

Year 4 Autumn 1 History Knowledge Organiser

Bournville v. Aztecs and Mayas

Article 29 (goals of education) Education must develop every child's personality, talents and abilities to the full. It must encourage the child's respect for human rights, as well as respect for their parents, their own and other cultures, and the environment.

The Maya



The Maya are native Americans of Central America, who built a great civilisation in the tropical rainforest that lasted for over 2000 years. The earliest Maya settlements were built in about 1800 BCE. The golden age of the Maya was between 250 and 900 CE. At its peak, the civilisation was made up of 40 great cities and almost 2 million people. The Maya people became expert mathematicians and were skilful astronomers and architects. Suddenly, in around 900, many of these significant Maya settlements were abandoned. No one is quite sure why, but it is possible that changes in the climate or overpopulation made the cities uninhabitable. The Maya still live in the same areas of Central America today, continuing many of their historical traditions.



Food and farming

The Maya had to overcome the challenge of growing food in the rainforest to feed the growing populations of their urban centres. They used a slash-and-burn method of farming, which meant cutting down trees and plants to make room for their crops. The soil they farmed was not very fertile, so the Maya used ash for fertiliser and rotated their crops. Crop rotation allows the soil time to recover before replanting and helps increase yields. Another characteristic feature of Maya agriculture was terracing. Built to increase the amount of land that can be farmed, terracing involves levelling out hilly and mountainous areas by building walls.

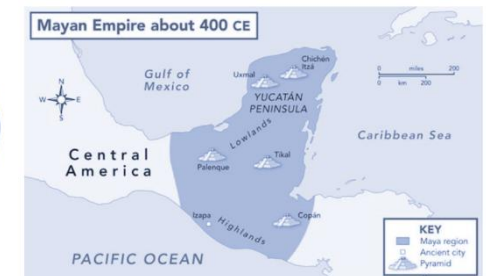


Beliefs

The Maya worshipped different nature gods, including gods of the Sun, the Moon, rain and corn. The rulers of Maya society were the kings, or holy lords, who claimed to be related to gods. They performed many rituals, including human sacrifice, to pay respect to their gods.



Location



The Aztecs



The Aztecs ruled over a large and powerful empire that reached from the Pacific Ocean to the Gulf of Mexico in the central and southern parts of modern-day Mexico. The Aztecs had been a nomadic tribe but came to settle on several islands in Lake Texcoco, where they built the great city of Tenochtitlán. They were very skilled architects and built great pyramids and temples where they worshipped many different gods. The Aztec empire became very powerful through trade and conflict and continued to expand until the sudden arrival of Spanish explorers in 1519. These conquistadors, led by Hernán Cortés, defeated the skilled warrior Aztecs in only two years. The Aztec's defeat marked the end of the last ancient Mesoamerican civilisation.



Food and farming

The Aztec empire was successful because of its mighty armies and fighting abilities but also because of the skills of its farmers. Most Aztecs were farmers. There were also traders and craftspeople. The Aztecs built intelligent systems of irrigation and grew floating gardens on lakes, called chinampas. These ingenious farming methods allowed the Aztecs to produce more than enough food and resources for their needs. The Aztec population multiplied, and trade prospered across the empire. Successful trade made the Aztec rulers very wealthy.



Beliefs

The Aztecs believed in many different gods including Huitzilopochtli, a sun god and the god of war. Human sacrifice (killing of people for religious reasons) was a characteristic feature of Aztec rituals. After the Spanish had taken control, they quickly built new Christian churches and began converting the local people to Christianity.

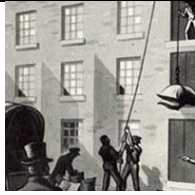


Location





In 1824,
John
Cadbury
opened a
grocer's shop at 93 Bull
Street, Birmingham



Crooked Lane

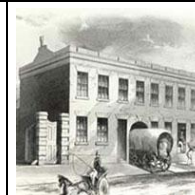
1831 - John
Cadbury
opens
factory in

LIST OF CHOCOLATES AND COCOAS, MANUFACTURED BY JOHN CADBURY, BIRMINGHAM.

CHOCOLATES.	
Churchman's Chocolate	5
Fine Crown	4
Best Fick	4
Plain	4
British	4
Creola	4
Spanish	4
Oran	4
Plain London	4
Chocolate Cakes, London	4
Oran	4

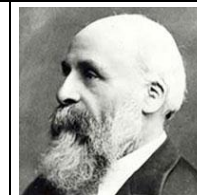
less than 16 varieties of
drinking chocolate and 11
different cocoas!

By 1842
John
Cadbury was
selling no



business moved into a new,
larger factory in Bridge
Street in the centre of
Birmingham.

In 1847, the
Cadbury
brothers'
booming



John's health
rapidly
declined and
he finally
retired in 1861, handing over
complete control of the
business to his sons, Richard
and George Cadbury

When the Bridge Street factory became too small, in 1878 the brothers found their new home. They chose a 14½ acre greenfield site between the villages of Stirchley, King's Norton and Selly Oak, about four miles south of central Birmingham. The site comprised a meadow with a cottage and a trout stream - the Bourn. The factory was initially going to be called, Bournbrook, after the cottage and Bournbrook Hall which stood nearby. But instead, 'Bournville' was chosen - combining the name of the stream with 'ville', the French word for town. At Bournville, workers lived in far better conditions than they'd experienced in the crowded slums of the city. The new site had canal, train and road links and a good water supply.

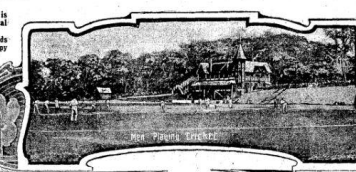
Beautiful Bournville.

"THE FACTORY IN A GARDEN" WHERE COCOA IS MADE.

AMONGST surroundings that would give even a nobleman's park is made one of the most popular and beautiful of a critical public - Cadbury's Cocoa.

At the present time, when so much interest is shown in the methods used in the preparation of food products - when housing problems occupy the minds of politicians and humanitarianism when labor problems seem part and parcel of our daily existence - when hygiene is a matter which almost everyone studies - it is highly instructive to compare Bournville, the Garden Village where Cadbury's Cocoa is made, with most other manufacturing centres. Such a comparison explains in no uncertain fashion why Cadbury Bros., Ltd., have so easily maintained the foremost position for their various preparations and particularly Cadbury's Cocoa.

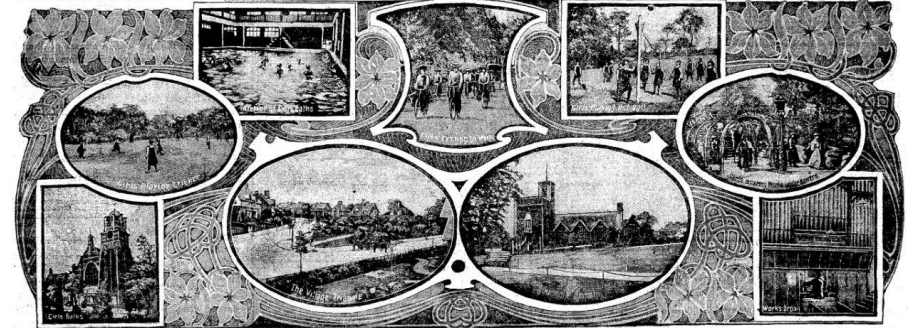
Barely indeed do employees get that whole-hearted cooperation of their workers which is characteristic of the relations existing between Cadbury Bros., Ltd., and their entire staff. Such a satisfactory state of affairs must have a deep influence on the quality of the production of this well-known firm, tending not merely to uphold the standard already set, but to help in still further raising it.



It is a matter of no surprise to those who have been fortunate enough to visit "The Factory in a Garden" that Cadbury Bros., Ltd., have gathered round them a regiment of workers who constantly get forth their best in the interests of the firm. To see how contented and happy each employee is - to note the interest they take in their particular task - is most refreshing, especially if the visitor knows something of the conditions which obtain in most factories.

It is certain that Messrs. Cadbury Bros. do not look upon their employees merely as cogs in some huge business machine. To them, each member of their staff is a human being worthy of individual consideration. The workers soon know this, and appreciate it. Whether at work, at play, or at home, they realise that their employers' welfare is constantly studied by their employees. This, of course, is a great incentive to them to put their whole heart into their work.

Indeed, Bournville can well be regarded as the ideal workshop. And everyone of us who drinking our cup of Cadbury's Cocoa must feel a double satisfaction as we remember this fact.



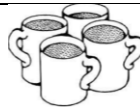
Mayans grow
cacao beans
to make a
bitter drink
called *chocol haa*. Only
rich people can drink it.



Aztecs buy
cocoa
beans
from the
Mayans to
make *chocol haa* too. Only
the richest people can drink
it. They also use cacao
beans for money.



Spanish
explorers
taste
chocol haa
and take
cocoa beans back to Spain.
Spanish add sugar to make it
sweeter and serve it hot.
Rich Spanish secretly drink
hot chocolate for 100 years.



Europeans
start to find
out about
drinking
chocolate. Chocolate
houses start to open where
rich people can drink hot
chocolate. English chocolate
houses use milk in their hot
chocolate, instead of water.

Machines are invented to
grind cacao beans quicker
and easier. Cocoa beans
become cheaper and soon
everyday people can drink
hot chocolate too.

In Holland, a machine is
invented that presses fat out
of ground-up cacao beans.
It separates the cocoa butter
from the cocoa powder so
the powder mixes easier in
water to make smoother hot
chocolate.

Cadbury

In England,
Richard and
John
Cadbury
start to
make solid eating chocolate
by mixing *cocoa butter* with
cocoa powder and sugar.

Ancient
Times

1400

1500

1600

1700

1820

1840

