GEOLOGY

Caramel mesa lies atop an underground sugar bed called the "Kellogg Formation" which is responsible for the alcoves and caves common throughout the park. The Kellogg Formation was created over 300 million years ago when a sugary lava flow from Mount Sucrose flowed into the region and covered the unconsolidated RK soils. Over millions of years, the material cemented into rock. Wind-blown brown sugar deposits then covered the region in a loess-like deposit that hardened into rock. Underlying the Kellogg Formation is the Hines formation, a porous rock with a cake-like texture. The Hines formation consists of three types of rock: yellow, apple, and chocolate.

Caramel Cliff was built in a naturally-occurring alcove. Alcoves are formed when the marshmallows that bind the soils melt in the sun during the hottest days of the year. The exposed RK soils quickly break down wherever they come into contact with water, forming caves and alcoves.

ENVIRONMENT

The Caramel Cliff House environment was rich in sugar and the wildlife that feed on it. An abundance of hummingbirds, bees, wasps, butterflies, ants, and bears lived in the region. Vegetation in the area was sparse, but included sugar sage, sugar junipers, and sugar pines. Sugar cane grew along the canyon bottoms that had permanent streams.

The average rainfall for Caramel Cliff House is .1 inches, and the average temperature is 68.

PARK RULES

It is your responsibility to know and follow National Pastry Service rules and regulations. By observing these, you can have a delicious dessert and help the Caramel Cliff House become a permanent part of Anthro party history.

- Stay on the marked trails.
- Pets must be leashed at all times; only registered service animals (i.e., interns) are allowed in public buildings or on trails.
- No camping or overnight parking.
- Help keep wildlife wild. It is illegal to feed, capture, chase or tease the curators.
- Photographs are permitted.

FOR YOUR SAFETY

- Consider your physical health before eating any portions of Caramel Cliff House. The National Pastry Service is not liable for any dental or other health consequences of eating the site. Enjoy in moderation.
- Do not consume any portion of Caramel Cliff House 30 minutes before swimming.
- The Caramel Cliff House contains sugar, eggs, sugar, dairy, sugar, wheat, sugar, and nuts. Consume at your own risk.
- The Caramel Cliff House was produced in a facility that processes nuts, eggs, and soy.

In case of emergency, call 911.

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Caramel Cliff House hours:
Open daily on December 19th, 1 PM-4 PM. Admission is free.

Directions:
From I-66, I-495, or any other local roads, follow signs that lead you to the entrance at the National Museum of Natural History. The Caramel Cliff house is located on the 10th Mesa at Constitution Avenue.

http://www.sugaroverload.nps.gov
WELCOME

Caramel Cliff House is one of the premier archaeological parks administered by the Department of the Sugar, National Pastry Service. It is one of 9 pastry service units studied by the Smithsonian’s Department of Anthropology. The Pastry Service opens the park once a year for self-guided or ranger-led tours. We hope you enjoy your visit.

Caramel Cliff House Park covers hundreds of servings. The park protects the caramel, chocolate, and apple cake resources at the site and oversees approximately one million calories in the research collection. Eric Hollinger, Sugar Specialist, was able to produce this reconstruction of the Caramel Cliff House after careful study of the survey maps and excavations by the Caramel Cliff Archaeological Center.

As you explore the park, we hope you will see the resemblances between this site and the cliff dwellings at Mesa Verde. Unlike Mesa Verde, visitors to Caramel Cliff House are strongly encouraged to take pieces with them.

HISTORY

Native Americans first came to the region thousands of years ago. Due to dietary prohibitions on processed sugar (known as the Twinkie taboo), they abandoned the region due to lack of food. After an easing of the restrictions on sugar consumption, Native Americans returned to the area in the 13th century. When caramel became scarce, the people of Caramel Cliff House left the region for the rich sugar fields of the Rio Sucre.

The first Spanish explorers to Caramel Cliff called the area Tierra de Caramelo, or "Land of Caramel." The Spanish lingered briefly to make candies and claim the land for the King of Spain, then continued on in their pursuit of gold.

In 1875, the Hostess family established a mining claim at the site and homesteaded here. Word of the caramel riches quickly spread. On June 29, 1906, President Theodore Roosevelt established Caramel Cliff House Park to "preserve the works of man in sugar," the first—and still only—U.S. pastry park of its kind.

ARCHAEOLOGY

The people of Caramel Cliff House lived in a large village with many roomblocks, kivas, and towers. Recent studies reveal that Caramel Cliff House contained 12 cakes, 20 batches of Rice Krispy treats, and thousands of caramel bricks. The towers were reinforced with a solid gingerbread wall for structural stability.

Archaeologists estimate that up to three families, or 30 people, lived at the site.

Archaeologists believe that Caramel Cliff House was occupied by craft specialists who skillfully made bricks of caramel. The bricks were used in their buildings and traded extensively throughout the region for goods such as stone axes, pottery, and turquoise. The importance of caramel can be seen in a petroglyph from the site recorded in an 1885 sketch. The petroglyph maps the location of Caramel clan villages and tracks migrations through the region.

Compared with Americans today, the people who lived at Caramel Cliff had relatively short lives, due to the high consumption of sugar and the lack of any other appreciable source of nutrition in the diet. While adults struggled with frequent energy crashes and high rates of diabetes, the children of the region are thought to have been very happy and energetic, as shown in a petroglyph that is located on cliffs below the site.

Petroglyph showing Caramel Clan villages and migrations.

Petroglyph depicting children at play, with two adults supervising their activities. One adult appears to be suffering from a headache.