

The Hershey Story – The Museum on Chocolate Avenue Hershey, Pennsylvania

Chocolate Workers Wanted

Museum guests have the opportunity to experience what it was like to work in Hershey's Chocolate Factory from 1905-1925. While learning how Hershey's chocolate was made in the past, one can explore the different jobs needed to make this delicious treat.



Men and women were each required to wear gender specific aprons to work.



Milton Hershey's workers used a specific process to make his famous milk chocolate!





Men were in charge of seeing that cocoa beans were roasted properly. After 10 minutes, they used taste, smell, and sight to test the beans.

(Men were paid 15 cents per hour in the roasting department.)

Following the refining process, chocolate was transported throughout the factory in bathtubs on wheels. The bathtubs of melted chocolate could weigh up to 900 pounds!





Men were required to feed empty molds into the depositor and control the temperature of the chocolate.

It was a woman's job to flip over the molds and knock out the chocolate with a hammer.

(Women were paid 9 cents per hour in the "knock-out" department.)



Hershey products were then wrapped and weighed for packing. In the beginning, all Hershey Kisses were wrapped by hand.

(Women worked in the wrapping department and earned 10 cents for every 5 pounds of Kisses they wrapped.)



Workers then loaded crates of chocolate onto skids. The confections would soon be placed on freight trains and shipped throughout the country.



After experiencing all of the jobs in Hershey's factory, museum visitors choose which type of work would suit them best.

Visitors are welcome to choose from any of the jobs in the factory while workers during Milton Hershey's time had to stick with gender specific roles.

Think About It:

What made a task a "man's job" or a "woman's job"?

Do we still have gender specific jobs today?



Failures to Fortune Exhibit

Milton Hershey was not handed a multi-million dollar chocolate company. He had to work for it...

- Hershey moved around a lot as a child and attended at least 7 different schools. His education was equivalent to that of a fourth grader.
- After failing as an apprentice for a newspaper company, he went to work for a candy and ice cream maker in Lancaster, PA.
- Hershey began his own confection business in Philadelphia, PA and went bankrupt after six years.
- Hershey then went to New Orleans and Chicago looking for work in the confection business. He had no luck.
- Hershey began his second confection company in New York City, NY and went bankrupt again after three years of business.
- Hershey returned to Lancaster, PA and made his own caramels with fresh milk, creating the "Lancaster Caramel Company". He was successful at last!

FAILURES TO FORTUNES

CARAMELS ONL

THE LANCASTER CARAMEL COMPANY

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fter a decade of travels and travails, ventures and failures, Hershey returned to Pennsylvania in 1886 and founded the Lancaster Caramel Company.

This time, he got it right.

Hershey developed his own recipes—but this was no one-man show. By 1894 he employed over 1,300 workers, claimed "the largest caramel factory in the world," and added a subsidiary chocolate company.

ADVERTISEMENT, CONFECTIONERS' JOURNAL LANCASTER CARAMEL (OM) C. 1896-1800

- Hershey added new machinery to his caramel business and added a subsidiary company, "Hershey Chocolate Company".
- In 1900, Hershey sold the "Lancaster Caramel Company" for one million dollars with a goal to focus on making an affordable milk chocolate.
- Hershey realized that he would need a larger factory for his big dreams. Central Pennsylvania was the perfect place to provide the water, rail lines, fresh milk, and hard workers necessary for the new factory.
- The Hershey Chocolate Factory began operating in 1905 and was a huge success.
- Milton Hershey believed in the Golden Rule and spent his fortunes from the company in two ways building up the town of Hershey and investing in the Hershey Industrial School for orphan boys.
- Hershey's hard work and dedication shows the importance of perseverance and never giving up!

Tastings: Chocolate From Around The World



Following a tour of the museum, visitors are encouraged to stop by the chocolate tasting area.

Drinking chocolates from six different countries demonstrate how cocoa beans from around the world lend to different flavor combinations.

Would you prefer a 72% cacao "woody" drinking chocolate from Venezuela or a 33% cacao drinking chocolate from Java with caramel and green tea undertones?

Now is the time to find out!

Visit the Chocolate Lab to Make Your Own Chocolate Bar



From cacao pod...

...to chocolate bar!

Museum visitors can learn how the production of Hershey's chocolate relies on cacao trees, a natural resource from Central and South America. Pollination of the trees' flowers by midge flies is essential for the cacao pods to grow. No flies...no chocolate!

Back in the Classroom...



Miss Anderson's class was excited to hear about her recent trip to the Hershey Story Museum. They are looking forward to learning more about chocolate during their STEAM unit this spring!

Students have already been introduced to the chocolate making process and had the opportunity to work together to make their own chocolate bar.

Lesson Plans Provided by The Hershey Story Museum

- Chocolate Graphing: <u>https://hersheystory.org/wp-content/uploads/2015/10/MHChocolateGraphing.pdf</u>
- The Hershey Community Past And Present: <u>https://hersheystory.org/wp-content/uploads/2015/10/hersheyPastandPresent.pdf</u>
- Milton Hershey Quilt Activity: <u>https://hersheystory.org/wp-content/uploads/2015/10/MHquiltactivitydoc.pdf</u>
- Cacao Tree Geography: <u>https://hersheystory.org/wp-content/uploads/2015/10/MHCacaoTreeGeography.pdf</u>
- It's Off To Work We Go: <u>https://hersheystory.org/wp-content/uploads/2015/10/ItsOffToWorkWeGo.pdf</u>
- Milton Hershey Anticipation/Reaction Guide: <u>https://hersheystory.org/wp-content/uploads/2015/10/Milton-HersheyAnt_Reaction.pdf</u>

Additional information can be found at: <u>https://hersheystory.org/</u>

The information on this PowerPoint was gathered at The Hershey Story: The Museum on Chocolate Avenue (63 West Chocolate Avenue - Hershey, Pennsylvania).