

2024



PETER'S® CHOCOLATE
THE MARK OF DISTINCTION®

Chocolate companies have a mystical aura to them due to the many tales of chocolate slides, playgrounds and magical machines used to create everyone's favorite treats.

In reality, a chocolate facility doesn't look so different from other high-standard, modern plants. But what lies at the heart of a chocolate facility is certainly magic: the commitment and talent of many individuals to make Peter's Chocolate extraordinary.

Peter's 2024 Calendar showcases a few of the individuals who bring magic to the workplace, the ones that keep Peter's at the forefront after 149 years in the business.

Each month you will meet members of the Peter's family: from maintenance supervisors and production operators, to R&D experts and sample room specialists.

Inspired by their favorite flavors, chocolates, and desserts, our product development team created a unique dessert for each month. The result? A diverse set of flavors and delicious ideas to match the heart of our company: our diverse, inventive and sweet-toothed people.

Savor a taste of magic at every page and join us in celebrating those who make Peter's a sweeter place.

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



Bill Frame & Dave Cake

Maintenance & Reliability
Burlington, Ontario

Peter’s begins in Burlington with crumb. Bill and Dave are integral in keeping the Peter’s equipment and flavor profile alive. The Burlington team often boasts that Bill “came with the building”. He has worked in the chocolate industry for 40 years and has been with Peter’s since 2002. Bill supervises the maintenance department, and with retirement coming someday, Dave, who’s counting on six years, is primed to step in as the successor in the leadership role.

In addition to daily duties comes building repairs, inspections, and preventative maintenance to keep production machinery running efficiently and reliably. These two represent a tightknit group of eight who are all ready to do whatever is needed!

This month’s recipe brings Dave’s fondness for white chocolate and Bill’s love of ‘Oh Henry!’ bars with peanuts, caramel and fudge together in a delicious milk chocolate drizzled peanut brittle.

What do you enjoy doing outside of work?

Bill: Having the grandkids over. Working on the flower gardens.

What’s something surprising that not many people know about you?

Dave: I competed in sport Judo for 7 years.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1001	2002	3003	4004	5005	6006
	New Year's Day		Ntl. Chocolate Covered Cherry Day			
7007	8008	9009	10010	11011	12012	13013
			Ntl. Bittersweet Chocolate Day			
14014	15015	16016	17017	18018	19019	20020
Philly Candy Show	Martin Luther King Jr. Day Philly Candy Show					
21021	22022	23023	24024	25025	26026	27027
Winter Fancy Food Show	Winter Fancy Food Show	Winter Fancy Food Show	Ntl. Peanut Butter Day			Ntl. Chocolate Cake Day
28028	29029	30030	31031			
			Ntl. Hot Chocolate Day			

Chocolate Drizzled
Peanut Brittle

Ingredients

- 85 g Water
- 170 g Light corn syrup
- 198 g Sugar
- 57 g Unsalted butter
- 142 g Roasted peanuts (salted or unsalted)
- 3/4 tsp Baking soda
- 1/4 tsp Salt
- 113 g Peter’s Original White, tempered
- 113 g Peter’s Brenay, tempered

Instructions

- Combine water, corn syrup, sugar, and butter.
- Cook until golden brown, 340° F.
- Stir in salt, baking soda, and peanuts and cook until it reaches desired color.
- Deposit onto a greased baking sheet into roughly a 12x8 inch rectangle.
- Cool to room temperature.
- Break into irregular shapes.
- Using a piping tip and bag, drizzle white and milk chocolate over peanut brittle in desired pattern.





Brittany Tomlin

FSQR Leader
Hazleton, PA

Brittany began with Peter’s in 2011 and through her time has had experiences with the Research and Development and the Food Safety, Quality, and Regulatory teams, working to ensure that the chocolate and cocoa products made at Hazleton are safe to consume.

Her team is also responsible for checking each batch of chocolate for its’ specific recipe specs-looking at attributes like fineness, fat content and viscosity, and ensuring they are in line with the standard set for that product. While it’s a science, it’s also all about sensory. Reliable viscosity is important for Peter’s customers and necessary for use in applications to make ultimate creations.

Our February recipe is a modern twist on a nostalgic dessert from Brittany’s childhood, Brownie Cake. This brownie dessert is layered with bananas and covered in whipped cream with a drizzle of chocolate syrup. We have transformed the classic dessert into a two-layered confection with a brownie bottom and a banana caramel topper, dipped in Gibraltar Semisweet Chocolate.

How would your best friend describe you in three words?

Ride or die.

What’s something surprising that not many people know about you?

I broke my nose when I was 5. I had to get surgery and wear a bandage for at least a week.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1032	2033	3034
				Ntl. Dark Chocolate Day	Groundhog Day	
4035	5036	6037	7038	8039	9040	10041
	Ntl. Chocolate Fondue Day					
11042	12043	13044	14045	15046	16047	17048
			Valentine's Day Ash Wednesday	Flag Day (Canada)		
18049	19050	20051	21052	22053	23054	24055
	Family Day (Canada) Presidents' Day Ntl. Chocolate Mint Day					
25056	26057	27058	28059	29060		
Ntl. Chocolate Covered Nuts Day						

Banana Caramel
Chocolate Brownie Bites

Brownie ingredients

454 g Peter’s® Gibraltar™ bittersweet chocolate
227 g Dairy butter
4 Large eggs
80 g Corn syrup
1 each 25 ml Fresh brewed espresso shot
15 g Vanilla extract
200 g Sugar
6 g Salt
65 g All purpose flour
10 g Baking powder

Caramel Ingredients

454 g Very ripe bananas
60 g Dark brown sugar
2 g Cinnamon
3 g Salt
1200 g Peter’s® caramel loaf

Brownie instructions

Preheat oven to 350° F. Line one 13 x 18 x 1½ inch sheet pan with parchment paper.

Melt the chocolate wafers and butter together in a microwave oven or over a double boiler. In a large bowl, whisk together the eggs, corn syrup, espresso, vanilla, sugar and salt. Stir in the warm chocolate mixture.

Add flour and baking powder to the chocolate mixture. Spread brownie evenly into lined sheet pan. Bake for 14-15 minutes at 350° F – do not overbake. Allow to cool completely.

Caramel instructions

Cook bananas, brown sugar, cinnamon and salt over medium heat until softened (approximately 3 to 4 minutes). Blend into a puree with immersion blender.

Melt Peter’s® caramel loaf and blend in banana puree. Cook to final temperature of 240° F.

Allow caramel to cool to 160-170° F, pour over cooled brownie base and spread evenly. Allow to cool completely.

Finishing instructions

Flip 2 layer slab over and peel away parchment paper. Pre-bottom the brownie side with tempered Peter’s® Gibraltar™ bittersweet chocolate. Once chocolate is solidified, flip slab over and cut into 1 inch squares. Enrobe in Peter’s® Gibraltar™ bittersweet chocolate.

Yield: 234 pieces



February



Pablo Santos

Warehouse Operator
Hazleton, PA

As a Cargill employee for just four years, Pablo has quickly established himself as a “go-to” guy at our Hazleton Warehouse location. Hazleton is home to both ingredient supplies and many of our finished products from the Peter’s line and other Cargill brands. Pablo’s role as Warehouse Operator is a throughline for both. Pablo and the rest of his team share in the responsibility of keeping products stored and secure and getting things where they need to be.

This month’s Blueberry Cheesecake Truffle uses Peter’s Crema Milk Chocolate and White Icecap to emulate the combination of Pablo’s favorite non-chocolate flavor, blueberries, and his favorite overall dessert, cheesecake. Cheesecake reminds Pablo of memories enjoying his neighbor’s homemade recipe. This shell-molded delicacy is topped off with a majestic swipe of blue cocoa butter, a nod to the blueberry flavor.

What do you enjoy most about working at Cargill?

The people I work with are great. We’re a real team.

Tell us a bit about your family.

I am married with two kids. My daughter, 20, lives away but comes home on weekends. My son, 18, is soon going to college and will be trying out for the baseball team.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1061 Employee Appreciation Day	2062
3063	4064	5065	6066	7067	8068 International Women's Day	9069 Daniel Peter's Birthday
10070 Daylight Savings Time NCA SOTIC	11071 NCA SOTIC	12072 Ramadan Begins NCA SOTIC Natural Products Expo West	13073 Natural Products Expo West	14074 Natural Products Expo West	15075 Natural Products Expo West	16076 Natural Products Expo West
17077 St. Patrick's Day American Chocolate Week	18078	19079 First Day of Spring Ntl. Chocolate Caramel Day	20080 Western Candy Conf.	21081 Western Candy Conf.	22082 Western Candy Conf.	23083 Western Candy Conf.
24084 Palm Sunday Western Candy Conf.	25085	26086	27087	28088	29089	30090
31091 Easter Sunday					Good Friday	

Blueberry Cheesecake Truffle

Blueberry Ganache
335 g Fresh or frozen blueberries, washed & dried
100 g Dried blueberries
675 g Peter's® White Icecap® Caps, melted
5 g Invertase

In a food processor, blend fresh or frozen blueberries with dried blueberries and pulverize into a puree. Blend in melted icecap and invertase and mix until combined.

When ganache cools below 88° F, deposit into chocolate shells made with Peter's® Crema® milk chocolate; fill shells 2/3 full with ganache.

Cream Cheese Ganache
425 g Peter's® White Icecap® Caps, melted
226 g Cream cheese, softened
60 g Honey
5 g Invertase

Whisk cream cheese, honey and invertase together until blended. Whisk in melted icecap and mix until combined.

When ganache cools below 88° F, deposit on top of blueberry ganache to fill shells. When ganache cools and solidifies, cap the bottoms with Peter's® Crema® milk chocolate.

If desired, before making chocolate shells, decorate mold with blue colored cocoa butter and white chocolate.

Yield: 192 truffles



March

Doug Race & Chris Wise

Production Line Operator & Laborer
Lititz, PA

Chris and Doug were integral in Cargill's recent investment in a Flavor & Color injection line, improving the efficiency and flexibility of Peter's sister-brand, Merckens Rainbow Line of Confectionery Coatings, and expanding the company's overall capabilities for flavor exploration. These two worked to install the line, lead trials of new innovations for customers, and are part of the team that manages day-to-day production runs.

After 14 years in chocolate, Doug loves the renewed joy and challenges of creating innovative products for customers. Chris has been in the business since 2014 and both he and Doug take pride in their role in the massive project. Today, they enjoy working as part of a well-oiled machine of a team.

Chris & Doug's favorite desserts inspired the recreation of a millionaire bar. Layers of crispy, buttery shortbread and thick caramel, gathered and enrobed in Peter's Newport Bittersweet Chocolate.

What is one of the accomplishments you are most proud of in your time working for Cargill/ Cargill brands?

Chris: Getting the new line up and running.

What do you enjoy most about working here?

Doug: I love that we can now play with new flavors. It's added excitement and the products are delicious!



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1092	2093	3094	4095	5096	6097
	April Fool's Day Easter Monday (Canada)		Ntl. Chocolate Mousse Day		Ntl. Caramel Day	
7098	8099	9100	10101	11102	12103	13104
			Ntl. Siblings Day			
14105	15106	16107	17108	18109	19110	20111
	Tax Day PMCA Annual Conference	PMCA Annual Conference	PMCA Annual Conference			
21112	22113	23114	24115	25116	26117	27118
	Earth Day Passover Begins		Administrative Professionals' Day		Arbor Day	
28119	29120	30121				

Dipped Millionaire Bars

Shortbread layer
227 g Butter
73 g Brown sugar
250 g All purpose flour
2 tsp Vanilla extract
1/4 tsp Diamond Crystal Kosher Salt

Brown half of butter in saucepan or microwave. Let solidify at room temperature.

In a large mixing bowl, cream the browned butter, regular butter, brown sugar and vanilla until creamy.

Add the flour and mix until combined.

Press dough into a parchment lined 13x9 in. pan.

Bake at 350° F for 15 minutes. Let cool.

Caramel layer
800 g Peter's Caramel Block
200 g Peter's Icecap White Coating

Heat caramel in microwave to 180°-190° F.

Add Peter's Icecap wafers. Stir to melt and incorporate fully.

Deposit caramel onto shortbread crust. Let set.

Remove from pan and cut into desired shapes.

Temper 2lbs Peter's Newport Dark Chocolate, and enrobe bars in a 1/4 inch thick layer.

To enrobe by hand, first dip bottoms in tempered chocolate, covering shortbread layer. Shake off excess using a dipping fork and let set.

Then dip each bar into the tempered Newport, and use a dipping fork to decorate if desired.

Yield: 50+ bars



April



Dee Richardson
Molding & Pack Department Manager
Lititz, PA

Dee has been with Cargill for 20 years and continues to enjoy the new adventures each day in the chocolate business brings. She takes pride in being customer driven, the adversity her team has overcome with challenges the past few years and credits that adversity for bringing the team closer and stronger.

Dee is all about the branding. Her role as supervisor oversees the implementation of the Peter's Mold, featuring legacy Alps Man and Superlative Chocolate imagery, and the traditional red wrapper sleeve that hugs the 10lb products in the portfolio.

Two things to know about Dee: she loves her grandchildren, and she loves lemon. Our May recipe highlights both. We started with the concept of a classic lemon bar to create a layer of lemon bark and added a second layer of black raspberry ganache. The blackberry flavor is in honor of little Leiland (3) and Lorelai (1) who love to stop for blackberry ice cream when out and about.

How would your best friend describe you in three words?

Honest. Loyal. Determined

What's something on your bucket list?

Visit all 50 states. Current status is 38 states visited. Hawaii and Alaska are checked off!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1122	2123	3124	4125
5126	6127	7128	8129	9130	10131	11132
Cinco de Mayo				Ntl. Truffles Day	Ntl. Chocolate Custard Day	
12133	13134	14135	15136	16137	17138	18139
Mother's Day Ntl. Nutty Fudge Day	NCA Sweets & Snacks Expo	NCA Sweets & Snacks Expo	Ntl. Chocolate Chip Day NCA Sweets & Snacks Expo	NCA Sweets & Snacks Expo		Armed Forces Day
19140	20141	21142	22143	23144	24145	25146
	Victoria Day (Canada)					
26147	27148	28149	29150	30151	31152	
	Memorial Day					

Lemon & Black Raspberry Bar

Black Raspberry Layer
765 g Peter's® Original™ white chocolate, tempered
170 g Coconut oil, melted to 85°F
30 g Dried black raspberry fruit powder
3 g Citric acid, fine grind powder
additional Raspberry flavor, to taste

Dissolve the fruit powder, citric acid and flavor into the coconut oil. Blend this mix into the tempered white chocolate. Pour into parchment lined 13x18 inch pan. Allow to cool until just solidified.

Lemon Layer
765 g Peter's® Original™ white chocolate, tempered
170 g Coconut oil, melted to 85°F
6 g Citric acid, fine grind powder
3 milliliters Lemon oil
3-5 drops Yellow oil-based food color

Blend all ingredients together until well mixed. Pour lemon layer on top of solidified black raspberry layer and allow to cool until just solidified.

When meltaway is set, cut into 1 inch x 1.5 inch bars. If desired, dust with sifted powdered sugar or fondant sugar.
Yield: 156 bars



May

Bryan Kuhl & Roberto Nieves

Refining Operators
Milwaukee, WI

This June is a special month for both Bryan and Roberto, who both have retirement plans after more than 40 years each with Cargill & it's preceding companies. They are co-workers, friends, and both very humble about being in the spotlight! They say they are just a part of a bigger team that does everything together, and showcase a palpable pride for their work and the legacy they will be leaving.

Refining is a key step in the chocolate production process that determines an end product's fineness. Bryan, Roberto and their team oversee the conching step in production which is key to flavor development. As most confectioners know, flavor is everything and fineness translates to mouthfeel, both attributes Peter's boasts as premium elevations for consumers' palates.

Our June recipe, inspired by our operators' favorites, is Neapolitan Fudge. Both Bryan and Roberto prefer milk chocolate, so using Peter's Madison was a no brainer. The strawberry is pulled from one of Roberto's favorite desserts - Strawberry Banana Cake - and Peter's Original White Chocolate was used to round out the three-layer treat.

What are your plans for retirement life?

Roberto: Family first. Sports & travel. Would love to take my kids and grandkids to Mexico.

What do you enjoy doing outside of work?

Bryan: Hunting, fishing, & wilderness camping.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1153
2154	3155	4156	5157	6158	7159	8160
9161	10162	11163	12164	13165	14166	15167
16168	17169	18170	19171	20172	21173	22174
Father's Day Ntl. Fudge Day	RCI Annual Convention & Industry Expo	RCI Annual Convention & Industry Expo	Juneteenth RCI Annual Convention & Industry Expo	First Day of Summer RCI Annual Convention & Industry Expo	RCI Annual Convention & Industry Expo	Ntl. Chocolate Eclair Day
23175	24176	25177	26178	27179	28180	29181
Summer Fancy Food Show IFT Food Expo						
30182	Ntl. Pralines Day Summer Fancy Food Show IFT Food Expo	Summer Fancy Food Show IFT Food Expo	Ntl. Chocolate Pudding Day IFT Food Expo			

Neapolitan Fudge

Chocolate layer
150 g Cream cheese
250 g Confectioner's sugar
300 g Peter's Madison milk chocolate

Vanilla layer
150 g Cream cheese
250 g Confectioner's sugar
300 g Peter's Original white chocolate
8 g Vanilla (optional)

Strawberry layer
150 g Cream cheese
200 g Confectioner's sugar
300 g Peter's Original white chocolate
50 g Freeze dried strawberries,
crushed into a fine powder

Instructions
Prepare a 9x9 pan with foil lining. For the each layer, mix the cream cheese and sugar together in a kitchen mixer with paddle attachment, then add the melted chocolate and other ingredients, then spread out in the pan and allow to chill in the refrigerator for 8 minutes before adding the next layer on top. Once all layers are added, cover and allow to chill for several hours or overnight. Cut to desired dimensions and keep refrigerated until ready to serve.

Yield: one 9x9 pan



Corey Strauser

Liquor Department Superintendent
Mount Joy, PA

With an engineering background, Corey began with Cargill's legacy companies approximately 20 years ago. He even worked at the old Broad Street Wilbur plant in Lititz, PA during its prime. Through the years he's held many roles in engineering and operations, ultimately working his way up to a department superintendent. His longevity and artisan knowledge of the process makes him a key player in the production of Peter's beloved chocolates.

When it comes to chocolate, it all comes down to the beans. Turning beans to chocolate liquor is the start of the process regardless of the product, and Corey's department does it all. Beginning with receiving, where the quality of the beans is checked to meet the Peter's standard, to cleaning, to breaking and sifting to turn the beans into nibs, and finally over to the roasting which is where flavor development occurs.

We share with you an elevated version of a chocolate-covered gummy bear for this month's confection, taking inspiration from Corey's favorite non-chocolate sweet treat. These Strawberry Bon Bons add the chocolate back in (of course!) showcasing our Semisweet Lenoir as the enrobed chocolate feature.

What do you like about working for Cargill?

It is an interesting and secure job that allows me to be home with my family.

How would your co-workers describe you in three words?

Knowledgeable. Hard-Working. Friendly.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1183	2184	3185	4186	5187	6188
	Canada Day		Ntl. Chocolate Wafer Day	Independence Day		
7189	8190	9191	10192	11193	12194	13195
World Chocolate Day						
14196	15197	16198	17199	18200	19201	20202
21203	22204	23205	24206	25207	26208	27209
Ntl. Ice Cream Day		Peanut Butter & Chocolate Day		Ntl. Hot Fudge Sundae Day		
28210	29211	30212	31213			
Parents' Day Ntl. Milk Chocolate Day						

Strawberry Bon Bons

SB Pate de Fruit filling ingredients

- 180 g Strawberry puree
- 100 g Apple compote
- 240 g Glucose syrup, divided
- 370 g Sugar, divided
- 10 g Pectin
- 2 g Citric acid
- 908 g Peter's Lenoir Dark Chocolate, tempered

Instructions

Combine strawberry puree, apple compote, and 80g of glucose syrup in a saucepan

Mix 40g of sugar with pectin. Whisk into puree.

Bring to a boil, stirring constantly.

Add 330g of sugar and return to a boil, stirring.

Add the 160g of glucose syrup and continue cooking over low heat, stirring, until the batch reaches 225° F, or 75 Brix.

Add citric acid and stir.

Deposit into an 10x5 frame set on oiled parchment paper. Allow to set.

To make bon bons (pictured): Use mould of choice to make shells.

Deposit strawberry filling into mold, then bottom with additional Lenoir chocolate.

Tip: Spray gloved hands with pan spray to prevent sticking.

To make a firmer pate de fruit to enrobe, increase citric acid to 4g and cook mixture to 225° F.

Precoat jelly with tempered Lenoir.

Cut into squares, using the 22.5 mm strings on a guitar.

Dip each square into the tempered dark chocolate.

Yield: 100 bon bons

July





Regina Lewis & Laura Kyle

Sample Room Specialists
Milwaukee, WI

With hundreds of products produced under Cargill brands, Regina and Laura stay busy. They collect, pack and ship samples of chocolate, confectionery coatings, cocoa powder, and cocoa butter to customers all across North America each day.

As some of the longest tenures at the Milwaukee site, they've been around for all sorts of happenings, both professional - Laura was the second woman in the company's history to learn how to drive a forklift - and personal. Both women met their husbands at work (Laura was even proposed to in the lunchroom!). They have fond memories of the couples spending time together and participating in company-sponsored sports leagues. As Regina simply states, "Chocolate and love have a connection."

This month's confection brings together Laura's love of dark chocolate and Regina's favorite flavor, pomegranate. This Pomegranate Marshmallow Truffles utilizes Peter's Burgundy, who's fruit notes enhance and combine with the pomegranate for a delicious bite.

What's something on your bucket list?

Regina: Club seats facing 50-yard line at Chicago Soldier field DA Bears vs Green Bay Packers.

How would your best friend describe you in three words?

Laura: Helpful. Loyal. Giving.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1214	2215	3216
4217	5218	6219	7220	8221	9222	10223
Ntl. Chocolate Chip Cookie Day Ntl. Friendship Day	Civic Holiday (Canada)					Ntl. S'mores Day
11224	12225	13226	14227	15228	16229	17230
18231	19232	20233	21234	22235	23236	24237
25238	26239	27240	28241	29242	30243	31244
	Women's Equality Day	Ntl. Just Because Day				

Pomegranate Marshmallow Truffles

Marshmallow Filling

200 g Pomegranate juice
8 g Knox gelatin (one packet)
80 g Pomegranate juice
265 g Sugar
150 g Corn Syrup
Flavoring, to taste (pomegranate or a complementary flavor)

Truffle Shell

Peter's Burgundy chocolate, tempered

Instructions

Prepare truffle shells with tempered dark chocolate.

Gently heat 200 g juice on the stovetop until it is reduced to 100 g, then allow to cool to room temperature.

Add gelatin and reduced pomegranate juice to the bowl of a mixer fitted with a whisk attachment, allow the gelatin to hydrate. In a saucepan on the stovetop, combine the 80 g juice, 265 g sugar, and 150 g corn syrup and bring the mixture up to 240° F.

Remove the hot syrup and very slowly add it to the hydrated gelatin while mixing. Mix for 5-10 minutes until the desired fluffy texture is achieved, then add in the desired flavoring.

Fill a piping bag with the warm marshmallow filling and immediately use it to fill the truffle shells.

After all shells are filled, seal with more tempered chocolate.

Yield: approx 100 truffles



August

Jeff Pattenden
Facility Manager
Georgetown & Burlington, Ontario

Jeff is well-known in Ontario as the Facility Manager for both the Georgetown and Burlington locations. He jumps back and forth from site to site and oversees it all, but it's the trust in his team that makes it happen. Through his leadership, he promotes ownership and instills accountability within his employees, who welcome it with open arms.

Jeff enjoys continued learning, connection with various teams and helping everyone. He is also dedicated to encouraging team morale and championing shared lunches and volunteer activities on-site and cheerleading after-work gettogethersthat celebrate the diversity of his team.

Our September recipe highlights a highly regarded dessert in Canada: the butter tart. This sweet pastry usually houses a filling of butter, sugar, syrup and egg. We've taken it a step further and added blackberries and a milk chocolate drizzle to bring in some of Jeff's favorite flavors.

Tell us a bit about your family.

My wife works in health and safety. We have two boys who are into sports, music, and clubs. They keep us busy and we are ever so proud of them.

What's something on your bucket list?

Windsurf in Aruba.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1245	2246	3247	4248	5249	6250	7251
	Labor Day					
8252	9253	10254	11255	12256	13257	14258
Grandparents' Day			Patriot Day	Ntl. Chocolate Milkshake Day		
15259	16260	17261	18262	19263	20264	21265
	Ntl. Choose Your Chocolate Day					
22266	23267	24268	25269	26270	27271	28272
First Day of Autumn Ntl. White Chocolate Day Philly Candy Show	Philly Candy Show	Philly Candy Show			Ntl. Chocolate Milk Day	
29273	30274					

Wildberry Butter Tart

Pastry
2¼ cups Pastry flour
1 tbsp Brown sugar
½ tsp Salt
½ cup Shortening, very cold/cut into cubes
½ cup Butter, very cold/cut into cubes
6 tbsp Ice water, approximately, enough to bring the dough together

Pulse the cold butter and shortening into the flour, sugar and salt using a food processor until reduced to pea sized pieces.

Sprinkle ice water over the mixture and toss with a fork until just incorporated into the dough. Do not over work the dough; handle only enough so it stays together.

Form the dough into two rounds about an inch thick.

Wrap in plastic wrap and let rest in the fridge for about a half hour.

Roll out on lightly floured surface. Cut into 12 rounds with 4 inch cutter. Press rounds into 12 count muffin tin (2¾ in. diameter x 1½ in. deep). Chill in the fridge or freezer while you prepare the filling.

Filling
13 oz. jar Four berry or Wild berry preserves
½ cup Brown sugar
½ cup Corn syrup
¼ cup Butter, melted
1 Large egg
1 tsp Vanilla extract
¼ tsp Salt

Place fruit preserves in a small pan and bring to boil; cook to 230°F and remove from heat; cool to room temperature. When cooled, spoon or pipe 1 tbsp preserves into bottom of each tart pastry.

Combine all remaining ingredients in a separate bowl and mix well. Spoon or pipe syrup mixture into tarts (on top of preserves), filling to 2/3 full.

Bake on bottom shelf of oven at 425° F for 13 to 15 minutes. Cool completely on wire rack.

Topping
8 oz Peter's® Chatham® milk chocolate, tempered
4 oz Heavy Cream, warmed to 95°-100° F
Whisk warmed heavy cream into tempered milk chocolate, allow to cool and thicken to room temperature.

Beat ganache with whisk to aerate, and pipe whipped ganache onto tarts using star tip.

Yield: 12 large tarts

September



Karla Valera
Food Safety & Quality Technician
Mount Joy, PA

Karla has been working at the Mount Joy location for just over a year, but her family has a greater history there. Her father, José, has been a Maintenance Technician at the site for six years. If you ask anyone at Mount Joy, they'll say they both have been great additions to the team, bringing light and positivity.

As a technician in the FSQR lab, Karla tests each product to make sure it complies with specifications and showcases overall quality measurements for color, fat content, etc. Karla takes pride in assuring efficient, accurate and credible data that translates to reliable products for customers. She also loves her coworkers, cherishing the collaboration and helpfulness present in their true team environment.

We've combined both Karla and José's favorite flavors for inspiration in this month's recipe: Pumpkin Spice Mendiants. Pumpkin Pie is a mutual favorite dessert the two love and the white chocolate background, using Peter's Original, comes from Karla's favorite flavor of chocolate.

Tell us a bit about your family.

We're a big Dominican family full of love, laughs, music, support, and comprehension.

What's something on your bucket list?

Get my US Citizenship.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1275	2276	3277	4278	5279
			Rosh Hashanah Begins			
6280	7281	8282	9283	10284	11285	12286
						Yom Kippur Begins
13287	14288	15289	16290	17291	18292	19293
	Columbus Day Thanksgiving Day (Canada) Ntl. Dessert Day		Ntl. Boss's Day		Ntl. Chocolate Cupcake Day	Sweetest Day
20294	21295	22296	23297	24298	25299	26300
27301	28302	29303	30304	31305		
	Ntl. Chocolate Day		Halloween Ntl. Caramel Apple Day			

Pumpkin Spice Mendiants

- Ingredients
- 454 g Peter's Original White Chocolate, tempered
 - 40 g Toasted walnuts, almonds, and/or pecans
 - 40 g Dried cranberries
 - 40 g Pumpkin seeds
 - 40 g Golden raisins
 - 2 g Pumpkin spice

- Instructions
- Fill small bowls or plates with desired toppings and set aside.
- Mix pumpkin spice into tempered Peter's Original White Chocolate.
- Pipe 1-inch diameter circles of tempered white chocolate onto parchment lined sheet tray.
- Bang pan assertively on countertop to spread chocolate out.
- Swiftly top each mendant as desired and let set.
- Yield: approx. 30 Pieces



October



Ricardo Valladares

Lead Process Operator
Burlington, Ontario

In his day-to-day, Ricardo does a little bit of everything, and prefers it that way. He's on the team that operates production at Burlington but also enjoys helping maintenance with little jobs here and there.

Like his fellow Burlington colleagues from our January feature, Ricardo's fondest memories over his 21 years in the business involve the entire team at the site. Favorite moments for Ricardo and many on the team include the monthly potluck lunches where everyone brings an item to share, or when they take turns doing the cooking for the whole group. They enjoy bringing in a diversity of dishes for others to experience. Ricardo has a reputation for the delicious food that he cooks up!

This month's recipe, Toffee Mocha Fudge Pops, combines Ricardo's love of everything coffee and toffee, his favorite candy treat. Like the trendy cake pop, but with a twist, these consist of a mocha fudge non-cake center and crushed toffee pieces as its exterior coating.

Tell us a bit about your family.

I'm part of a big family. Everyone comes over on weekends and we have a lot of fun together.

What do you enjoy doing outside of work?

Cooking. Especially barbeque grilling all sorts of meat and veggies.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1306 All Saints' Day	2307
3308 Daylight Savings Ends	4309 Ntl. Candy Day	5310	6311	7312	8313	9314
10315	11316 Veterans Day Remembrance Day (Canada) Ntl. Sundae Day	12317	13318 NAICA Conecon	14319 NAICA Conecon	15320 NAICA Conecon	16321
17322	18323	19324	20325	21326	22327	23328
24329	25330	26331	27332	28333 Thanksgiving Day	29334 Black Friday	30335 Small Business Saturday

Toffee Mocha Fudge Pops

- Toffee**
220 g Butter
261 g Sugar
45 g Water
3 g Salt
4 g Vanilla
- Mocha Fudge**
300 g Peter's Eastchester (plus more for dipping)
460 g Sugar
90 g Corn syrup
2 g Salt
265 g Whole milk
5 g Vanilla
10 g Instant coffee/instant espresso

Instructions
Begin by making toffee. Combine butter, sugar, water, and salt in a heavy bottom saucepan and bring to 300°F while stirring. Remove from heat and immediately add vanilla, then pour out onto parchment paper, spread as thinly as possible, and allow to harden.

Once hardened the toffee can be broken or smashed to the desired size.

To make mocha fudge, combine the Eastchester, sugar, corn syrup, salt, whole milk, and instant coffee granules in a heavy bottom saucepan and bring to 235°F while stirring. Remove from heat, add vanilla, and allow to sit and cool until the mixture is 120°F or lower. Next, add the liquid fudge to a mixer with a paddle attachment and mix until the mixture thickens slightly and loses its shine. Allow the fudge to set slightly until it is a scoopable consistency, then using a small #40 cookie scoop, scoop balls of fudge onto parchment paper and roll between hands to round out the edges.

Assembly time! Melt Eastchester wafers, dip each cake pop stick into Eastchester before pressing the stick into a ball of fudge. Dip each fudge pop into the Eastchester coating, roll in crushed toffee, and allow to set up on parchment paper or a cake pop stand if available. Enjoy!

Yield: about 29 pops

November





Daniel Almirante

Batcher/Operator
Georgetown, Ontario

Working at Cargill for the last six years, Daniel has quickly become someone others admire for his work ethic, kindness and light-hearted energy.

The Georgetown location makes many of the products in Cargill's vast portfolio, but the one most dear to our Peter's friends is the Eastchester Icecap. As Batcher and Operator, Daniel has oversight and ownership of this process and production, ensuring the traditional confectionery product remains consistent in sensory and quality.

The final recipe in the 2024 calendar is a nod to Daniel's favorite dessert, Crème Brulee. This truffle showcases rich custard and caramelized flavors and is made with Peter's most popular milk chocolate, Broc, for a tasty combination that amplifies the caramel notes that are famous in the milk chocolate line.

How would your co-workers describe you in three words?

Considerate. Devoted. Adventurous.

What is on your bucket list?

Travel up to the Baltic countries, Denmark, Norway, Sweden, etc.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1336	2337	3338	4339	5340	6341	7342
	Cyber Monday	Ntl. Day of Giving				
8343	9344	10345	11346	12347	13348	14349
Ntl. Chocolate Brownie Day					Ntl. Cocoa Day	
15350	16351	17352	18353	19354	20355	21356
	Ntl. Chocolate Covered Anything Day					First Day of Winter
22357	23358	24359	25360	26361	27362	28363
		Christmas Eve	Christmas Day Hanukkah Begins	Kwanzaa Begins Boxing Day (Canada)		Ntl. Chocolate Candy Day
29364	30365	31366				
		New Year's Eve				

Creme Brulee Cup

- Ingredients**
420 g Peter's® liquid caramel, melted to 90°F
270 g Peter's® White Icecap® Caps, melted
60 g Heavy cream
20 g Vanilla extract
5 g Invertase
50 g Fondant sugar
50 g Brown sugar

- Instructions**
1. Prepare milk chocolate cups by shell molding Peter's® Broc® milk chocolate in 1 inch cup molds.
Blend together the warm caramel, melted White Icecap, heavy cream, vanilla and invertase until combined. Allow to cool below 88° F.
Deposit crème brulee ganache into the chocolate cups, to within 1/8 inch of the top.
Blend the fondant sugar and brown sugar together and sprinkle on top of ganache in each cup.
Yield: 72 truffle cups



December

Recipes developed by:

Kris Collett

Kaitlin Hackett

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PETER'S® CHOCOLATE
THE MARK OF DISTINCTION®



Keep up with Peter's® Chocolate!
See our calendar Online!

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