

**FORGET LOVE,
FALL IN CHOCOLATE!**

**Global Giving Circle Presents
Valentine's Day Chocolate Tasting Extravaganza 2009**

OUR SPONSORS

CHOCOLATE

AMANO ARTISAN CHOCOLATE

Amano sources only the world's very best cacao beans and ingredients. The company visits the plantations, buys from the growers, and when necessary works with farmers to improve their skills in properly growing, fermenting and drying the cacao beans to meet Amano's standards. By working with small, carefully controlled batches and lots of love and attention, Amano seeks not to be the largest chocolate company, but simply to make the very best chocolate humanly—or heavenly—possible.

amanochocolate.com

BAKED

We like to think of ourselves as dessert experts; the kind of people blessed with a highly (almost holy) developed sense of taste and smell. Collectively, the Baked family has eaten thousands of cakes and muffins and brownies (sometimes for dessert, sometimes as our only meal) and we have agonized over our dessert menu to the point of absurdity. Our little storefront in Red Hook Brooklyn is our ode to the perfect bakery and we call it, simply, "Baked".

Owners Matt Lewis & Renato Poliafito just published their first book together, Baked: New Frontiers in Baking, to rave reviews.

bakednyc.com

CHOCOLATE FOR CHANGE

Chocolate For Change is a New York City based company specializing in creating chocolate bars for various causes or fundraising events. The wrappers are designed with a specific cause, organization or charity in mind and display graphics and text that serve to inform others. The mission of Chocolate for Change is to educate the public and raise funds for issues that are close to our hearts and benefit humanity. We are committed to causes that not only require our dollars, but also our attention and dedication to make a positive change in the world. We can't change the world overnight, but we can make a difference (one bite at a time). Rainforest Alliance certified.

chocolateforchange.com

THE CHOCOLATE ROOM

NYC's #1 Dessert Cafe, Zagat, 2008, 2009. We are a chocolate boutique and dessert cafe with two locations in Brooklyn. Discover a new chocolate bar or handmade confection from Fritz Knipschildt. Enjoy one of our homemade desserts, ice creams, wines or fair trade, organic coffees. Visit us in Park Slope at 86 Fifth Ave or in Cobble Hill at 269 Court St. Sunday-Thursday. 12pm-11pm, Friday-Saturday 12pm-12am.

thechocolateroombrooklyn.com

DIVINE CHOCOLATE

Divine Chocolate is a specialty fair trade chocolate company co-owned by the 45,000 member of Kuapa Kokoo Farmers' Cooperative.

divinechocolateusa.com

DONNA & CO.

From critical care nurse to artisan chocolatier – this is the short story of Donna & Company founder, Diane Pinder. Her CocoaBee® exceptional chocolates are hand-made culinary delights made from the best Belgian chocolates and natural ganache centers. Donna Toscana™ Tuscan Style™ Chocolates are produced from the finest dark South American chocolate incorporating the bold flavors inspired by Florentine chocolatiers. Visit us at our café: 19 Eastman Street, Cranford, NJ 07016.

shopdonna.com

FINE & RAW

FINE & RAW specializes in raw chocolate confections. Cunningly absent of sugar, dairy and additives, raw chocolate is a reverence for creaminess, possibility and ecology. Creativity, innovative play, laughter and movement are the infused flavors. All Fine & Raw chocolate is both fair trade & organic.

fineandraw.com

JACQUES TORRES

Jacques Torres specializes in fresh, hand-crafted chocolates that are free of preservatives and artificial flavors. Jacques has given new life to classic recipes. He uses state-of-the-art technology in his custom-designed chocolate factory. Visit us at our 3 locations: 350 Hudson Street (at King Street), 285 Amsterdam (between 73rd & 74th), and 66 Water Street, D.U.M.B.O., Brooklyn.

mrchocolate.com

MARIEBELLE

MarieBelle®'s signature line of chocolates combine the finest chocolate, eclectic ingredients and artisanal techniques, creating nothing less than works of art. Named after Maribel Lieberman, designer and founder, the chocolates resemble semiprecious jewels displayed in their beautiful boxes. Everything about MarieBelle® New York is haute couture, with a timeless style that feels classic and contemporary. Giving a treasure of chocolate has never been this fashionably correct.

mariebelle.com

SHORT BREAD

Short Bread specializes in delicious baked goods for every diet. It's all healthy! Never any dairy, sugar or fat added.

shortbread@jshortdesigns.com

SWEET EARTH ORGANIC CHOCOLATES

We believe that capitalism comes in different flavors—not just the survival-of-the-fittest sort, but a softer, kinder, and more sustainable way of doing business that considers the needs of our planet and its people. We produce chocolate that's better for the environment. Support the future by purchasing our delicious, high-quality products made from fair trade and organic chocolate. Every year owner Tom Neuhaus leads a chocolate tour to Ghana and Ivory Coast. For more info visit www.projecthopeandfairness.org:

sweetearthchocolates.com

sweetriot

sweetriot is creating a sweet movement to fix the world with our all natural 'peaces' collection. We take 'peaces' of the chocolate bean (100% dark cacao nibs) and dunk them in dark chocolate. We source and produce our products in Latin America, and use recyclable, reusable packaging that features art work by emerging artists. At only 1-2 calories per 'peace' you never feel guilty. Life is short, be sweet! Hit our website to get your ultimate dark chocolate fix!

sweetriot.com

THEO CHOCOLATE

As the only organic and fair trade bean-to-bar chocolate company in the United States, Theo chocolate is defining the intersection of world class chocolate making and sustainability!

theochocolate.com

STOGO

Stogo Gourmet Ice Cream is the healthiest, most delectable frozen dessert you'll ever taste. We use only the finest premium organic dairy-free ingredients with no refined sugars, no animal products, no preservatives and no artificial flavorings—made from all natural ingredients, pure artisanal chocolate from South America, and organic agave instead of processed sugar. Try our many varieties, from spicy Mexican to fruity orange to nutty hazelnut chocolate. Please visit our store at 159 2nd Ave (entrance on 10th St), in Manhattan.

stogonyc.com

VERE

VERE... "the true, the real, the authentic." Vere is *Chocolate with Benefits*, where we never sacrifice ethics for quality, or health for flavor. Our concept was born in 2003 with the goal to craft an extraordinarily delicious chocolate that was rich with cocoa, low in sugar, high in antioxidants, totally natural and could stand up to the world's best chocolates. We use sustainably grown, pesticide-free cocoa beans. Visit us Monday–Thursday 12pm–5pm, Friday 12pm–6pm, 12 West 27th Street (Between Broadway & 6th Avenue).

veregoods.com

VOSGES HAUT-CHOCOLAT

Vosges Haut-Chocolat creations are made with the finest ingredients from around the world, sourced by owner and chocolatier Katrina Markoff. Katrina pursued her dream of studying the culinary arts at Le Cordon Bleu, and then embarked on a world tour which commenced with an apprenticeship in Spain under the direction of Ferran Adria. Upon her return, Katrina founded Vosges Haut-Chocolat with the concept of Travel The World Through Chocolate. The company's mission is to create sustainable luxury chocolate and bring about awareness of indigenous cultures through the exploration of spices, herbs, roots, flowers, fruits, nuts and the obscure. Katrina has been recognized as the Bon Appetit Food Artisan of the Year, and was also selected as one of the top 35 culinary artists by Food & Wine Magazine.

vosgeschocolate.com

CHOCOTOURISM

BITTERSWEET ESCAPES

Bittersweet Escapes is a boutique chocolate event & travel business built on the belief that discovering chocolate should be the highlight of any experience. Founder, Kamini Reddy, has worked with the Chocolate Show New York, artisanal chocolatiers, multinational corporations and small businesses. Reddy has more than 10 years of combined chocolate, management, event and travel experience. In addition, she is currently the organizer of the largest chocolate club in the U.S. (more than 700 members) and always enjoys exploring what New York City has to offer. She takes pride in crafting the ultimate escape for the chocolate lover, from chocolate tasting events to tours around the city.

bittersweetescapes.com

WINE

THIRST WINE MERCHANTS

Inspired by Alice Waters and Kermit Lynch, and just steps from Fort Greene Park, Thirst features delicious, food-friendly, thirst-inspiring wines that reflect what Italians call *l'ambiente del vino* and the French call *terroir*.

thirstwinemERCHANTS.com

MUSIC

PUTUMAYO

Putumayo World Music was established to introduce people to the music of the world's cultures. In the past fifteen years, the label has become known primarily for its upbeat and melodic compilations of great international music characterized by the company's motto: "guaranteed to make you feel good!" Putumayo is considered a pioneer and leader in developing the non-traditional market. The company's commitment to helping communities in the countries where the music originates has led to the label contributing more than a million dollars to worthwhile non-profit organizations around the world. In April 2008, Putumayo celebrates its 15th anniversary with the release of African Party.

putumayo.com

COFFEE

STUMPTOWN COFFEE ROASTERS

Stumptown Coffee Roasters is dedicated to providing the freshest, most unique coffees in the world, roasted by hand in small batches. Believing in the social, environmental, and economic benefits of sustainable business leads us to not only support coffee farms that are committed to the well being of their workers, land, and water, it also compels us to be a sustainable business in our own community. We take care in finding and roasting our remarkable coffees and it is our pleasure to train and educate those wishing to prepare a great cup and outstanding espresso. We think you'll notice the difference.

stumptowncoffee.com



globalgivingcircle.org

THE GLOBAL GIVING CIRCLE is a network of individuals who come together to support creative and innovative solutions to alleviate poverty.

The Global Giving Circle is a network of individuals who come together to support creative and innovative solutions to alleviate poverty. We believe that anyone who gives their time or money to meaningful causes—regardless of their income—is a philanthropist. Furthermore, we believe that giving can be fulfilling, stimulating and fun. We support an array of hand picked, grassroots organizations that offer innovative approaches to the world’s most pervasive humanitarian problem: poverty. We look for AND find the ingeniously simple solutions to problems that drastically change a life for the better. Consider the elegant thinking behind VisionSpring: they provide affordable glasses to the working poor (tailors, electricians,

goldsmiths, mechanics) while training local women to be lay-opticians. This simultaneously addresses the rehabilitation of breadwinners and the creation of a successful female work force. This is just one example of the for-profit and non-profit entities we support. Our goal is real, hands-on results. To this end, we also support projects which provide communities with tangible items they need like working wells, immunizations, schools, etc. If you know that true fulfillment comes from active engagement in the world, and if you want to donate your time, your skills, or your funds—come join us! We promise you a place in a vigorous, challenging and inspiring community. **For more information: globalgivingcircle.org**

YOU ARE TASTING CHOCOLATE FROM:

- ① Dominican Republic
- ② Panama
- ③ Ecuador
- ④ Colombia
- ⑤ Venezuela
- ⑥ Belgium
- ⑦ Ivory Coast
- ⑧ Ghana
- ⑨ Madagascar

OUR GENEROUS SPONSORS

