Underline the subjects in every sentence. Then, correct all errors using the first correction as a model. The number in parentheses at the end of each paragraph indicates how many errors you should find.

Although European explorers came to the New World in search of gold, the new fruits and vegetables of the New World were much more important to the Old World than all the gold they ever found. Before contact with the New World, there was no tomatoes, corn, or potatoes in the Old World. However, for many of us, the greatest gift of all the New World’s many agricultural products were the food and beverage that we call chocolate. All products containing chocolate in any form comes from the seeds of the cacao tree. The Mayas in Central America was the first to discover how to produce chocolate from cacao seeds. (4)

A number of large, melon-shaped pods grow directly on the trunk and larger branches of the cacao tree. Each of these pods contain up to forty almond-shaped seeds. The seeds, after being removed from the pod, fermented, and dried, is transformed into the commercial cocoa bean. (2)

The first step in producing chocolate from the cacao beans are to remove the outer shells. What remains after the shells have been removed are called nibs. Nibs contain a high percentage of a natural fat called cocoa butter. When nibs are heated and ground, the cocoa butter is released. The mixture of cocoa butter and finely ground nibs form a liquid called chocolate liquor. The chocolate liquor, after being cooled and molded into little cakes, are what we know as baking chocolate. Baking chocolate and sugar is at the heart of all those wonderful chocolate goodies that we would all die for. (5)