

* You must be logged in to ChocolateConnoisseurMag.com to read the magazine. *

NOTE: If you're having trouble viewing this email, please re-size it to be smaller horizontally, then all the elements should appear.



Chocolate Connoisseur

The Magazine For Chocolate Lovers

Chocolate Connoisseur Magazine

May 2018 Issue

Your Journey to Connoisseur Begins Here...



On the Cover

Introducing Terroir...

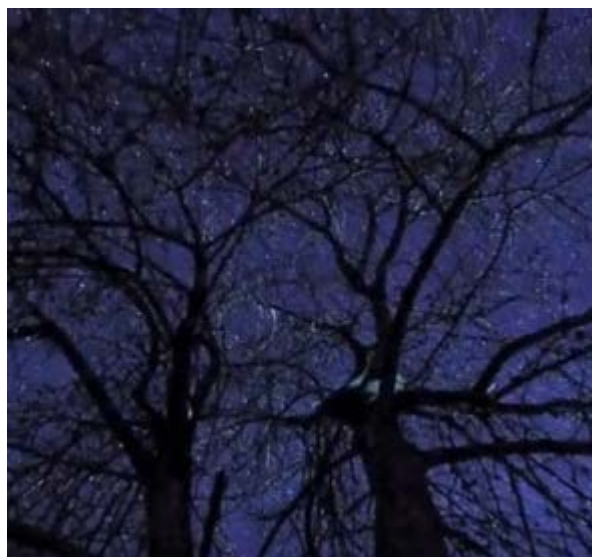
A partial selection of Terroir Chocolate's elegant, two ounce bars grace the May 2018 issue in this positively gorgeous cover photo, which showcases the Lemon Poppy, Sea Salt, Salty Nibber, and Haiti chocolate bars. Most of Terroir Chocolate's bars contain only three simple ingredients -- cacao beans, organic cane sugar, and organic cocoa butter...



Chocolate One on One

Up Close with Firefly's Jonas Ketterle

Victoria Cooksey returns to interview Jonas Ketterle of Firefly Chocolate and Ceremonial Cacao. Follow Jonas' chocolate journey through his brief tech startup days... to a fateful trip to Mexico... to the outstanding, transformative chocolate and drinking cacao of Firefly.



Chocolate Channel

Outstanding Video Content Awaits

Take a closer look at cadmium levels in cacao with ConsumerLab.com... see the future of sustainability in Dan Barber's inspiring video on self-contained ecosystems, the kind we hope cacao can one day emulate... Go behind the scenes on the creation of the Chocolate Windsor Castle... and get up close and personal with Jonas Ketterle at Firefly.



Chocolate Calendar

The Summer Heat Quiets the Festival Scene a Bit...

New York and Texas serve as the epicenters of chocolate this summer, with four festivals combined, but don't skip on the Projet Chocolat-affiliated Mujeres Milagros Chocolate Retreat in Santa Fe, or the fun Winter Park Festival in Colorado.



In the News

The Crazy Chocolate Incidents Continue!

In yet another crazy chocolate accident, liquid milk chocolate covers an entire four-lane highway in Poland... Shade grown cacao starts to gain traction once again... and Cadbury World creates a giant chocolate castle for the Royal Wedding.



Editor's Corner

Well Hello Summer, We've Missed You

Summer's no chocolate fly zone sits only days away, and as we put the highest quality chocolate on hold for a few months, it's time to focus even more than normal on the ideal place for you to find your chocolate – locally. Plus, On the Chocolate Regular returns in June to help a little as well...



Chocolate Recipe

Terroir's Favorite Chocolate Sauce

Terroir Chocolate's Josh and Kristin Mohagen call this their favorite chocolate sauce recipe. With ice cream sundae season upon us (although does it really ever leave?), we think it's perfect timing to bring you this chocolate sauce straight from the makers at Terroir.



Healthy Bean

Chocolate, Cadmium, and Lead?

We always love diving into the positive health effects stemming from our favorite food, but we'd also be remiss to not mention any health concerns in the chocolate world as well. Ironically, as chocolate connoisseurs, the possible health danger we're discussing today actually puts us more at risk, not less, so it's very important that you pay attention to this...



Chocolate Offer

Terroir Chocolate

Terroir Chocolate delivers two distinct collections -- Single Origin and Dark Milk -- to satisfy your bean-to-bar chocolate cravings one last time before the summer no-shipping season sets in. From Belize, to Haiti, to the Dominican Republic, it's time to taste Terroir.

Order by June 12th – it's your last chance for chocolate until September!