

What the Pros Know

WE ASKED BC CHOCOLATIERS TO TELL US THEIR MOST MEMORABLE CHOCOLATE MOMENT.

Thomas Haas, Haas Chocolates and Patisserie, Vancouver

My most memorable chocolate moment must have been when I visited the Valrhona chocolate factory in the south of France. We got a tour of the facility - you walk up stairs to a walkway with a view to the cocoa bean roasters and conches below. The intense aroma of the roasted beans and the conches travels up and hits you right there that for the first time in my life I thought this is how you must feel when you are "high". Hard to describe but true. I was slightly dizzy, though in a good way, and hung around as long as I could!

Marisa Goodwin, Organic Fair, Cobble Hill

The first taste of our inaugural batch of bean to bar chocolate made with cacao beans from Madagascar. It was a moment 5 years in the making and we were pretty thrilled with the chocolate.

Cam Shaw, Chocolate Tofino, Tofino

One time I was working with a gigantic Santa mold and had it flowing with about 15lbs of Chocolate. Just as I was thinking about how I may have over-filled it, the mold split apart, releasing chocolate all over the counter, my clothing and my shoes. I've worked with really large amounts of chocolate, but this was shocking!

Edward Suter, Schokolade Cafe, Vancouver

I was 6, and it was a week after Halloween. One of my aunts had just sent our family a "care package" from Switzerland and it included, of course, chocolate. When I managed to get a piece I very quickly realized that there was a difference—a big difference—between my Halloween loot and the "real stuff"

Wendy Boys, Cocolico, Vancouver

In 2004, I was invited to l'Ecole du Grand Chocolat in Tain l'Hermitage, France. It was a huge honour and I was incredibly nervous. Stepping off the train in the middle of the night and smelling the chocolate aroma wafting from the factory was the most amazing and comforting smell. The experience at that school cemented my love affair with chocolate and it became the focus of my life's work.

Marc Lieberman, Mink Chocolates, Vancouver

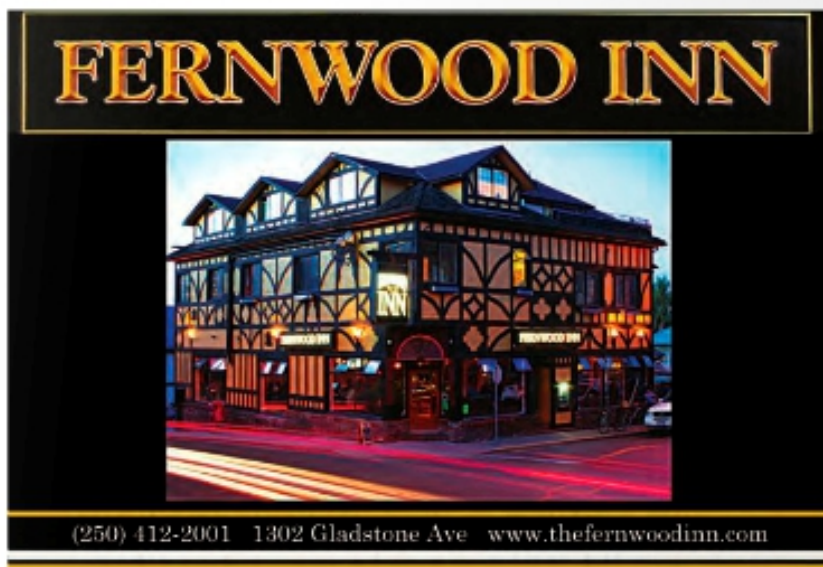
The development of product flavors for the Mink line of small batch artisan chocolate bars was a long and arduous process. I got a tremendous amount of support and encouragement from my wife along the way. To honor her, I named her favorite after her. My most memorable moment came when she read the website description of that, for the first time.

Heather Highnett, VinCoco Artisan Chocolates, Victoria

Inspiration from enjoying my first ever piccolo of champagne with chocolate on a road trip from Germany to Paris. I kept thinking of that moment while staying up three days straight making and packaging my first ever Vin Coco Christmas chocolates!

Kim Shaw, Chocolate Tofino, Tofino

Love and chocolate have always been a perfect pairing. This summer, we had the sweetest proposal in our tiny 250 square foot shop. Surrounded by hand-crafted chocolates, red roses, and a handwritten proposal in chocolate, she said yes. ☺



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