




2023

PETER'S® CHOCOLATE
THE MARK OF DISTINCTION®



In 1875, Daniel Peter brought the world a new idea: milk chocolate. A fine recipe that would make everyone from children to seniors smile through every mouthwatering bite.

Peter's® formulas have been around for many years, yet some of these flavors are still being discovered by chocolate lovers and reimagined by the boldest confectioners every day.

There's a special excitement that comes from tasting new flavors and immediately wanting to share them. This calendar will let you experience that sensation every month as you move through its pages.

Discover a modern palate for your future features and confections that mixes the classics with ingredients from different corners of your pantry and undiscovered aisles of the supermarket.

The 2023 Calendar dives into the sensory profiles of twelve of our most popular products, elegantly mixing their nuances with bold and classic pairings. Every month showcases exciting flavor notes and aims to spark curiosity, nourish creativity, and hopefully, bring some sweet eureka moments to your kitchen.

To all confectioners,
chocolate auteurs & alchemists out there:

Keep an open palate.

Explore new ingredients.

Play with pairings.

And most importantly...

Make them your own!

UNTAPPED POTENTIAL

A blend of winey and fruity notes makes Peter's® Burgundy® a perfect match for bitter and tangy companions.



matcha



blue cheddar



raspberry



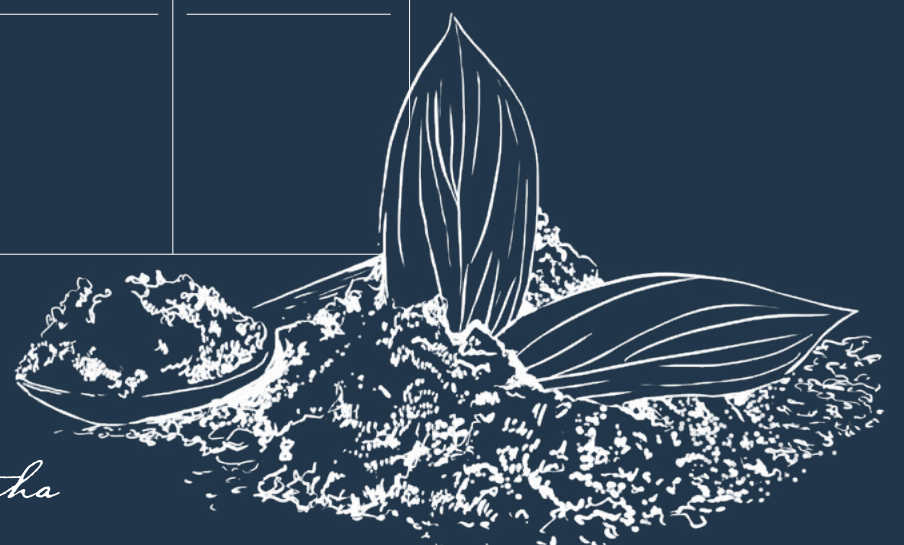
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 001	2 002	3 003	4 004	5 005	6 006	7 007
New Year's Day		National Chocolate Covered Cherry Day				
8 008	9 009	10 010	11 011	12 012	13 013	14 014
		National Bittersweet Chocolate Day				
15 015	16 016	17 017	18 018	19 019	20 020	21 021
Winter Fancy Food & Confection Show, Las Vegas, NV	Martin Luther King Jr. Day Winter Fancy Food & Confection Show, Las Vegas, NV	Winter Fancy Food & Confection Show, Las Vegas, NV				
22 022	23 023	24 024	25 025	26 026	27 027	28 028
		National Peanut Butter Day			National Chocolate Cake Day	
29 029	30 030	31 031				
		National Hot Chocolate Day				

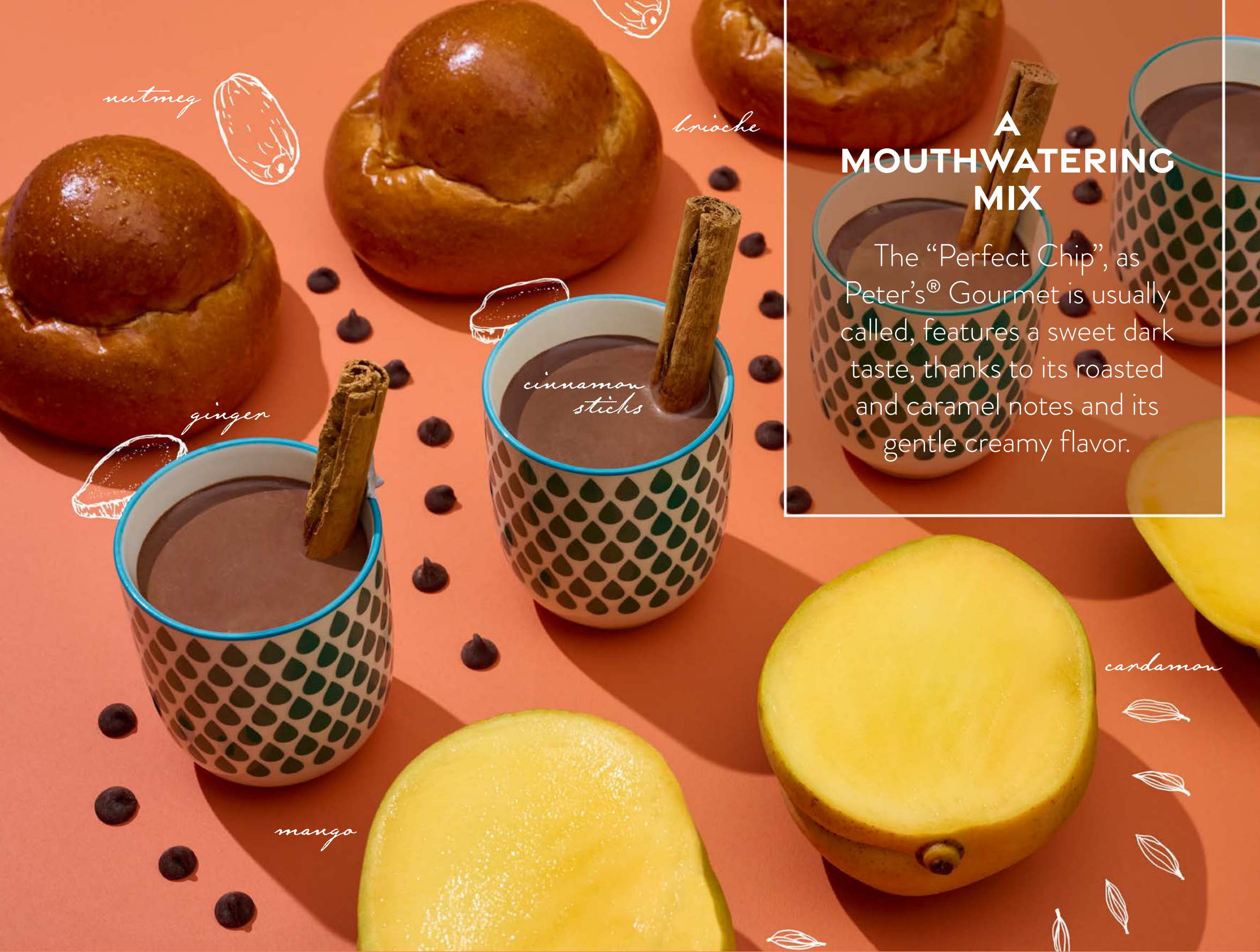
Peter's® Burgundy® blends perfectly with an unusual aide: matcha tea. The dryness of the matcha and its umami qualities mixes beautifully with Burgundy's creamy texture and fruity juiciness.

Wine and cheese have been paired for hundreds of years, but chocolate and cheese encounter a diplomatic distance. Despite this, the blue cheddar's salty tang taps the overlooked potential of Burgundy's winey notes and creates a sensory experience that might change your mindset regarding chocolate.

JANUARY

matcha





A MOUTHWATERING MIX

The “Perfect Chip”, as Peter’s® Gourmet is usually called, features a sweet dark taste, thanks to its roasted and caramel notes and its gentle creamy flavor.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 ⁰³²	2 ⁰³³	3 ⁰³⁴	4 ⁰³⁵
			<i>National Dark Chocolate Day</i>	Groundhog Day		
5 ⁰³⁶	6 ⁰³⁷	7 ⁰³⁸	8 ⁰³⁹	9 ⁰⁴⁰	10 ⁰⁴¹	11 ⁰⁴²
<i>National Chocolate Fondue Day</i>						
12 ⁰⁴³	13 ⁰⁴⁴	14 ⁰⁴⁵	15 ⁰⁴⁶	16 ⁰⁴⁷	17 ⁰⁴⁸	18 ⁰⁴⁹
		Valentine's Day	Flag Day (Canada)			
19 ⁰⁵⁰	20 ⁰⁵¹	21 ⁰⁵²	22 ⁰⁵³	23 ⁰⁵⁴	24 ⁰⁵⁵	25 ⁰⁵⁶
<i>National Chocolate Mint Day</i>	Family Day (Canada) Presidents' Day	RCI Caramels, Toffees & Brittles Course, Orlando, FL	Ash Wednesday RCI Caramels, Toffees & Brittles Course, Orlando, FL	RCI Caramels, Toffees & Brittles Course, Orlando, FL		<i>National Chocolate Covered Nuts Day</i>
26 ⁰⁵⁷	27 ⁰⁵⁸	28 ⁰⁵⁹				

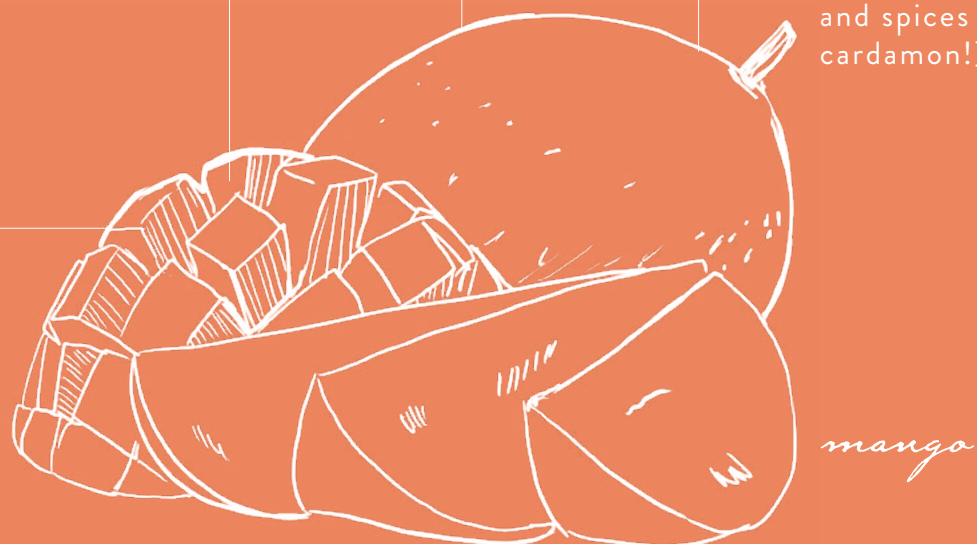
Spice it up! Peter’s® Gourmet melted and mixed with some spices creates a soothing Aztec-inspired hot chocolate, an ideal beverage to share and enjoy during winter.

We recommend any combination of cardamon, cinnamon, ginger, nutmeg, cayenne – maybe all fused together. Brioche balances the equation with a little salty treat.

Speaking of treats, what do mango and chocolate have in common? They both give mouthwatering sensations to those craving them, and they both go great with spices!

Mixing the dark fruit notes of the Gourmet drops with the juicy crunch of the mango becomes irresistible once you’ve tasted the right balance of fruit, chocolate, and spices (try nutmeg and cardamon!).

FEBRUARY



FANCY A FANCY TREAT?

Peter's® Newport™ blends a traditional creamy chocolate flavor, a dark bitter cocoa taste, and a hint of cherry. Whiskey, honey, mint, and dried fruits can attest to its pairing potential.



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 ⁰⁶⁰	2 ⁰⁶¹	3 ⁰⁶²	4 ⁰⁶³
5 ⁰⁶⁴	6 ⁰⁶⁵	7 ⁰⁶⁶	8 ⁰⁶⁷	9 ⁰⁶⁸	10 ⁰⁶⁹ Employee Appreciation Day	11 ⁰⁷⁰
12 ⁰⁷¹	13 ⁰⁷²	14 ⁰⁷³ Natural Expo West, Anaheim, CA	15 ⁰⁷⁴ International Women's Day Natural Expo West, Anaheim, CA	16 ⁰⁷⁵ Daniel Peter's Birthday Natural Expo West, Anaheim, CA	17 ⁰⁷⁶ Natural Expo West, Anaheim, CA	18 ⁰⁷⁷ Natural Expo West, Anaheim, CA
19 ⁰⁷⁸ Daylight Savings Time Begins	20 ⁰⁷⁹	21 ⁰⁸⁰	22 ⁰⁸¹ Western Candy Conference, Maui, HI	23 ⁰⁸² Western Candy Conference, Maui, HI	24 ⁰⁸³ St. Patrick's Day Western Candy Conference, Maui, HI	25 ⁰⁸⁴ Western Candy Conference, Maui, HI
26 ⁰⁸⁵ American Chocolate Week Begins National Chocolate Caramel Day Western Candy Conference, Maui, HI	27 ⁰⁸⁶ First Day of Spring	28 ⁰⁸⁷	29 ⁰⁸⁸ Ramadan Begins	30 ⁰⁸⁹	31 ⁰⁹⁰	

Good whiskey is made from the best grains, in the same way that Peter's® Newport™ medium-dark flavor is sourced from specially roasted beans. Although they come from different parts of the world, these two delicacies can find a new meeting point at your table.

A glass of smokey, malty whiskey can lift up Newport's roast to a new flavor dimension. Add a bit of nutmeg to your chocolate for an extra layer of flavor, and if you're feeling adventurous, try chocolate and whiskey with honey as well.

Newport is a baker's favorite for its lactic flavor and its ease in blending with dark fruit. Try Newport with dried blueberries and/or your favorite whiskey for a refined nightcap.

MARCH



AN ORIGINAL PAIRING FOR AN ORIGINAL FORMULA

Peter's® Broc® has found its way into traditional baking, décor, and ganache, but its original Swiss flavor and caramel notes make it remarkably delightful when used for dipping.



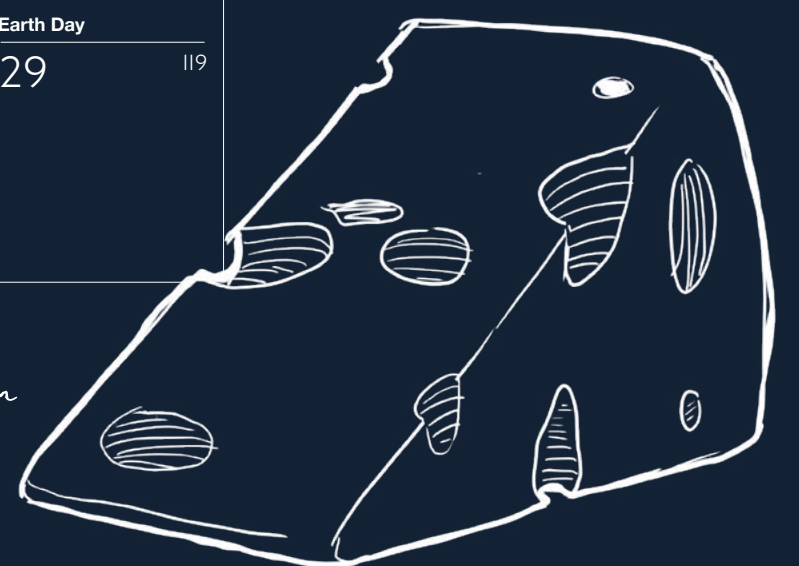
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 ⁰⁹¹
2 ⁰⁹²	3 ⁰⁹³	4 ⁰⁹⁴	5 ⁰⁹⁵	6 ⁰⁹⁶	7 ⁰⁹⁷	8 ⁰⁹⁸ April Fool's Day
9 ⁰⁹⁹ Palm Sunday	10 ¹⁰⁰ National Chocolate Mousse Day	11 ¹⁰¹	12 ¹⁰² National Caramel Day Passover Begins	13 ¹⁰³	14 ¹⁰⁴ Good Friday	15 ¹⁰⁵
16 ¹⁰⁶ Easter Sunday	17 ¹⁰⁷ National Siblings Day Easter Monday (Canada)	18 ¹⁰⁸	19 ¹⁰⁹	20 ¹¹⁰	21 ¹¹¹	22 ¹¹²
23 ¹¹³	24 ¹¹⁴ PMCA Annual Production Conference, Lancaster, PA	25 ¹¹⁵ Tax Day PMCA Annual Production Conference, Lancaster, PA	26 ¹¹⁶ PMCA Annual Production Conference, Lancaster, PA	27 ¹¹⁷	28 ¹¹⁸	29 ¹¹⁹ Earth Day
30 ¹²⁰			Administrative Professionals' Day		Arbor Day	

You've heard about caramel apples, but the juicy sweet and sour notes from pineapple and red grapes lift Peter's® Broc® to a new flavor experience. Broc's medium-light roast and original Swiss formula makes it one of the most popular Peter's products. Tasting it with fresh fruit deliciously proves its versatility.

Broc's creamy notes shine with the smokiness of a chunk of fine cheddar cheese and a glass of rum. The sophisticated sweetness of the rum and chocolate, paired with a strong cheddar brings to life a new, modern, chocolate version of a cheeseboard.

APRIL

cheddar



BRIGHT & BOLD

The smoothness of Peter's® Ultra® cannot be overstated. It's the lightest colored milk chocolate we offer, with sweet vanilla notes, caramel hints and a long finish.



cranberry

blackberry

pistachio

licorice

sweet apple

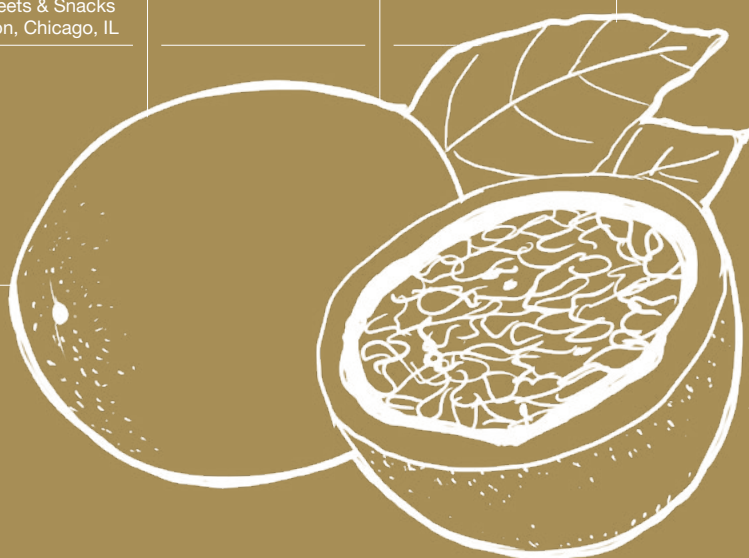
passion fruit

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 ¹²¹	2 ¹²²	3 ¹²³	4 ¹²⁴	5 ¹²⁵	6 ¹²⁶
		<i>National Truffles Day</i>	<i>National Chocolate Custard Day</i>		<i>Cinco de Mayo</i>	
7 ¹²⁷	8 ¹²⁸	9 ¹²⁹	10 ¹³⁰	11 ¹³¹	12 ¹³²	13 ¹³³
				<i>National Eat What You Want Day</i>	<i>National Nutty Fudge Day</i>	
14 ¹³⁴	15 ¹³⁵	16 ¹³⁶	17 ¹³⁷	18 ¹³⁸	19 ¹³⁹	20 ¹⁴⁰
<i>Mother's Day</i>	<i>National Chocolate Chip Day</i>					<i>Armed Forces Day</i>
21 ¹⁴¹	22 ¹⁴²	23 ¹⁴³	24 ¹⁴⁴	25 ¹⁴⁵	26 ¹⁴⁶	27 ¹⁴⁷
	<i>Victoria Day (Canada)</i> NCA Sweets & Snacks Exposition, Chicago, IL	NCA Sweets & Snacks Exposition, Chicago, IL	NCA Sweets & Snacks Exposition, Chicago, IL	NCA Sweets & Snacks Exposition, Chicago, IL		
28 ¹⁴⁸	29 ¹⁴⁹	30 ¹⁵⁰	31 ¹⁵¹			
	<i>Memorial Day</i>					

If chocolate and mint work together imagine what Peter's® Ultra® can do when mixed with the minty notes of licorice. Licorice adds a layer of spice to Ultra's lightness, harmonizing with a confectionery favorite.

Then there's passion fruit, an acidic, fresh add-on to any dessert that just begs to be turned into the star of a sweet and sour dessert.

Last but not least, Ultra's milky sweetness and uniquely flavored beans mix perfectly with pistachio nuts, blending sweet and salty flavors for a delicate yet crunchy treat.

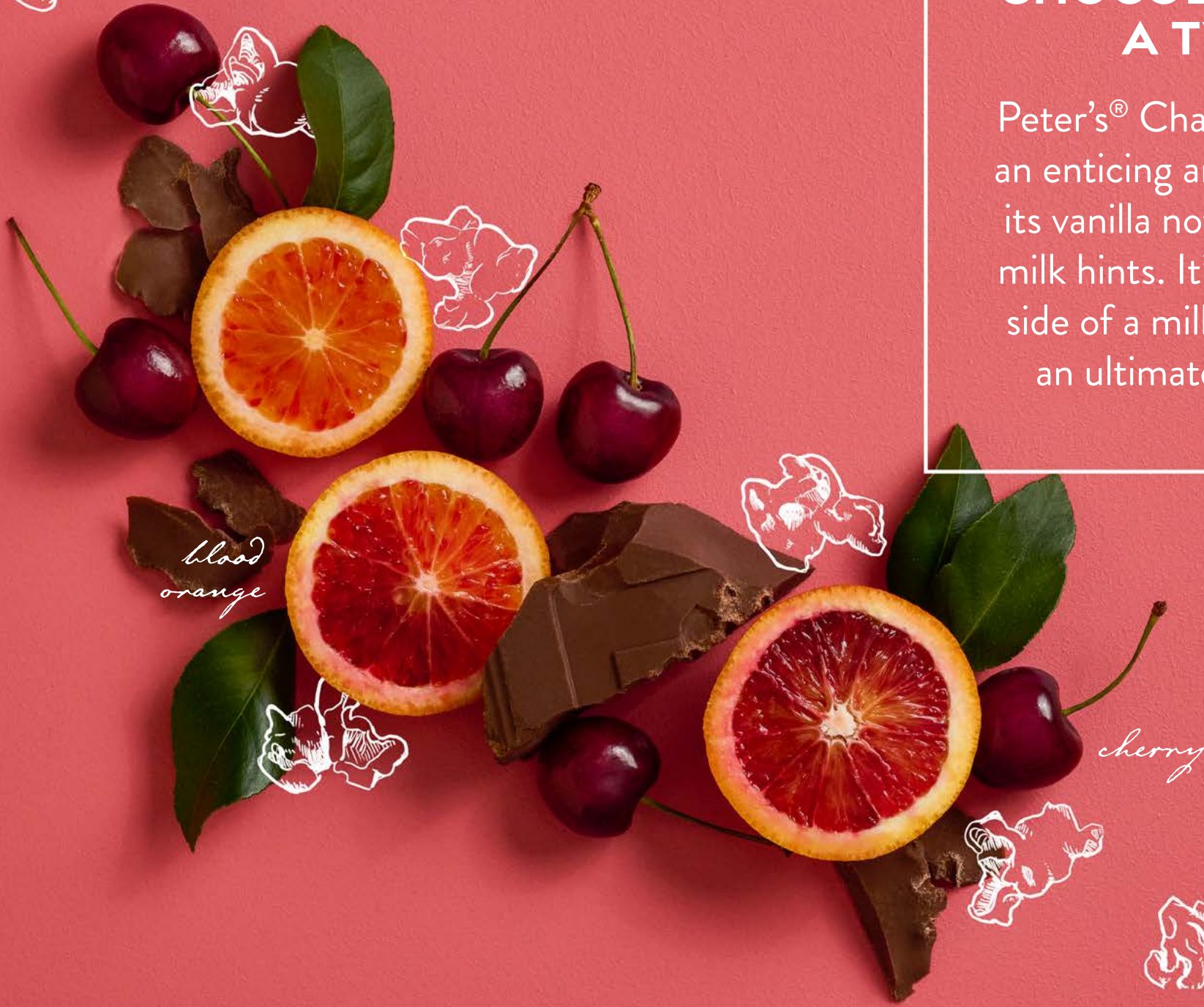


passion fruit

MAY



popcorn



blood orange

cherry

GLORIOUS MILK CHOCOLATE WITH A TWIST

Peter's® Chatham® features an enticing aroma, thanks to its vanilla notes and cooked milk hints. It's on the darker side of a milk chocolate for an ultimate indulgence.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 ¹⁵²	2 ¹⁵³	3 ¹⁵⁴
4 ¹⁵⁵	5 ¹⁵⁶	6 ¹⁵⁷	7 ¹⁵⁸	8 ¹⁵⁹	9 ¹⁶⁰	10 ¹⁶¹
		Dutch Valley Food Show, Lancaster, PA	National Chocolate Ice Cream Day	National Best Friends Day		
11 ¹⁶²	12 ¹⁶³	13 ¹⁶⁴	14 ¹⁶⁵	15 ¹⁶⁶	16 ¹⁶⁷	17 ¹⁶⁸
National German Chocolate Cake Day	RCI Annual Convention & Industry Exposition, Milwaukee, WI	RCI Annual Convention & Industry Exposition, Milwaukee, WI	Flag Day RCI Annual Convention & Industry Exposition, Milwaukee, WI	RCI Annual Convention & Industry Exposition, Milwaukee, WI	National Fudge Day RCI Annual Convention & Industry Exposition, Milwaukee, WI	
18 ¹⁶⁹	19 ¹⁷⁰	20 ¹⁷¹	21 ¹⁷²	22 ¹⁷³	23 ¹⁷⁴	24 ¹⁷⁵
Father's Day	Juneteenth	PMCA Premium Chocolate Centers Course, Buffalo, NY	First Day of Summer PMCA Premium Chocolate Centers Course, Buffalo, NY	National Chocolate Éclair Day PMCA Premium Chocolate Centers Course, Buffalo, NY	PMCA Premium Chocolate Centers Course, Buffalo, NY	National Pralines Day
25 ¹⁷⁶	26 ¹⁷⁷	27 ¹⁷⁸	28 ¹⁷⁹	29 ¹⁸⁰	30 ¹⁸¹	
Summer Fancy Food & Confection Show, New York, NY	National Chocolate Pudding Day Summer Fancy Food & Confection Show, New York, NY	Summer Fancy Food & Confection Show, New York, NY				

The sun is out and fruit is in! Take a bite of Peter's® Chatham® and mix it with the citric juiciness of blood orange, a sophisticated pairing that doesn't tame any cocoa flavors – it's pure savory balance!

Chatham's vanilla notes match perfectly with fresh cherries, bringing to your palate a mixture of sweet and tangy; best enjoyed with a bubbly drink.

Indulge by trying Chatham with popcorn for a salty twist. A delicious crunchy treat for a sunny afternoon.

JUNE



blood orange

HEAVEN ON EARTH

While most white chocolates are known for their intense sweetness, Peter's® Original™ White offers a more balanced, true cocoa flavor with a creamy texture and slight toasted coconut notes.



A heavenly chocolate shines next to an earthy companion: mushrooms. Don't let your prejudices get in the way of tasting the mushrooms' delicate perfume and texture harmonizing with the creamy sweetness of Peter's® Original™ White Chocolate. You will likely redo this plate many times to amaze your patrons and friends.

Original is also lovely with a dry juniper-driven gin and tonic and some of its botanicals: a slice of lime is a great match for the chocolate, and the saltiness of pink peppercorn is a welcome addition. Mix and match all these ingredients to find your favorite pairing.

Feeling more adventurous? Let the umami qualities of wasabi peas click with Original's creamy flavor and bring some savory heat to the chocolate. A true delight for those who love bold flavors.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 182
2 183	3 184	4 185	5 186	6 187	7 188	Canada Day 8 189
9 190	National Chocolate Wafer Day 10 191	Independence Day 11 192	12 193	13 194	World Chocolate Day 14 195	15 196
16 197	17 198	18 199	19 200	20 201	21 202	22 203
National Ice Cream Day IFT Food Expo, Chicago, IL 23 204	IFT Food Expo, Chicago, IL 24 205	IFT Food Expo, Chicago, IL 25 206	IFT Food Expo, Chicago, IL 26 207	27 208	28 209	29 210
Peanut Butter and Chocolate Day Parents' Day 30 211	31 212	National Hot Fudge Sundae Day			National Milk Chocolate Day	

JULY

mushrooms



SWEET, SALTY, AND SURPRISING

Buttery, chewy, simply magnificent. Peter's® Caramel boasts a well-balanced profile, with the expected caramel features and a generous filling of toasted sweetness.

salted olives

earl grey tea

lemongrass

golden kiwi

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 <small>213</small>	2 <small>214</small>	3 <small>215</small>	4 <small>216</small>	5 <small>217</small>
6 <small>218</small>	7 <small>219</small>	8 <small>220</small>	9 <small>221</small>	10 <small>222</small>	11 <small>223</small> <i>National Chocolate Chip Cookie Day</i>	12 <small>224</small>
<i>National Friendship Day</i> 13 <small>225</small>	Civic Holiday (Canada) 14 <small>226</small>	15 <small>227</small>	16 <small>228</small>	17 <small>229</small> <i>National S'mores Day</i>	18 <small>230</small>	19 <small>231</small>
20 <small>232</small>	21 <small>233</small>	22 <small>234</small>	23 <small>235</small>	24 <small>236</small>	25 <small>237</small>	26 <small>238</small>
<i>National Chocolate Pecan Pie Day</i> 27 <small>239</small>	28 <small>240</small>	29 <small>241</small>	30 <small>242</small>	31 <small>243</small>		<i>Women's Equality Day</i>
<i>National Just Because Day</i>						

The single pairing of Peter's® Caramel with salted olives is a divine match. The saltiness of the olive adds an extra umami dimension to an already nuanced chocolate.

This is the ultimate salty and sweet combination – you can feel the flavors moving around your mouth, bringing out good memories from caramel treats at state fairs and hot summer nights.

French Earl Grey tea – being more bitter and perfumed than the English – is another tasty companion.

Caramel also works with lemongrass, whether raw or baked. The refined and elegant lemon tanginess melds perfectly in with the caramelly sweetness.

AUGUST

salted olives



SWEET INDULGENCE

Peter's® Eastchester® ranks as our darkest chocolate compound, but its flavor is tasty and not overpoweringly sweet for the more traditional chocolate lovers.



mandarin

merlot

golden kiwi

almonds

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 ²⁴⁴	2 ²⁴⁵
3 ²⁴⁶	4 ²⁴⁷	5 ²⁴⁸	6 ²⁴⁹	7 ²⁵⁰	8 ²⁵¹	9 ²⁵²
	Labor Day					
10 ²⁵³	11 ²⁵⁴	12 ²⁵⁵	13 ²⁵⁶	14 ²⁵⁷	15 ²⁵⁸	16 ²⁵⁹
Grandparents' Day Philly Candy Show, Atlantic City, NJ	Patriot Day Philly Candy Show, Atlantic City, NJ	National Chocolate Milkshake Day Philly Candy Show, Atlantic City, NJ			Rosh Hashanah Begins	National Choose Your Chocolate Day
17 ²⁶⁰	18 ²⁶¹	19 ²⁶²	20 ²⁶³	21 ²⁶⁴	22 ²⁶⁵	23 ²⁶⁶
					National White Chocolate Day First Day of Autumn	
24 ²⁶⁷	25 ²⁶⁸	26 ²⁶⁹	27 ²⁷⁰	28 ²⁷¹	29 ²⁷²	30 ²⁷³
Yom Kippur Begins			National Chocolate Milk Day			

Wine and chocolate have been a textbook pairing since the 17th century, and Merlot's dark fruit flavors are truly a match for the alkali cocoa notes and balanced finish of Peter's® Eastchester's®.

Almonds are another great add-on for this combo, but even without the wine, Eastchester does wonders next to salted and roasted nuts.

The perfect goodbye to summer, golden kiwi brings pluminess and piquance to Eastchester's bold chocolate flavor. And if fortune favors the bold, you'll be very lucky to taste this distinguished combination with a bit of chili salt for some extra spice.

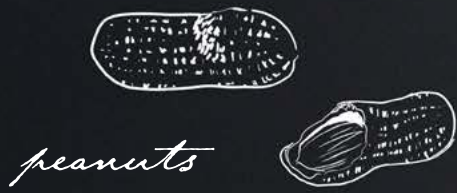


merlot

SEPTEMBER

FLY YOU TO THE MOON

Peter's® Gibraltar™ stands as a dark yet sweet chocolate, a smooth blend with roasted notes and a tantalizing aroma. With the right pairing, Gibraltar will take you to the moon and back.



hazelnuts

peanut butter

chili

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 274	2 275	3 276	4 277	5 278	6 279	7 280
8 281	9 282 Columbus Day Thanksgiving Day (Canada) AACT National Technical Seminar, Oak Brook, IL	10 283 AACT National Technical Seminar, Oak Brook, IL	11 284 AACT National Technical Seminar, Oak Brook, IL	12 285	13 286	14 287 National Dessert Day
15 288	16 289 National Boss's Day	17 290	18 291 National Chocolate Cupcake Day	19 292	20 293	21 294 Sweetest Day
22 295	23 296	24 297	25 298	26 299	27 300	28 301 National Chocolate Day
29 302	30 303	31 304 National Caramel Apple Day Halloween				

Hazelnut pops out everywhere this time of year, but is there a better way to have it than with dark chocolate? Both hazelnut and Peter's® Gibraltar™ have roasted qualities that mix with each other perfectly to enhance your experience.

Mixing chocolate with spices started back with the Aztecs and Olmecs, but you don't have to go back in time to try this intense combination: chili flakes and Gibraltar, a duo that showcases an enhanced version of the latter's roasted aftertaste.

But Gibraltar not only works with roasted flavors: it balances beautifully with tangy and intense dried cranberry — the perfect fruit burst for a dark chocolate. If you want to lean more on the sweet side, a few scoops of peanut butter also make a great companion.

OCTOBER



SWEET SHARING SEASON

As fall starts to simmer down, get together, gatherings and reunions start to pop up on the calendar. Make the impressive dark flavor, smooth mouthfeel, and vanilla aftertaste of Peter's® Cambra™ the stars of the show.



stewed rhubarb

dried cranberry

kumquat

vanilla

lavender

stout beer

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 305	2 306	3 307	4 308
			All Saints' Day	NAICA Conecon, Las Vegas, NV	NAICA Conecon, Las Vegas, NV	National Candy Day NAICA Conecon, Las Vegas, NV
5 309	6 310	7 311	8 312	9 313	10 314	11 315
Daylight Savings Ends						National Sundaes Day Veterans Day Remembrance Day (Canada)
12 316	13 317	14 318	15 319	16 320	17 321	18 322
19 323	20 324	21 325	22 326	23 327	24 328	25 329
				Thanksgiving Day	Black Friday	Small Business Saturday
26 330	27 331	28 332	29 333	30 334		
	Cyber Monday	National Day of Giving				

As the cold months settle in, warm treats look more inviting and pairings can be an excuse to try something new. Perhaps rhubarb with chocolate? Peter's® Cambra™, with its vanilla notes is an elegant fit to this sweet and tangy treat.

Beer and chocolate can seem like overindulgence but a foamy pint of stout combined with the elegant intricacies of a bit of Cambra really make the case. Stout's chocolate and coffee notes blend smoothly with Cambra's darker flavors, for a refreshing and sweet combination.

If you're using Cambra for baking, lavender can add a delicate, floral essence to the mix. A perfumed option to balance Cambra's intensity.

NOVEMBER

stout beer

stewed rhubarb



black pepper



chili

mulled wine

FIREWORKS FOR THE TASTE BUDS

Peter's® Broken Orinoco™ boasts an intense cocoa burst with a dry and bitter finish. It is roasted cacao in its purest form, a strong suitor to any bold pairings.



cloves



star anise

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 ³³⁵	2 ³³⁶
3 ³³⁷	4 ³³⁸	5 ³³⁹	6 ³⁴⁰	7 ³⁴¹	8 ³⁴²	9 ³⁴³
10 ³⁴⁴	11 ³⁴⁵	12 ³⁴⁶	13 ³⁴⁷	14 ³⁴⁸ <i>Hanukkah Begins</i>	15 ³⁴⁹ <i>National Chocolate Brownie Day</i>	16 ³⁵⁰
17 ³⁵¹	18 ³⁵²	19 ³⁵³	20 ³⁵⁴ <i>National Cocoa Day</i>	21 ³⁵⁵	22 ³⁵⁶	23 ³⁵⁷ <i>National Chocolate Covered Anything Day</i>
24 ³⁵⁸	25 ³⁵⁹	26 ³⁶⁰	27 ³⁶¹	28 ³⁶² <i>First Day of Winter</i>	29 ³⁶³	30 ³⁶⁴
Christmas Eve 31 ³⁶⁵	Christmas Day	Kwanzaa Begins Boxing Day (Canada)		National Chocolate Candy Day		

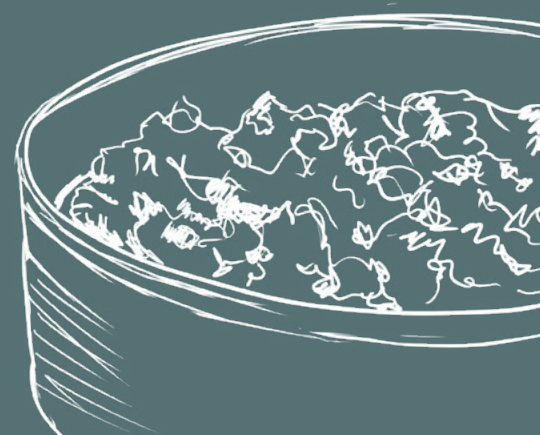
Turn up the heat with a smoky plate of chili infused with Peter's® Broken Orinoco™. This luscious combination of fiery spice, high alkali, and earthy flavors is going to give a new definition of "spicy" to your favorite hot dish. Broken Orinoco brings more depth in flavor and a beautiful base to this warm and inspiring party piece.

Orinoco-infused chili balances beautifully with the soft and almost acidic flavors of mulled wine, preferably one with star anise and orange to involve all possible taste buds in every bite and sip.

Try them all together: mulled wine adds freshness and a different spice to the more serious richness of the chili, giving a real flavor explosion in the mouth. It's fireworks for your taste buds.

DECEMBER

chili





PETER'S[®] CHOCOLATE
THE MARK OF DISTINCTION[®]



KEEP UP WITH PETER'S[®] CHOCOLATE!
SEE OUR CALENDAR ONLINE!