

CALLING ALL CHOCOLATE LOVERS (announcing our newest RG session)!

Reserve your spot now ... only \$5 (you may pay in advance by any of our regular methods).

A Brief History of Chocolate and Tasting

In the lecture portion, we will discuss the history of chocolate starting as far back as 5500 years ago until present day. How we consume chocolate today is not the same as even 150 years ago. We will also discuss the differences between chocolatiers and chocolate makers and why each art is so important to the health of the chocolate industry.

Our tasting portion begins with a brief discussion of what is real chocolate and how do we find real chocolate in our stores. Participants will taste several chocolates from different origins around the world and discuss tasting notes and flavors found naturally in the chocolate.

SAMANTHA BROWN

Owner, Master Chocolatier

Sam has been obsessed with all things chocolate for as long as she can remember. As a small child, she had a chocolate scented calculator, pens, pencils, stickers, and lipstick; she wrote many reports on the history of chocolate and chocolate companies; traveled to Hershey, PA almost every summer to tour their factory.

As an adult, she began studying chocolate when she began studying to become a teacher. She took local classes in chocolatiering as well as international classes in culinary arts and gastronomy. She has pursued her passion for chocolate for 10 years, taking classes in France and Italy and studying with Ecole Chocolat in Vancouver, Canada. She also completed their Master Chocolatier Course with honours, all the while earning her Master of Education from Southern New Hampshire University.

With her background in education and her passion for chocolate, Samantha hopes to become "the Julia Child of chocolate." She firmly believes that anyone and everyone can learn to make gourmet, beautiful chocolates and confections at home with a little practice.