothing their own hot chocolate. Richard Hetzler, executive chef of the museum’s acclaimed Mitsitam Native Foods Cafe, will give food demonstrations in the Potomac Atrium of recipes that highlight chocolate, and free samples will be provided while supplies last.

“This program expands the knowledge about chocolate beyond the candy that we enjoy today, and allows visitors to understand its Native origins,” Kevin Gover (Pawnee), director of the museum. “It is one of the many foods that were introduced from the Americas to the world, along with vanilla, corn, beans and many other foods.”

On Sunday, Feb. 14, the popular Dinner & a Movie program will feature *Burwa dii Ebo/The Wind and the Water*, the first feature film by the Igar Yala Collective, a group of primarily rural and urban Kuna youth of Panama. A contemporary coming-of-age story, a Kuna boy raised by his grandfather in his ancestral homelands falls for a girl who has never been there, and who raised herself in Panama City. The Mitsitam Native Foods Cafe will offer a full menu from 5 to 6 p.m., and the film

begins at 7 p.m. Admission is free, but reservations are required. Please visit [www.AmericanIndian.si.edu](http://www.AmericanIndian.si.edu) for more information.

This project is made possible with support from Mars Chocolate North America, The Inter-American Foundation and the Smithsonian Latino Center.

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## **Schedule of Events**

### **Growing Cacao and Making Chocolate: Exhibit and Discussion with El Ceibo, a Bolivian Cacao Cooperative**

Potomac Alcove

10:30 a.m.–12 p.m. and 1–4:30 p.m.

Abraham Apaza, Manager

Nemion Condori, Treasurer

### **From Bean to Beverage**

#### **Hands-On Activities**

Potomac Alcove

10:30 a.m.–12 p.m. and 1–4:30 p.m.

*Grind your own cacao seeds, froth the cacao, and explore the spices used to create traditional drinking chocolate*

Rodney Snyder and staff from the Historical Division of Mars, Incorporated

Juanita Velasco (Ixil Maya)

### **Chocolate in Mesoamerican Art**

UPPER POTOMAC

10:30 a.m.–4:30 p.m.

*Learn about the ancient Mayan glyph for cacao, explore the cacao-related art of Mesoamerica, and participate in other sweet activities*

Evelyn Orantes (Guatemalan Maya)

Joaquin Alejandro Newman (Yaqui/Mexican)

### **Kuna Mola Traditions and Cacao**

*Watch Kuna artists at work as they create traditional mola textiles. To learn more and try your hand at making your own version, join us in the third floor classroom.*

Martiza Garrido de Fernandez

Nidia Johnson

### **History and Science of Chocolate in Mexico**

*A discussion of the history, cultivation, science, and cultural use of cacao*

Diana Xochitl Munn (Mazatec), Botanist, National Museum of Natural History

Pesach (Pace) Lubinsky, USDA

### **Wonders of Chocolate: Food demonstration and history discussion**

Potomac Circle

11:30 a.m.–12:30 p.m.

Richard Hetzler, Executive Chef Mitsitam Native Foods Café

Diana Xochitl Munn (Mazatec), Botanist, National Museum of Natural History

Come and try the chocolate delights both savory and sweet from Chef Hetzler at the Mitsitam Café. He will feature the cafe's famous hot chocolate as well as many other dishes using chocolate as a tasty ingredient. Tempering this mouthwatering program is botanist Diana Xochitl Munn, who will provide a historical, scientific, and cultural commentary that is the perfect complement to Chef Richard's food program.

1 and 3:30 p.m.

### **Compañía Internacional de Danzantes de Tijeras Hermanos Chávez**

*Peruvian Scissor Dancers*

Fredy Chávez (Quechua)

Rossel Arotoma (Quechua)

Niel Pablo (Quechua)

Climaco Chávez (Quechua)

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Andres Pauyak (Quechua)

2:30 p.m.

**Talking with El Ceibo**

Cynthia Vidaurri, presenter

*Forum presentation with the members of El Ceibo about growing and creating chocolate*

Abraham Apaza, Manager, El Ceibo

Nemion Condori, Treasurer, El Ceibo

**Family Activity: Make Your Own Mola**

Education Classroom

3<sup>rd</sup> Floor, Room 3010

10:00 a.m.–Noon and 1–4:30 p.m.

Find out how the Kuna people of Panama and Columbia create artistic textiles (*molas*) which depict the cacao plant. Then, make your own paper mola!

**Chocolate Talk**

The Elmer and Mary Louise Rasmuson Theater

2 p.m.

Howard-Yana Shapiro, Global Director of Plant Science and External Research at Mars, Incorporated.

A look at the mythology of chocolate, describing the special relationship that people have had with this tropical treasure and the remarkable role it has played in human culture through time.

**Daily Screenings**

Rasmuson Theater

11 a.m.

*The Cuna Indians*

(1983, 22 min.) USA

Director: Wayne Mitchell

This story of the Kuna focuses on the communal way of life they have developed in order to live on islands without fresh water.

4 p.m.

*The Spirit of Kuna Yala*

(1990, 60 min.) USA

Directors: Andrew Young & Susan Todd

A portrait of the Kuna of Kuna Yala, adjacent to the Caribbean coastline of Panama, looks at contemporary life from the viewpoint of Kuna people of different ages and life situations. Included are such topics as the effects of the encroachment of Panamanian farmlands, tourism, and the quality of life in the city for those who have gone there to find work. The film focuses on a key element in the preservation of the Kuna's cultural heritage—the work they are doing to protect ancestral rainforest lands on Panama's mainland.