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Prodotti esotici, imperi e tradizioni culinarie in Europa

“Siamo tutti coinvolti [...], noi tutti esseri umani, da sempre desideranti. Golosi, avidi, impazienti, vogliamo almeno la pace, se possibile la felicità, comunque il benessere. Le cose ci sembrano brillare del loro potere di appagamento. Quindi noi bramiamo cose. Vogliamo guardarle, toccarle, gustarle, annusarle, ascoltarle... possederle”



An illustration showing an indian asking to Neptune to let people all over the world know the chocolate



Martius del.

Boiss. sculpsit.

Histoire Naturelle,
Fig. 1. LE CACAOTIER. Fig. 2. LA CANNELLE.



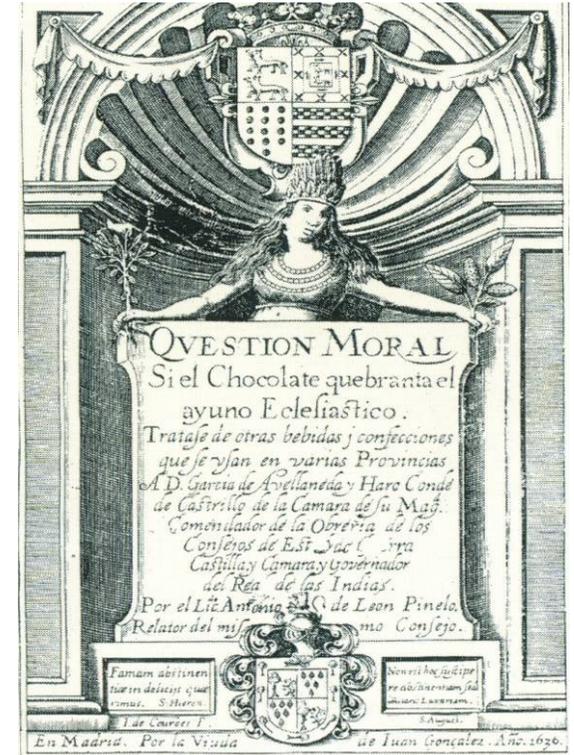
PLATE XXXII.—*Theobroma cacao*
Experimental Pharm





Codex Tudela
(about 1533)

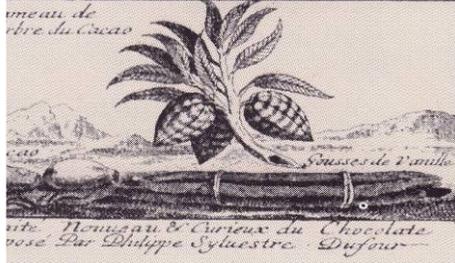
Bartolomeo Marradon,
*Dialogo del uso del tabaco
y del chocolate*
XVIII century



Antonio Leon Pinelo, *Question moral si el chocolate quebranta el ayuno eclesiastico* (1636)

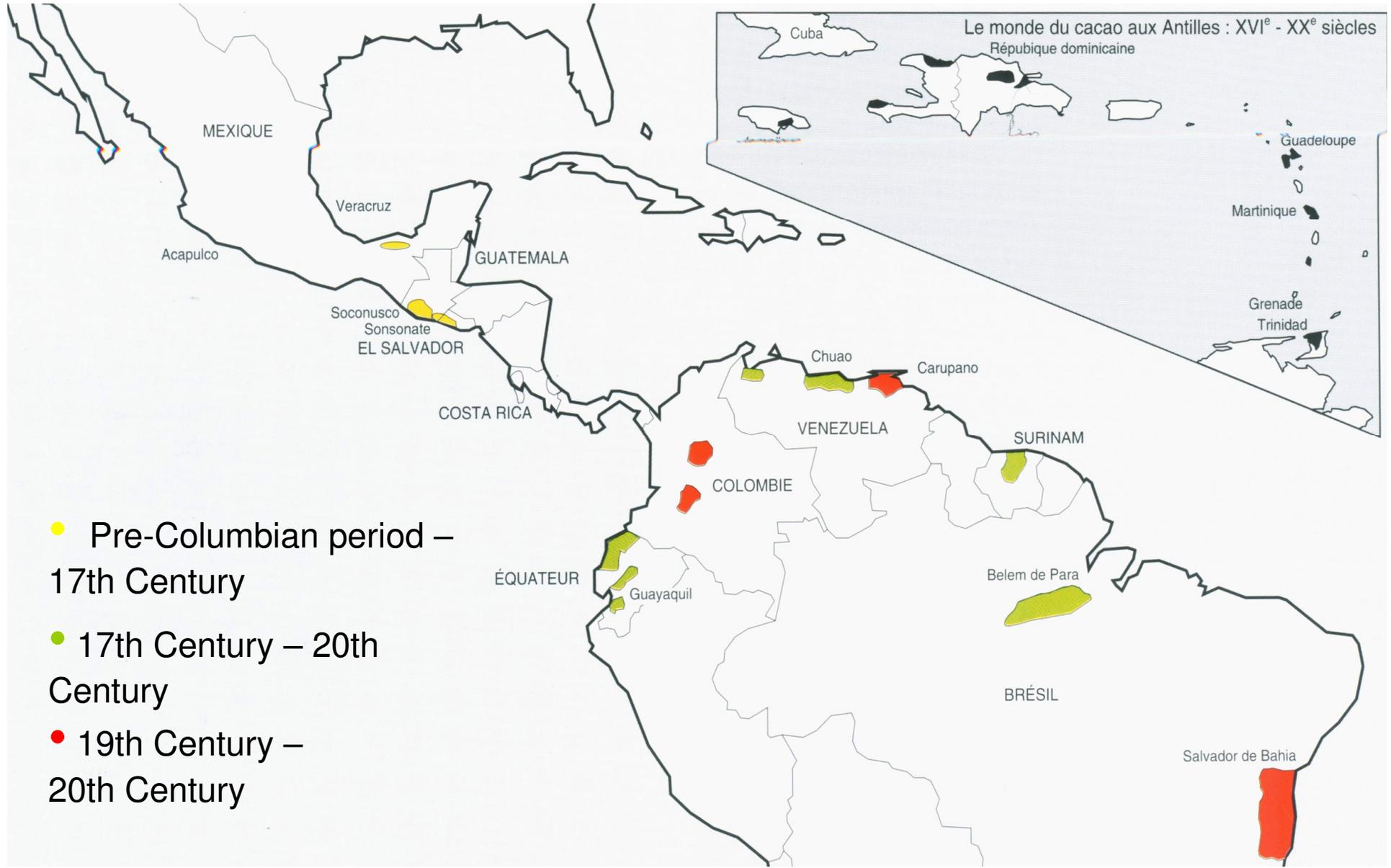


Philippe-Sylvestre Dufour,
Traitez nouveaux et curieux du café, du thé et du chocolat (1685)

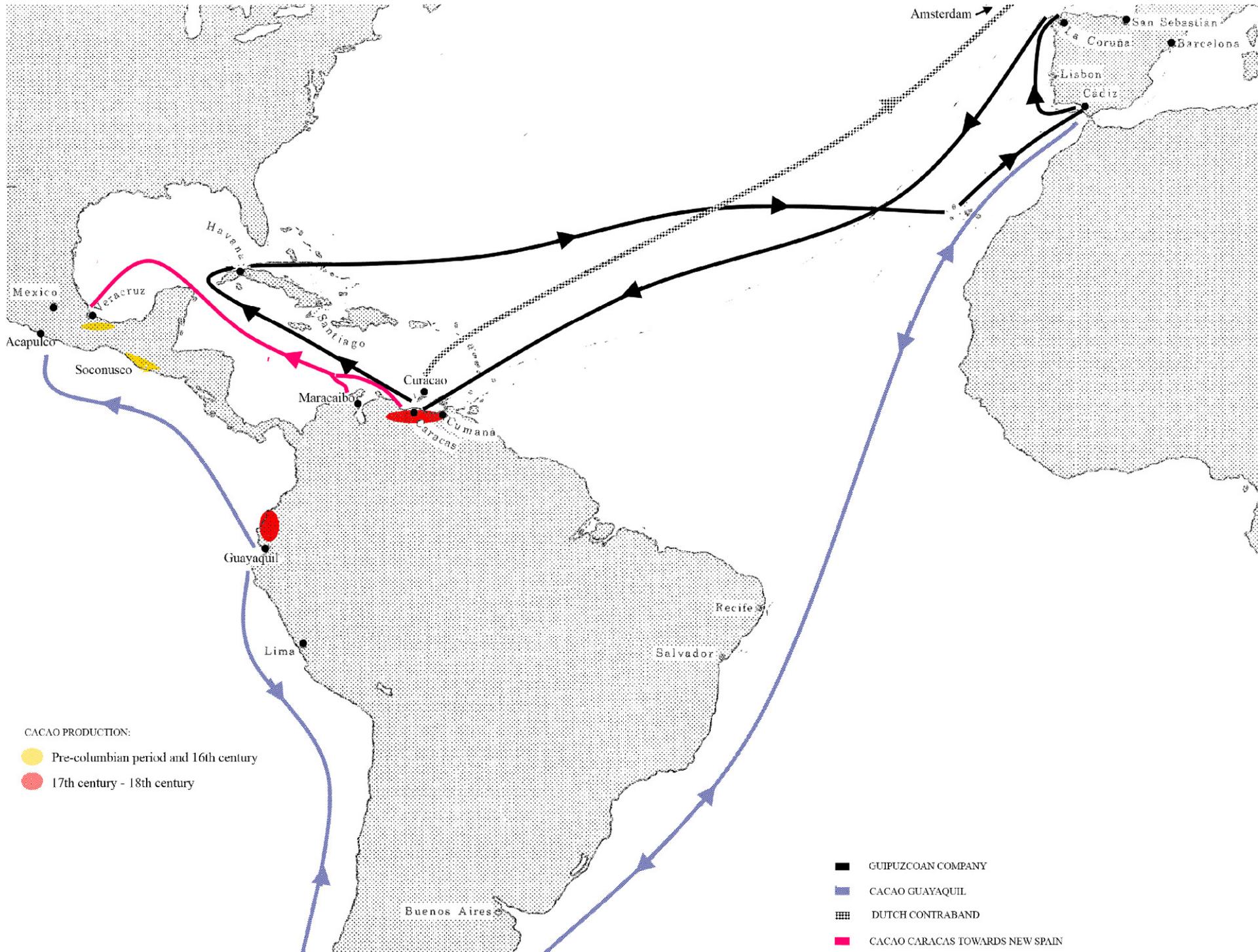


Pierre Van der Aa,
Galerie Agreeable du Monde (1729)

Cacao production in the New World, from the origins to the 19^o century



- Pre-Columbian period – 17th Century
- 17th Century – 20th Century
- 19th Century – 20th Century



CACAO PRODUCTION:
 ● Pre-columbian period and 16th century
 ● 17th century - 18th century

■ GUIPUZCOAN COMPANY
 ■ CACAO GUAYAQUIL
 ■ DUTCH CONTRABAND
 ■ CACAO CARACAS TOWARDS NEW SPAIN



TOBACCO

COCA

CACAO

Nicolas Monardes, *Primera y Segunda y Tercera Partes de la Historia Medicinal de las Cosas que se Traen de nuestras Indias Occidentales que Sirven en Medicina* (1565-1574); D de Quelus, *The Natural History of Chocolate* (1719)



Bartolomeo Marradon,
*Dialogo del uso del tabaco
y del chocolate*
XVIII century

The Spanish manner of making chocolate

(from E. Veryard, *An account of divers choice remarks taken in a journey through the Low-Countries, France, Italy, and part of Spain*, Exon 1701)

“Take 20 pounds of cacao nuts, and dividing them into four or five parcels, dry each apart in an iron-pan pierced full of howls, over a gentle fire without the least flame, stirring them continually and without the least intermission. You are to continue till the Kernels slip between your fingers, and being likely pressed crumble into pieces, but not so as to turn into dust.

The cacao bean thus prepared, put it into a box or other vessels, stopping it up close, and stirring it every two hours, and twice or thrice during the night-time, for otherwise it's apt to take fire.

The next day, work it gently on the stone with a roller, that the husks may come off, which are to be separated by winnowing [...] and the dust separated by a searce (sieve); when it is thoroughly cleansed, grind it on the stone with a little fire under it in a Chafendich, till it be wrought into a mass.

Weight the whole, and add to it as much sugar finally poudred as will make up 25 pound, with four ounces of cinnamon, working them all together very well with your hands, till they are mixt and united. Then you must grind it as before, but with greater force and longer, till it be well incorporated and look as if it were all cacao.

Next you are to add 25 Bainillas (vanilla pods) more or less according to everyone's palate [...]. After this some put in a drachm of musk powdered in a mortar with a little dried sugar and to work it over again. Others had a small quantity of achiote, which a sort of red earth brought from the West Indies, and serves to give it a colour; but neither of these two latter ingredients are necessary. Lastly, you may form it into cakes, brigs or rolls, according to your fancy.”

Enciclopedie

“manquer de chocolat chez les Espagnols, c'est être réduit au même point de misere que manquer de pain parmi nous”

After having “enlightened them with the Gospel”. Being “more industrious than the savages, they corrected the bad taste of the beverage by adding certain drugs from the metropolis and especially sugar”

V. Diaz Bravo, *El Ayuno Reformado* (Pamplona, 1754), 312.



E. F. Lantier:

“El soberano bien para los españoles es el dormir durante el calor, respirar el fresco al ponerse el sol, tomar chocolate, hacer el amor y asistir a las procesiones y a las ceremonias de la iglesia”



Luis Menéndez,
Bodegón con servicio de chocolate, 1776

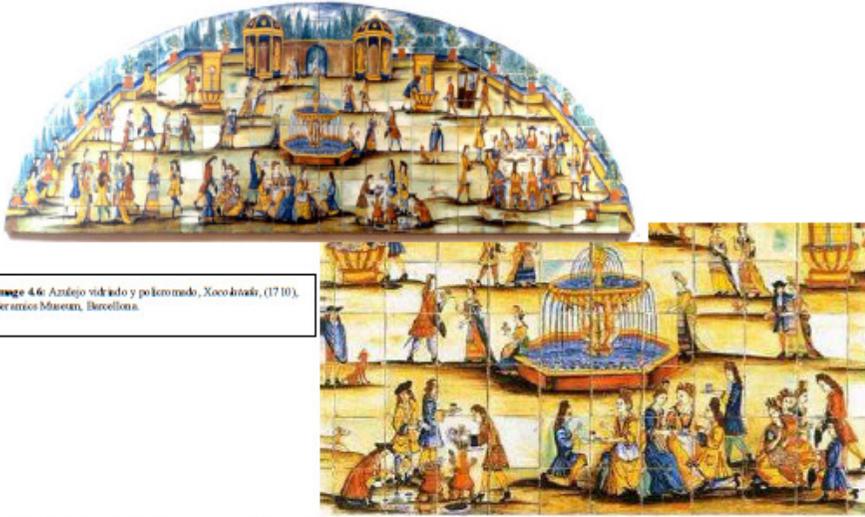


Image 4.6: Azulejo vidriado y policromado, Xocolinats, (1710), Ceramics Museum, Barcelona.



Image 4.1: Luis Paret y Alcazar (1746-1799), Carlos III comiendo arte en Corte, ca. (1775), Museo del Prado, Madrid.

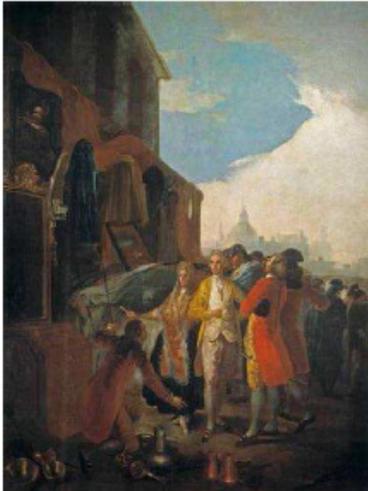


Image 4.2: Francisco Goya (1746-1828), La Feria de Madrid, 1778-1779, Museo del Prado, Madrid.



Image 4.4: Luis Paret y Alcazar (1746-1799), Promenade/Fiesta en el Jardín Botánico (1775), Museo del Prado, Madrid.



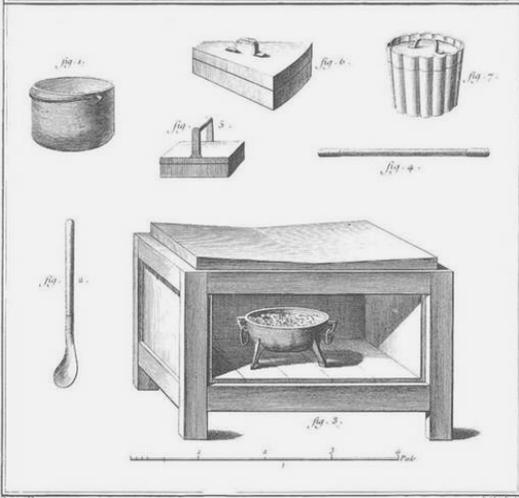
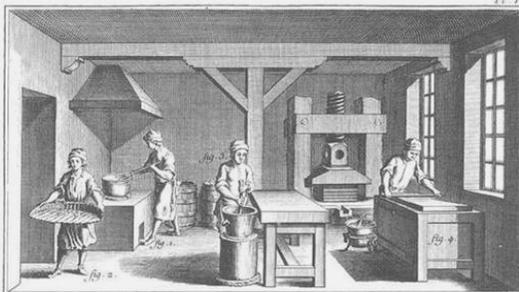
Image 4.5: Manuel Trassalles (1715-1791), La Hora del Chocolate, 1760/1770 ca., Museo Nacional d'Art, Barcelona.

M. L. Lemery:

“Chocolate is used two ways: It is eaten as it is, or else they make a very pleasant Dish of it, which is much in Vogue, by dissolving it in some Liquor: Common Water is that which is most used, though others will have Cows Milk, into which they put the Yolks of Eggs. Others prefer Almond-Milk before this. And some the Juice of Succory, and several other Plants: Lastly, there are those who mix a little Bezoar-stone in their Chocolate, in order to make it more Cordial.” Claiming that “the best *Chocolate* is made at *Paris*”.

English cooking book:

“Dissolve in a copper pan some pulverized royalslump-sugar, with a little orange water. When the sugar is turned into a syrup throw in the cocoa, the vanilloe, the cinnamon and cloves. [...] To drink it you prepare it with milk, in which, when boiling-hot, you first dissolve it, then, with a box mill made on purpose, with a long handle, you mill it to froth in the pot in which it is a making and pour it afterwards in cups to drink.”.



Confiseur, Chocolat et Moulds pour les Fromages.

An account, of the methods by which several young ladies have been seduced...:

“She conveyed me through a gallery into his apartment; he was still in Bed, and desired me to sit down by him, and ordered Mary to bring the chocolate. When she was withdrawn, he immediately declared his inclination in so ardent manner, that I had neither strength or power to oppose him; [...] When Mary came with the chocolate I was very much ashamed to be seen in Bed with him; but she coming to the bedside where I was, and kneeling down, paid me homage as if I had been a Queen, and served me first a cup of chocolate, desiring me to give another cup to Don San Francisco...”

M.D.T. Bienville, Nymphomania :

“Spanish chocolate is more compound than any other. Not only musk, ambergris, and various drugs are mixed with it, but such quantities of cloves and cinnamon are thrown in, as renderly doubly inflammatory. [...] The Paris chocolate [native land of the author] is somewhat less pernicious. [...] The English chocolate [fragment added by the translator], to which only vanilla and sugar are added, is the most plain and innocent”.