



Chocolate

THE EXHIBITION

May 27 Sept. 6

Visit statemuseum.nd.gov for more information.

MAY

May 27 *Chocolate: The Exhibition* opens

Tickets are available in the Museum Store. \$7 – Adult; \$3 – Children 6-16; Free – Children 5 & under. *SHSND Foundation members receive a 15% discount.*

JUNE

Chocolate special of the month at the James River Café

Don't miss the Argentinean Alfajores available only in June! Enjoy a specialty cookie made of shortbread, dulce de leche, and—of course—chocolate.

June 15 *Willy Wonka & The Chocolate Factory* (1971)

Free film in the Russell Reid Auditorium. 10:30 a.m. and 2 p.m.

June 24 Ganache demonstration—James River Café

10:30 a.m. All truffles start with a rich chocolate ganache center. Join Ashley Torgerson, pastry chef with Harvest Brazilian Grill, to learn how to make your own and use it to top various cakes, as well as how to make delicious chocolate truffles with ganache.

JULY

Chocolate special of the month at the James River Café

Enjoy scrumptious Chocolate Brigadeiros, the most popular and beloved “candy” of Brazil.

July 8 Ganache demonstration—James River Café
10:30 a.m. All truffles start with a rich chocolate ganache center. Join Ashley Torgerson, pastry chef with Harvest Brazilian Grill, to learn how to make your own and use it to top various cakes, as well as how to make delicious chocolate truffles with ganache.

July 13 Night at the Museum: Chocolate & Beer
An evening of relaxed fun is on tap with Laughing Sun Brewing Co. co-owner Mike Fohlich as he provides a spirited discussion of “The History of Beer.” Enjoy a flight of three local beers, appetizers and desserts, and entrance to *Chocolate: The Exhibition*. 6:30 p.m. Must be 21+. \$20 tickets. Statemuseum.nd.gov/natmchocolate.

July 20 *Chocolat* (2000) Free film in the Russell Reid Auditorium. 10:30 a.m. and 2 p.m.

AUGUST

Chocolate special of the month at the James River Café

Treat someone you love to a rich, smooth Mini Chocolate Cheesecake, available only in August!

Aug. 4 Ganache demonstration—James River Café
10:30 a.m. All truffles start with a rich chocolate ganache center. Join Ashley Torgerson, pastry chef with Harvest Brazilian Grill, to learn how to make your own and use it to top various cakes, as well as how to make delicious chocolate truffles with ganache.

Aug. 17 *The Dark Side of Chocolate* Free documentary in the Russell Reid Auditorium. 10:30 a.m. and 2 p.m.

The **Field**
Museum



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