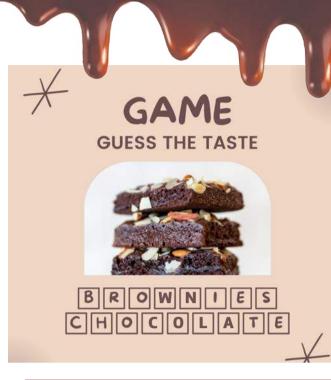


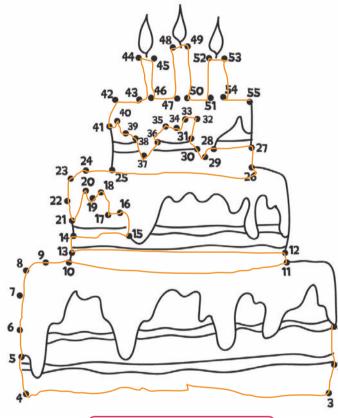




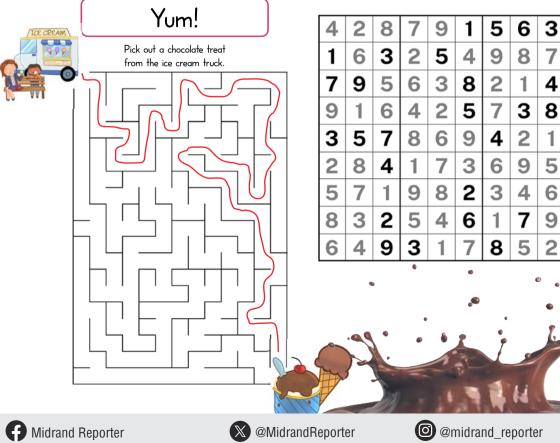
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Let's celebrate world Chocolate **Payon the 13th September**

AFRICA ANTIOXIDANT ASIA ASSORTMENT AZTECS BAKING BARS BEANS **BIRTHDAY CAKE** BITTER BLENDING BONBONS BROWNIES BUTTER FAT CACAO CADBURY CAFFE MOCHA CARIBBEAN CHOCOLATE MILK CHOCOLATE-COATED CHOCOLATIER COCOA CONCHING CONFECTION COOKIES CUPCAKE DARK DOUGHNUTS ECLAIR FONDUE FOUNTAIN FUDGE GANACHE HARVEST HERSHEY'S HOT CHOCOLATE ICE CREAM LAVA CAKE LINDT MACAROONS MARS MAYA MELT MESOAMERICAN MILK MOLDS MOUSSE

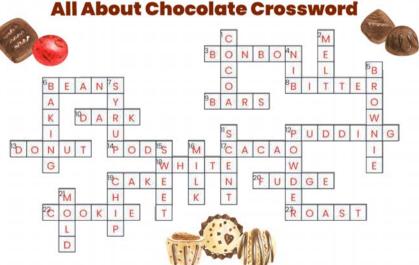
Sudoku

ΕC T I O N) Q S M F K V S Q D C B S ORT (M EN (T) RUF κ Ň F L Е J E S Υ NDUÈAZ V Z TECSYNC Z FW 0 Ο MOLDŚĆONCA w NG) U κ LA L Х Υ ER Q (C) \bigcirc G н F L ΡC AC B O MOUS S G ΜF Ο F н E) 0 B O PM А 0 Х н 0 S J οк \mathbb{C} H O O O L Ť S B YANA PL È B MA хс JER N R W C N ÀS R O T) W J HERSHERS FE V Ζ T) F INSHMQGM 0 S в \mathbf{O} lo#c СВ S D CHA R <u>, i v b (B v È</u> ÈВ Ο Ċ L в L) N А GŇNÌ N O δQ S Gυ Υ N L K Z Е J B) X Ρ 1 (RJ E) USODMB GÈM мнњ υ V \mathbf{T} T) XB THDAY SMO RIE SOM Č Т E A нкд А JIXI УIA D J W RWR TERONP P BT В Т M υ S (B L ENDINGLLM D F TEDMA V С ΧХ ROAS κ D G I D N Ρ ток Υ Ρ 0 |E|| R M C 1 Т G R Ċ Г A) СT ΖŒ TNDT YXSL NE V NGLP Е V \mathcal{K} QUVBGNZSBQYDE υ lG] ₩ SDPCAEN

NESTLÉ NIBS OLMEC PODS POWDER PROCESSING PUDDING ROASTED SAUCE

SHAPING SMELL S'MORES SOLIDS SOUFFLE SWEET TEMPERING TRUFFLES WHITE







6. Cacao seeds

3. Chocolate covered candy

8. Sharp, tart, unpleasant flavor 9. Blocked pieces of chocolate

10. Opposite of milk chocolate

12. Dessert of thickened cream

17. Tree that produces cocoa bean

18. Chocolate with no cocoa solids

13. Round, sweet fried dough

19. German chocolate ____

23. Process to cook cocoa beans

Caxton Joburg North

20. Soft creamy candy

22. Small, flat baked good

14. Fruits of the cacao tree

DOWN

- 1. Hot chocolate 2. Liquefied by heat 4. Small piece of cocoa bean 5. Dense, rich chocolate cake 6. Unsweetened chocolate for cooking 7. Sweet sauce 11. Aromatic 12. Ground, roasted cocoa beans 15. Sugary flavor
- 16. Opposite of dark chocolate
- 19. Chocolate morsel
- 21. Hollow form for shaping candy

