

February 2024



The way camping should be.... where friends become family!

Good morning, Travelers,

It is good to be writing this newsletter again. The last few months have been bumpy ones for me, as well as maybe some of you. Just remember, spring is around the corner.

We have had great success with our FMCA mail outs and Patt and I are anxious to meet and get to know our new members. Eleanor will have an update concerning our membership when she finishes compiling the information.

Jane Block tells me the Foothills Travelers reserved spots are full during our 20th year April Rally, April 25th to 28th.

You can still make a reservation with the campground and ask for the special rate.

<https://willowtreervr.com/>

contact Jane Block @ blockjane2@gmail.com

Remember on Friday night the Dirty Campers roam the campground. We need plenty of good campers to fight them off.

Happy Valentine's Day!

Patt and Larry

A few fun facts about chocolate.

Chocolate or **cocoa** is a [food](#) made from roasted and ground [cacao seed](#) kernels that is available as a liquid, solid, or paste, either on its own or as a [flavoring agent](#) in other foods. Cacao has been consumed in some form for at least 5,300 years starting with the [Mayo-Chinchi](#) culture in what is present-day [Ecuador](#)^[1] and later [Mesoamerican](#) civilizations also consumed chocolate beverages before being introduced to Europe in the 16th century.^[2]

The seeds of the [cacao tree](#) have an intense [bitter](#) taste and must be [fermented](#) to develop the flavor. After [fermentation](#), the seeds are dried, cleaned, and roasted. The shell is removed to produce cocoa nibs, which are then ground to [cocoa mass](#), unadulterated chocolate in rough form. Once the cocoa mass is liquefied by heating, it is called [chocolate liquor](#). The liquor may also be cooled and processed into its two components: [cocoa solids](#) and [cocoa butter](#). [Baking chocolate](#), also called bitter chocolate, contains cocoa solids and cocoa butter in varying proportions without any [added sugar](#). Powdered baking cocoa, which contains more [fiber](#) than cocoa butter, can be processed with [alkali](#) to produce [Dutch cocoa](#). Much of the chocolate consumed today is in the form of [sweet chocolate](#), a combination of cocoa solids, cocoa butter, or added vegetable oils and sugar. [Milk chocolate](#) is sweet chocolate that additionally contains [milk powder](#) or [condensed milk](#). [White chocolate](#) contains cocoa butter, sugar, and milk, but no cocoa solids.

How much chocolate is sold on Valentine's Day?