



**The American Institute of Chemical Engineers  
Mid-Michigan Section**

Cordially invites you to a presentation by:

**Doc Choc  
Wednesday, October 18, 2006**

Join "Doc Choc" (a.k.a. Patrick Fields, Ph.D.) as he takes us on a journey through the world of chocolate, and see why Linnaeus named it *Theobroma*—"the Food of the Gods!" He will share a world of knowledge, much personal experience, and visual aids from his years of research and teachings on the subject. The program will start with informal discussion and photographic slides about many aspects of humankind's most complex natural flavors. This will include: what it is, where it comes from, our interaction with chocolate throughout the last 3000 years, the chemical make-up, discovery, history, preparation, and some of the myths, fads, and quirky tales associated with one of the world's most popular substances. The second part will consist of CHOCOLATE TASTING! Doc Choc will bring several different kinds chocolates for you to taste and decide which is your favorite.

Patrick F. Fields holds a Bachelors Degree in Paleo-plant ecology from the University of California at Davis, a Masters Degree in paleontology from the University of California at Berkeley, and a Doctorate in botany and plant pathology from Michigan State University. His research emphasis is on fossil plants from the Pacific Northwest! He is the immediate past president of the Michigan Botanical Club, the current president of the Michigan Botanical Foundation, and serves on the board of directors of other organizations that fund research and education on native plants of Michigan. Dr. Fields presently teaches courses in biology, botany, evolution, physical geography, and general science for non-majors at Olivet College in Olivet, MI. In his spare time, he gives lectures on chocolate, for the last five years has been teaching a spring adult-education course on chocolate at the University of Michigan, and offers a free e-mail newsletter about chocolate. He may be reached at: [PatrickFFields@aol.com](mailto:PatrickFFields@aol.com).

**Date:** Wednesday, October 18, 2006

**Time:** 5:30 p.m.–6:00 p.m.: Social gathering with cash bar  
6:00 p.m.–6:45 p.m.: Dinner  
6:45 p.m.–7:45 p.m.: Presentation  
7:45 p.m.–7:50 p.m.: Set up chocolate for tasting  
7:50 p.m.–8:20 p.m.: Chocolate tasting

**Location:** Tuscany Hall  
801 E. Wackerly Rd, Midland  
989-631-3823

**Menu:** Buffet including beef tips, lasagna, tossed garden salad, coleslaw, fruit salad, corn, glazed baby carrots, roasted herbed potatoes, Arborio rice with vegetables, lemonade, iced tea, coffee, pop, and a cash bar.

**Cost:** \$25.00 for AIChE members, \$30.00 for nonmembers.  
Please pay with cash or a check made out to Mid-Michigan AIChE.

**RSVP:** To Mike Durisin ([mike.durisin@hscpoly.com](mailto:mike.durisin@hscpoly.com), 989-642-5201 x2653) by 4:00 p.m. on **Friday, October 13**.

**Please note:** AIChE will charge those who make reservations but don't attend the event for the cost of their meals.

**\*\*\*You are receiving this message because you are on the distribution list for the Mid-Michigan Chapter of the American Institute of Chemical Engineers. Please contact Mike Durisin ([mike.durisin@hscpoly.com](mailto:mike.durisin@hscpoly.com)) if you would like to be removed from this list.\*\*\***