

**The People of
PETER'S® CHOCOLATE**



**Present & Past
2026**



PETER'S® CHOCOLATE

The People of PETER'S® Chocolate **Present and Past**

For 150 years, Peter's® Chocolate has been more than a household name. It has stood for a legacy of innovation, craftsmanship and connection, shaped by the people who believed in its excellence. From Daniel Peter's revolutionary creation of the world's first milk chocolate in 1875 to the artisans and entrepreneurs who continue to craft with it today, Peter's® Chocolate has grown not just through recipes, but through relationships. This year, we celebrate both the chocolate and the hands and hearts behind our heritage. From century-old family businesses to bold new chocolatiers discovering Peter's® Chocolate, every month pays tribute to the enduring relationships that have shaped our journey and molded us into a brand built on craftsmanship and community. Together, they embody the spirit of tradition and transformation that defines our chocolate and our community.



Romolo Chocolates

Erie, Pennsylvania

For Tony Stefanelli, chocolate is in his blood. His grandfather, Romolo Stefanelli, emigrated from Italy in 1906 and spent decades learning the craft and running the hard candy division at Loft’s Candies in New York City. He opened his own shop in Erie in 1929, laying the foundation for what would become a family legacy.

Tony grew up in the candy business, surrounded by family who all pitched in. Still, he initially charted his own path in music, until the call of confections brought him back to his roots.

A New Chapter: In 1994, Tony opened Romolo Chocolates, naming the business after his grandfather. Today, he runs the shop with his wife, Jennie, and son, Roman. Together, they’ve created a beloved Erie destination, complete with a candy store, Cocoa Café, gift shop and theater-style views where guests can watch confections being made.

Point of Pride: Tony is one of just 26 Master Confectioners certified by Retail Confectioners International, a rare honor and a testament to his lifelong commitment to the craft.

What’s Next: The legacy lives on through Tony’s son, Roman, a fourth-generation Stefanelli and skilled candy maker in his own right.

Secrets of Success: “My grandparents always stressed consistency and quality. That applies to everything, from how we make our candy to how we care for the building.”



Why Peter's® Chocolate?
“It’s what our family has always used. We’ve traveled the world, and our chocolate stands with the best. We’d never want to change.”



Exotic Bark

Recipe Yield: 5 lbs. finished bark
Note: Move quickly when working with melted chocolate—have your ingredients measured and ready to add in.

- INGREDIENTS:**
- ½ tsp sea salt (Hawaiian red is preferred)
 - ½ tsp oil-based coconut flavoring
 - 5 lbs melted, tempered Peter’s® Ultra® milk chocolate
 - 2 cups (1 pint) macadamia nut pieces
 - 2 cups (1 pint) angel flake coconut

- DIRECTIONS:**
- Line full-size sheet pan with silicone release paper.
 - Add to 2-gallon bucket/bowl and stir:
 - Sea salt (Hawaiian red is preferred)
 - Oil-based coconut flavoring
 - Melted, tempered Peter’s® Ultra® milk chocolate 5 lbs
 - Add and stir well:
 - Macadamia nut pieces
 - Add and stir (chocolate will firm quickly):
 - Angel flake coconut
 - Pour onto prepared sheet pan and smooth to edges, running spatula back and forth, dipping and lifting to create a bark pattern. Sprinkle sea salt over top for color, taste and texture, being careful not to oversalt.
 - Let rest approximately 15 minutes, watching closely, and cut into 3” x 3” squares while chocolate is semi-soft. Put in cooler for 15 to 20 minutes until hard, covered with another full sheet pan to protect from moisture causing the salt to melt.

| s | m | t | w | t | f | s |
|-------|-----------------------------|-----------------------------|-------|----------------|-------|---------------------------------------|
| | | | | 1001 | 2002 | 3003 |
| | | | | New Year’s Day | | National Chocolate Covered Cherry Day |
| 4004 | 5005 | 6006 | 7007 | 8008 | 9009 | 10010 |
| | | | | | | Bittersweet Chocolate Day |
| 11011 | 12012 | 13013 | 14014 | 15015 | 16016 | 17017 |
| 18018 | 19019 | 20020 | 21021 | 22022 | 23023 | 24024 |
| | Martin Luther King Jr. Day | | | | | National Peanut Butter Day |
| 25025 | 26026 | 27027 | 28028 | 29029 | 30030 | 31031 |
| | National Peanut Brittle Day | National Chocolate Cake Day | | | | National Hot Chocolate Day |

January

Events:
January 11-13: Winter Fancy Food Show, Las Vegas, NV



Chocolate Chocolate Chocolate Company

St. Louis, Missouri

What began as a college gig became a family legacy. Dan Abel Sr. started on the warehouse floor of a large Ohio candy maker. As he advanced through the company, he fell in love with the craft. But his heart was still in St. Louis, his hometown and home to Rosalie, the girl of his dreams. He returned, married her and opened his first candy store, Chocolate Chocolate Chocolate Company.

All in the Family: Today, the second-generation helps run the operation: Dan Jr., his brother Chris and sister Christina. Together, they blend old-fashioned values with modern growth. “We’ve worked hard to maintain that family feel,” says Dan Jr. “I still know everyone on staff. Not just by name but on a personal level.”

Point of Distinction: “The biggest small chocolate company in the U.S.” They produce more than a million pounds of candy annually but still use many of the recipes and techniques perfected 40 years ago.

Sweet Expansion: From a single storefront to a 90,000-square-foot factory with eight lines and 120 full-time employees, Chocolate Chocolate Chocolate Company has come a long way. And its free factory tours are the sweetest deal in town!

Up Next: A major move into luxury retail, with new chocolate boutiques opening under the Bissinger’s brand.



Why Peter's® Chocolate?
Trusted since the first shop opened in 1981, Dan Jr. says, “At the end of the day, it comes down to taste. And it’s perfect.”

| s | m | t | w | t | f | s |
|--|---|---|--|---|-------|--|
| 1032 National Cake Pop Day National Dark Chocolate Day | 2033 Groundhog Day | 3034 | 4035 | 5036 National Chocolate Fondue Day | 6037 | 7038 |
| 8039 | 9040 | 10041 | 11042 | 12043 | 13044 | 14045 Valentine's Day National Cream-Filled Chocolates Day |
| 15046 Flag Day (Canada) | 16047 President's Day Family Day (Canada) | 17048 Chinese New Year Ramadan Begins | 18049 Ash Wednesday | 19050 National Chocolate Mint Day | 20051 | 21052 |
| 22053 | 23054 | 24055 | 25056 National Chocolate Covered Nuts Day | 26057 | 27058 | 28059 |
| | | | | | | |

Chocolate Sauce

Yield: About 1 quart (8 servings)

INGREDIENTS:

- 1 lb Bissinger's 60% dark chocolate/Peter's® semisweet chocolate
- 2 tablespoon light corn syrup
- 2 cup cream
- 1 tablespoon liqueur (optional): raspberry, amaretto, espresso or rum

DIRECTIONS:

Combine chocolate and corn syrup. Heat on top of a double boiler over simmering water until melted.

Heat cream until it reaches a gentle boil.

Stir together cream and chocolate mixture and liqueur--if using, until well blended and smooth.

Pour into container and let cool. Reheat gently for serving. Stored refrigerated; this will last for weeks. (Unless someone finds it...)

SERVING SUGGESTIONS:

This is easy, stores well and is fabulous to have on hand for accessorizing any dessert. Use this for make-your-own sundae buffets, to top shortbread cookies or toasted pound cake.

Reids Chocolates, Candy & Nut Shop

Cambridge, Ontario

Born in the Great Depression as a specialty nut shop, Reids has changed names, owners, locations and offerings over the years. What hasn't changed is its commitment to quality. Today, siblings Ted Drew-Smith and Carrie Peart carry on the candy-making craft their parents, Tom and Kathy, perfected.

All in the Family: Not only are brother-sister duo second-generation candy makers, their customers – and many of their employees – span generations, too. There are team members who started their careers with Ted and Carrie's parents. Now some of those employees' children have joined the company. "We always say the Reids family is quite large," Carrie smiles.

Fun Fact: The charm of Reids' shops has landed them in not one, but two Hallmark Christmas movies.

A Sweet Tradition: "We're here to help our community celebrate life's special moments – whether it's Christmas, a birthday or just Friday," Ted says. "Chocolate isn't something you need. It's something you want."

Sweet Spot: Their signature confection? Tortoises – Reids' take on the classic turtle.

From Our Kitchen to Yours: For the calendar, Ted and Carrie chose their Raspberry Caramels – a recipe originally shared with them by Cargill's Joe Sofia.



Why Peter's® Chocolate?

“Our history with Peter’s Chocolate goes back more than 30 years,” Ted says.
“Once we started using it, we never wanted to change.”

| s | m | t | w | t | f | s |
|---|---------------------------------|--|-------|---|---|-------|
| 1060 | 2061 | 3062 | 4063 | 5064 | 6065 Employee Appreciate Day | 7066 |
| 8067 International Women’s Day National Peanut Cluster Day Daylight Savings Time | 9068 Daniel Peter’s Birthday | 10069 | 11070 | 12071 | 13072 | 14073 |
| 15074 | 16075 | 17076 St. Patrick’s Day | 18077 | 19078 National Chocolate Caramel Day | 20079 First Day of Spring Eid al-Fitr | 21080 |
| 22081 | 23082 | 24083 National Chocolate Covered Raisin Day | 25084 | 26085 National Nougat Day | 27086 | 28087 |
| 29088 Palm Sunday | 30089 | 31090 | | | | |

Raspberry Caramel Single Batch

INGREDIENTS

- A - 20 lbs glucose
- 10 lbs fine white sugar
 - 160 oz 35% whipping cream
 - 7 cans Carnation evaporated milk (354ml)
 - 2 lbs 92 degree coconut oil
 - 4 oz salt

- B - 7 cans Carnation evaporated milk (354ml)
- C - 1 tub raspberry puree (6.6 Lbs)
- D - 4 oz raspberry flavouring

INSTRUCTIONS

Add (A) to large kettle and put under fire mixer

Cook to 225 °F

Add (B) slowly with dripper

Cook to 237 °F

Add (C)

Cook to 241 °F

Take off fire and add (D)

Pour onto lined table to set and cut when cool

Enrobe with your favorite Peter’s® Chocolate

March

Events:
March 4-6: Expo West, Anaheim CA



Candy Kitchen

Ocean City, Maryland

In the waning years of the Great Depression, young Sam Taustin opened a modest candy shop near Ocean City’s iconic boardwalk. The store was a hit with the town’s summer visitors. As demand grew, Sam – the youngest of nine – called on his sisters to help him expand.

Almost nine decades and four generations later, Candy Kitchen remains a family affair. First, it was Sam’s nephew, Richard Leiner, who took the helm. Then Sam’s great nephew, Bruce Leiner and his wife Cindy stepped in. Now their children, Jesse, Josh, the head candymaker, and daughter-in-law Jill, are helping carry the legacy forward.

All in the Family: Old-fashioned ways still rule. Small copper kettles. Only the best ingredients. These time-tested methods yield the best quality products, Bruce and Josh insist.

Point of Distinction: Fudge and taffy – boardwalk staples! Candy Kitchen’s are customer favorites, year after year. (The premium chocolate liquor, which stars in their fudge and chocolate taffy, helps explain why.)

A Taste of Tradition: There’s a nostalgia factor tied to Candy Kitchen. Families have been coming here for generations. A stop at one of our stores takes them back to their childhood – and that’s a feeling they want to pass on.



Why Peter's® Chocolate?

Candy Kitchen has trusted Peter’s Chocolate for more than 50 years. “Once we found it, we never looked back,” Bruce says.

| s | m | t | w | t | f | s |
|---------------------------------------|---------------------------|--|---|-------------------|---|-------------------|
| | | | 1 ⁰⁹¹ | 2 ⁰⁹² | 3 ⁰⁹³ | 4 ⁰⁹⁴ |
| | | | April Fool's Day Passover Begins | | Good Friday National Chocolate Mousse Day | |
| 5 ⁰⁹⁵ | 6 ⁰⁹⁶ | 7 ⁰⁹⁷ | 8 ⁰⁹⁸ | 9 ⁰⁹⁹ | 10 ¹⁰⁰ | 11 ¹⁰¹ |
| Easter Sunday National Caramel Day | Easter Monday (Canada) | | | | | |
| 12 ¹⁰² | 13 ¹⁰³ | 14 ¹⁰⁴ | 15 ¹⁰⁵ | 16 ¹⁰⁶ | 17 ¹⁰⁷ | 18 ¹⁰⁸ |
| | | | Tax Day | | | |
| 19 ¹⁰⁹ | 20 ¹¹⁰ | 21 ¹¹¹ | 22 ¹¹² | 23 ¹¹³ | 24 ¹¹⁴ | 25 ¹¹⁵ |
| | | National Chocolate Covered Cashew Day | Earth Day Administrative Professionals' Day | | Arbor Day | |
| 26 ¹¹⁶ | 27 ¹¹⁷ | 28 ¹¹⁸ | 29 ¹¹⁹ | 30 ¹²⁰ | | |

Chocolate Buttercreams

INGREDIENTS

- 100 lb. sugar
- 5 lb. invert sugar
- 3.5 gal water
- 2 oz invertase
- 10 lb. butter
- 15 lb. melted Peter's® Broken Orinoco™
- 2 oz vanilla flavor

ENROBER

- Peter’s® Ultra® milk chocolate
- Peter’s® Burgundy® semisweet chocolate

DIRECTIONS

- Cook sugar, invert sugar, and water in copper kettle to 251 degrees
- Hand coat cream beater with invert sugar
- Carefully pour cooked syrup into cream beater; let cool
- Once cooled, beat and cream
- While beating add invertase, butter, Peter’s® Broken Orinoco™, and vanilla
- Remove from beater and place on trays until ready to process
- Use depositor to mold product into desired shape
- Let sit until crust forms
- Enrobe buttercream center in desired chocolate

April

Events:
April 14-15: PMCA Annual Production Conference, Lancaster, PA



Krause’s Homemade Candy

Upstate New York

Nearly a century ago, Ian Krause’s great-grandparents – affectionately known as Opa and Oma – left Germany to pursue the American dream. They set up shop with a general store, just as the Great Depression hit. To help make ends meet, they sold candy on the side. When confections started outselling everything else, Krause’s Homemade Candy was born. What started as a side hustle became a family legacy, one handcrafted treat at a time.

Point of Pride: "One hundred years later and we’re still hand-dipping. I’m proud beyond words that we still use traditional techniques and time-honored recipes. Every candy gets the care it deserves."

On the Bucket List: Ian and his brother Finn are preparing to take the helm. Their first big move? A major renovation of their Saugerties facility, while simultaneously streamlining the customer experience across their website and stores. After that, the sky’s the limit. Maybe even a pop-up in New York City!

Cherry on Top: Ian’s the chocolatier behind Krause’s award-winning Cherry Bomb Truffle. Fudgy ganache. Creamy caramel. An explosion of cherry flavor. All topped with crunchy nonpareils. It’s a customer favorite for good reason.



Why Peter's® Chocolate?

“Four generations of Krauses have trusted Peter’s Chocolate. We use it because it’s unique and it’s the best. Nothing else compares.”

Cherry Bomb Truffle

INGREDIENTS

- 10 lbs of invert sugar
- 4 tablespoons of lecithin
- 4 ½ quarts of heavy cream (36%)
- 24 lbs of untempered Peter’s® Burgundy® semisweet chocolate (50 viscosity works best)
- 24 lbs of untempered Peter’s® Broc® milk chocolate
- 5 tablespoons of invertase
- 2-3 lbs natural cherry paste (depending on strength)
- ½ cup natural cherry flavor extract (depending on strength)

INSTRUCTIONS

Prep time is about 1 hour.

- Measure about ⅓ of the invert sugar into a mixing bowl and measure the lecithin into the bowl on top of it.
- Pour heavy cream, remaining invert sugar, and both flavors into a copper kettle on the stove. Heat to 200 °F, stirring often to prevent scalding.
- Pour heated cream mixture into the mixing bowl. Mix on low speed with a paddle mixer.
- While mixing on low speed, slowly add melted untempered chocolate. Continue mixing and add invertase.
- Mix on low speed for 5 minutes, medium speed for 5 minutes, then high speed for 5 minutes.
- Prepare sheet pans to pour onto.
- Pour equal amounts into pans and cool overnight.

After pressed and coated in chocolate, it makes about 108 lbs. of finished truffles.

If you have an encruster with a center filler, you can add a self-leveling caramel flavored with your favorite cherry extract and colored with beet juice to the center of your truffle to achieve the full cherry bomb effect. Enrobe them in a Peter’s® dark or milk chocolate. Happy truffling!

| s | m | t | w | t | f | s |
|--------------------------------|--------------------------------|--------------------------|-------------------|-------------------|-----------------------------|-----------------------|
| | | | | | 1 ^{I21} | 2 ^{I22} |
| | | | | | | National Truffles Day |
| 3 ^{I23} | 4 ^{I24} | 5 ^{I25} | 6 ^{I26} | 7 ^{I27} | 8 ^{I28} | 9 ^{I29} |
| National Chocolate Custard Day | | Cinco de Mayo | | | | |
| 10 ^{I30} | 11 ^{I31} | 12 ^{I32} | 13 ^{I33} | 14 ^{I34} | 15 ^{I35} | 16 ^{I36} |
| Mother's Day | National Eat What You Want Day | National Nutty Fudge Day | | | National Chocolate Chip Day | Armed Forces Day |
| 17 ^{I37} | 18 ^{I38} | 19 ^{I39} | 20 ^{I40} | 21 ^{I41} | 22 ^{I42} | 23 ^{I43} |
| | Victoria Day (Canada) | | | | | |
| 24 ^{I44} | 25 ^{I45} | 26 ^{I46} | 27 ^{I47} | 28 ^{I48} | 29 ^{I49} | 30 ^{I50} |
| 31 ^{I51} | Memorial Day | | | | | |

May

Events:

May 19-21: Snacks & Sweets Expo, Las Vegas

Marie’s Candies

West Liberty, Ohio

Marie’s Candy was born from kindness. When Winfred King was stricken with polio, the local community rallied around him, his wife Marie, and their young family. As a gesture of gratitude, Marie began sharing her homemade candies. Her confections were so beloved that when a local candy shop went out of business, an acquaintance encouraged the Kings to buy its recipe and equipment. With a leap of faith — and Marie’s knack for candy making — the couple launched a sweet new venture from their farmhouse kitchen.

Growing a Legacy: Marie’s Candies officially opened in 1956 and soon outgrew the family farmhouse. The couple built a new home with a connecting storefront in nearby West Liberty to keep up with demand. Twenty-some years after their first sale, son Jay and his wife Kathy took the reins. Today, it’s the third generation – Rebecca and her brother Shannon, along with a team of 30 dedicated employees – who carry on the tradition.

Secrets of Success: We don’t take shortcuts. We use quality ingredients and only do small batches – just like Grandma Marie.

Signature Candy: Peppermint Chews, of course! They were the store’s first confection and remain a fan favorite nearly 70 years later.

Secrets of Success: “My grandparents always stressed consistency and quality That applies to everything, from how we make our candy to how we care for the building.”



Why Peter's® Chocolate?

“It’s the best!”



Marie’s Truffles

INGREDIENTS:
2½ lbs. Peter’s® Broc® milk chocolate chunked
1½ sticks salted butter
4 cups heavy whipping cream

- PREPARATION:**
1. Scald cream in heavy saucepan. Remove from heat and let cool to room temperature. Strain through sieve.
 2. Melt chocolate in microwave. Do short bursts, stirring between each.
 3. Mix chocolate, butter, and cream until blended.
 4. Vigorously beat mixture with whisk until light and fluffy.
 5. Refrigerate overnight.
 6. Use ice cream scoop with lever for release to form large truffle centers.
 7. Refrigerate centers for 10 minutes then add chocolate bottoms.
 8. Refrigerate for 5 more minutes then enrobe in Peter’s® Broc® milk chocolate.
 9. Top with drizzle, crushed nuts, etc.

STORAGE:
Shelf life is two weeks at 68 °F. Encourage customers to refrigerate at home.
Yield: 120 truffles

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| | 1152 | 2153 | 3154 | 4155 | 5156 | 6157 |
| 7158 | 8159 | 9160 | 10161 | 11162National German Chocolate Cake Day | 12163 | 13164 |
| 14165Flag Day | 15166 | 16167National Fudge Day | 17168 | 18169 | 19170Juneteenth | 20171 |
| 21172Father’s Day First Day of Summer | 22173National Chocolate Éclair Day | 23174 | 24175National Pralines Day | 25176 | 26177National Chocolate Pudding Day | 27178 |
| 28179 | 29180 | 30181 | | | | |

June

Events:
June 9: Dutch Valley Food Show, Lancaster, PA
June 8-11: RCI Candy Convention, Indianapolis, IN
June 28-30: Summer Fancy Food Show, New York, NY



Rosalind Candy Castle

New Brighton, Pennsylvania

Rosalind Candy Castle traces its roots to Gust Zachos, a young Greek immigrant with a nose for business. Gust launched his career with a restaurant and soda fountain business, but it was his side enterprise – candy making – that stood the test of time. More than a century later, his confections still delight customers.

All in the Family: As a young girl, Elizabeth Crudden started working for Gust, wrapping candies and helping wherever needed. Soon she convinced her sister Lucy to join the Rosalind team. Since then, it’s remained a family operation. First came Elizabeth’s son Jim; now her grandchildren, Jennifer and Michael, run the show.

Sweet Meet: Elizabeth met her husband John at Rosalind’s lunch counter!

Recipe for Success: “We make everything from scratch,” Jennifer says. “Caramel. Peanut butter. Even our own citric acid. That attention to detail – you can taste it. It’s how you last 100 years.” (As for the actual recipes, only Jennifer and Michael are privy to those secrets. Some date back to Gust himself, translated from Greek to English.)

Old Meets New: Some things change, and some never will. Jennifer and Michael recently replaced the long-time retail store with a “candy castle” that doubled their storefront and transformed the shop into a true destination. But the heart of the business remains: hand-dipped chocolates, time-honored recipes and the original kitchen where Grandma Elizabeth once made lunch for the staff.



Why Peter's® Chocolate?

“We’ve found photos from the 1940s with Peter’s Chocolate boxes in the background – proof that our connection goes way back,” Michael notes. “It makes sense. We’ve always believed in using the best.”

Peanut Butter & Jelly Bites

INGREDIENTS

- 16 ounces Merckens® red coating wafers
- 8 ounces Strawberry jelly
- ¾ teaspoon LorAnn strawberry flavor
- 18 ounces Wilbur® Peanut-Flavored Confectionery Coating wafers
- 9 ounces Creamy peanut butter
- ¼ teaspoon Fine grind salt
- Peter’s® Brenay™ milk chocolate for enrobing

INSTRUCTIONS

Melt red wafers to 110-115°F. Warm the jelly to 100-110°F and place in a large bowl. Pour flavoring into jelly. Slowly pour the melted wafers into the jelly while whisking them in, just until combined. Spread onto a parchment lined 9x13 inch pan and cool until firm (finished truffle texture may differ depending on the brand of jelly and its water content).

Blend together room temperature peanut butter with the 100°F melted peanut wafers and salt. Pour over the solidified jelly layer in the 9x13 inch pan and place in cooler. Once peanut butter layer is solidified, cut at room temperature. It is recommended to pre-bottom the slab with chocolate before cutting. Enrobe the cut pieces in Peter’s® Brenay™ milk chocolate and add your favorite decoration.

| s | m | t | w | t | f | s |
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| | | | 1182 | 2183 | 3184 | 4185 |
| | | | Canada Day | | National Chocolate Wafer Day | Independence Day |
| 5186 | 6187 | 7188 | 8189 | 9190 | 10191 | 11192 |
| | | World Chocolate Day | National Chocolate with Almonds Day | | | |
| 12193 | 13194 | 14195 | 15196 | 16197 | 17198 | 18199 |
| | | | | | | |
| 19200 | 20201 | 21202 | 22203 | 23204 | 24205 | 25206 |
| National Ice Cream Day | | | | National Chocolate & Peanut Butter Day | | National Hot Fudge Sundae Day |
| 26207 | 27208 | 28209 | 29210 | 30211 | 31212 | |
| Parent's Day | | National Milk Chocolate Day | | International Friendship Day | | |

July

Events:
July 12-15: IFT Annual Meeting & Expo, Chicago, IL

Sweet Shop USA

Mt. Pleasant, Texas

The Sweet Shop traces its roots to a determined mother-daughter duo. They set up shop in 1953, during a time when women needed legal approval from their husbands and a judge to start a company. Today, The Sweet Shop’s confections are sold by more than 7,000 retailers nationwide.

Claim to Fame: The world’s largest chocolate truffle, crafted in 2017. Nearly 2,400 pounds of sweet perfection and officially recognized by the Guinness Book of World Records.

Thinking Outside the (Chocolate) Box: When COVID shuttered the factory in 2020, Michael spotted a new mission. Inspired by nurses making their own face shields, he repurposed the factory and shipped over a million shields in just three months. “It was a bright spot in a very dark time,” he says.

Newest Creation: Frosted Truffle Cutouts. Sized, shaped and decorated like cookies, but filled with luscious ganache. As adorable as they are delicious.

Sweet Spot: Inspired by Michael’s grandmother, The Sweet Shop is sharing its recipe for Ruby’s Pecan Pie Truffle. Renowned for her pecan pies, Ruby delighted in offering her treats to neighbors and friends. In her honor, the once-secret recipe is the foundation for this decadent truffle, now one of the company’s best sellers.



Why Peter's® Chocolate?

The Sweet Shop has been a loyal Peter’s customer since the 1970s and Michael has no plans to change. “When customers have loved your chocolate for decades, you don’t mess with the formula. Peter’s is part of who we are.”



| s | m | t | w | t | f | s |
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| | | | | | | 1213 Canada Food Day (Canada) |
| 2214 | 3215 | 4216 | 5217 | 6218 | 7219 | 8220 |
| | | | | | | |
| 9221 | 10222 | 11223 | 12224 | 13225 | 14226 | 15227 |
| | | | | | | |
| 16228 | 17229 | 18230 | 19231 | 20232 | 21233 | 22234 |
| | | | | | | |
| 23235 | 24236 | 25237 | 26238 | 27239 | 28240 | 29241 |
| 30242 | 31243 | | | | | |
| | | | | Women's Equality Day | National Just Because Day | |



August

Events:

August 10-13: RCI Chocolate Boot Camp, Waterbury, CT
August 30-31: Philly Candy Show, Lancaster, PA

Lula’s Chocolates

Monterey, California

Lula Mann learned the art of confection making as a young girl in rural Wyoming. But it was marriage and a move to Salt Lake City that sparked her entrepreneurial spirit. In the 1930s, her husband Grant converted their basement into a candy kitchen – a tribute to Lula’s passion and talent. Soon she was selling Mrs. Lund’s Personality Chocolates.

Though Lula retired from commercial candy-making in the 1970s, she never stopped sharing her sweets. Grandson Scott Lund learned the craft in that same basement kitchen, making chocolate with Lula and his uncle.

Continuing the Tradition: Lula passed away in 2000, just shy of 100 years old – but her candy legacy wasn’t finished. Scott continued making chocolates for friends and family. Then in 2002, he was asked to provide confections for some VIP events during the Salt Lake City Winter Olympics. The response was so enthusiastic, he knew it was time to follow in Lula’s footsteps.

Major Milestone: Scott moved back to California’s Monterey Peninsula and opened his first factory and store in 2006. Today, in addition to his retail stores in Carmel, Lula’s Chocolates are found online and in boutiques, grocery stores, and specialty shops throughout California and the Pacific Northwest.

Point of Pride: At Lula’s, tradition lives on through handcrafted confections – cut, dipped and finished with care.

Sweet Resilience: When COVID closed stores, Scott pivoted, hosting hundreds of virtual chocolate tastings and classes.



Why Peter's® Chocolate?

“Lula started with Peter’s Chocolate, and we’ve never used anything else. It’s the best chocolate, and that sets us apart from the rest.”



| s | m | t | w | t | f | s |
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| | | 1244 | 2245 | 3246 | 4247 | 5248 |
| 6249 | 7250 | 8251 | 9252 | 10253 | 11254 | 12255 |
| | Labor Day | | | | Patriot Day Rosh Hashanah Begins | National Chocolate Milkshake Day |
| 13256 | 14257 | 15258 | 16259 | 17260 | 18261 | 19262 |
| Grandparent’s Day | | | National Choose Your Chocolate Day | | | |
| 20263 | 21264 | 22265 | 23266 | 24267 | 25268 | 262694 |
| Yom Kippur Begins | | First Day of Autumn National White Chocolate Day | | | | |
| 27270 | 28271 | 29272 | 30273 | | | |
| National Chocolate Milk Day | | | | | | |

Homemade Truffle Ganache

INGREDIENTS

Basic truffle ingredients

8 ounces Peter’s® Lenior™ semisweet chocolate, grated or chopped into small pieces

½ cup of heavy whipping cream

Truffle coatings

Cocoa powder

Powdered sugar

Finely chopped walnuts, pecans, or almonds

Coconut flakes

Nonpareils or sprinkles

METHOD

Prepare Chocolate: Cut chocolate into small pieces, place in heavy glass mixing bowl.

Heat cream: In a small, heavy saucepan bring the cream to a scald/simmer. Stir constantly. Do NOT boil. Once you see small bubbles on the sides of the pan, remove from heat. *Add vanilla or any optional flavoring.

Melt chocolate: Pour hot cream over chocolate and mix with spatula until smooth – the consistency of chocolate pudding. Melt ALL of the chocolate pieces until mixture is smooth. If necessary, make a double steamer using the saucepan and mixing bowl to help melt the chocolate until smooth.

Crystalize: Allow chocolate to crystalize overnight in the dish UNCOVERED in a cool dry place (do NOT refrigerate).

Cover: The next day, cover with plastic wrap. Place in the refrigerator if you are not forming truffles this day. Leave at room temperature if you are ready to form the truffles.

Form Truffles: Remove pieces from dish and form into ½ oz balls. Place balls on parchment paper lined baking sheet. If necessary, place baking sheet in refrigerator for a short time.

Cover Truffle [two options]:

Option 1: Put truffle coating in small bowl and roll truffles in coating to cover evenly. Place covered truffles in black glassine cups. Cover in plastic, keep in cool dark place, approx. 65 °F, until you serve them. It is best NOT to refrigerate coated truffles. Bring the truffles to room temperature before serving. Must be served within a few hours, before the chocolates get stale and hard.

Option 2: Hand dip ganache into tempered Peter’s® chocolate or enrobe the truffle ganache center.

Only make the amount of truffles you plan to eat the same day. Place any remaining ganache in a plastic bag, press out all the air, seal tightly, and refrigerate up to 2 months.

Prep time: 10 minutes

Cook time: 10 minutes

Crystallization Time: Overnight

Rolling time: 15 minutes

Yield: Makes approx. 20 chocolate truffles

September



Li-Lac Chocolates

New York City

When Greek immigrant George Demetrious founded Li-Lac Chocolates in 1923, he brought Old World chocolate artistry to New York’s Greenwich Village. A century and several owners later, the company still crafts each piece by hand using many of George’s original recipes, tools and techniques. That same respect for tradition shows in every detail. As Chris, Li-Lac owner, explains: “We’re not just in the chocolate business, we’re in the gifting business. Packaging matters just as much as taste.”

Claim to Fame: At 102 years strong, Li-Lac Chocolate is Manhattan’s oldest chocolate house.

Turning Point: Updated gift boxes and a new website, both rolled out on the eve of Hurricane Sandy. The storm passed and sales surged.

Point of Difference: While many favor Peter’s® milk chocolate, Li-Lac stands apart with Peter’s Newport™ semisweet chocolate. It’s been the cornerstone of their confections since 1923.

Words of Wisdom: “If people are afraid to make mistakes, they’re afraid to take initiative. Mistakes are how you grow.”



Why Peter's® Chocolate?

“Because it works, and it really differentiates us. After 102 years, I can’t imagine ever changing. Its quality is timeless.”

Caramel Bars & Squares

VARIATIONS

Milk, dark, bars, squares, plain, salted, with nuts

Recipe yield: 396 bars/1500 squares

Portion size: 1 oz. (bars), 0.45 oz. (squares)

INGREDIENTS

14 lbs. tapioca syrup

2 cans evaporated milk (97 oz. each)

PROCESS

In the copper kettle, add tapioca syrup and evaporated milk. Turn on fire (medium) and start agitator.

INGREDIENTS

12 lbs. pure cane sugar

3 tablespoons salt

PROCESS

After 1 minute, add sugar and salt. Cook until temperature reaches 220°.

INGREDIENTS

6 quarts heavy cream

PROCESS

Add 2 quarts heavy cream. Wait until temperature rises back up to 220° and then add 2 more quarts. Wait until temperature rises back up to 220° and then add 2 more quarts. Then cook until temperature reaches 240°.

INGREDIENTS

6 oz. vanilla flavor

PROCESS

Shut off fire. Add vanilla flavor while the agitator is still running. Remove kettle and set on marble table.

INGREDIENTS

5 lbs. raw walnuts - light syruper pieces (Caramel Nut Bars only).

BARS: Prepare two trays (26 x 22.5) with parchment paper. Bring tray onto the kettle stand and pour half the mix into each tray. Smooth and set aside.

NUT BARS:

Add syruper while the caramel is still warm, press gently with hand to ensure nuts stick to the caramel.

INGREDIENTS

5 oz. sea salt (salted caramels only)

PROCESS

SQUARES: Prepare 3 large trays with parchment paper. Bring tray onto the kettle stand and pour 1/3 the mix into each tray. Smooth and set aside.

SALTED CARAMELS: For salted caramels, add a pinch line of sea salt on the enrober.

INGREDIENTS

Enrobe in Peter’s® Newport™ chocolate (8 lbs.)

PROCESS

Run through the enrober.

| s | m | t | w | t | f | s |
|--------------------------------|-------------------|---------------------------|------------------------|-------------------|---------------------------------------|---|
| | | | | 1 ²⁷⁴ | 2 ²⁷⁵ | 3 ²⁷⁶ |
| 4 ²⁷⁷ | 5 ²⁷⁸ | 6 ²⁷⁹ | 7 ²⁸⁰ | 8 ²⁸¹ | 9 ²⁸² | 10 ²⁸³ |
| 11 ²⁸⁴ | 12 ²⁸⁵ | 13 ²⁸⁶ | 14 ²⁸⁷ | 15 ²⁸⁸ | 16 ²⁸⁹ | 17 ²⁹⁰ |
| | Columbus Day | Thanksgiving Day (Canada) | National Dessert Day | | National Boss's Day World Food Day | Sweetest Day |
| 18 ²⁹¹ | 19 ²⁹² | 20 ²⁹³ | 21 ²⁹⁴ | 22 ²⁹⁵ | 23 ²⁹⁶ | 24 ²⁹⁷ |
| National Chocolate Cupcake Day | | | | | | |
| 25 ²⁹⁸ | 26 ²⁹⁹ | 27 ³⁰⁰ | 28 ³⁰¹ | 29 ³⁰² | 30 ³⁰³ | 31 ³⁰⁴ |
| | | | National Chocolate Day | | | Halloween National Caramel Apple Day |

October

Len Libby Candies

Scarborough, Maine

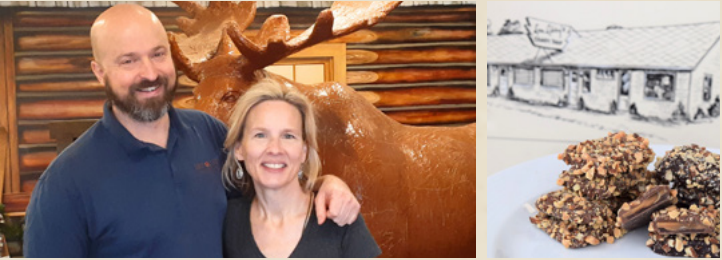
Known as the “Dean of Maine Candymakers,” Len Libby opened his first store in 1926. Twenty-some years later, he sold the shop to Gisele’s grandparents, who kept the name and continued the tradition. Her parents, Fern Jr. and Maureen, carried the torch for nearly five decades. Gisele eventually joined the business, and in 2020, she convinced husband John to trade his defense attorney’s suit for a candymaker’s apron.

Major Milestone: This year, Len Libby Candies celebrates a century of sweet success!

Claim to Fame: Lenny the Moose. A life-sized, one-of-a-kind, 1,700 pound chocolate sculpture, made entirely of Peter’s® Chocolate (of course). Lenny’s been a store fixture since Maureen dreamed him up, nearly 30 years ago. Families return, year after year, to pose with Lenny and the chocolate bear family that now join him.

Secret of Success: A loyal base of guests, a top-notch team, and of course, quality candy. “Grandparents who came here with their own grandparents are now bringing their grandchildren,” says John. “It’s a tradition that spans generations.”

Labor of Love: John and Gisele are sharing their Fresh Coconut Needhams recipe – a classic New England treat made the old-fashioned way, with hand-cracked coconuts. “It’s the most labor-intensive piece we make,” says John, “but customers come just for the Needhams.”



Why Peter’s® Chocolate?
“We’ve used Peter’s Chocolate as long as anyone remembers,” says Gisele. “We’ll take credit for what’s inside of our candies, but Peter’s gets the credit for what’s outside.”



| s | m | t | w | t | f | s |
|---|-------|-------|---|-------------------------------|---|---|
| 1305 All Saints Day Daylight Savings Ends | 2306 | 3307 | 4308 National Candy Day | 5309 | 6310 | 7311 National Bittersweet Chocolate with Almonds Day |
| 8312 | 9313 | 10314 | 11315 Veteran’s Day Remembrance Day (Canada) National Sundae Day | 12316 | 13317 | 14318 |
| 15319 | 16320 | 17321 | 18322 | 19323 | 20324 National Peanut Butter Fudge Day | 21325 |
| 22326 | 23327 | 24328 | 25329 | 26330 Thanksgiving Day | 27331 Black Friday | 28332 Small Business Saturday |
| 29333 Cyber Monday | 30334 | | | | | |

Needhams

INGREDIENTS

- 5½ lbs corn syrup
- 25 ½ lbs sugar
- 3 qts coconut milk and water
- 10 lbs fresh, shredded coconut
- 3 lbs desiccated coconut
- 1 cup hot water
- 13 lbs fondant
- Peter’s® Chocolate for enrobing

TOOLS

- Hatchet, wooden stump
- Peeler
- Screen + large pitcher
- Large + medium roller cutter
- Med. table set wax paper 34”x69”
- Shredder
- Banana knife
- Medium kettle

PREPARATION

Use hatchet and stump, crack shell off of 15-20 coconuts. Use potato peeler, peel skin. Rinse each coconut carefully, use banana knife to open it, saving the milk. Screen the milk. Pour the milk into large pitcher, add enough water so the total volume is 3 qts.

Shred the coconut in the shredder. Sift the shredded coconut removing large chunks. Only use the fine shredded material. (10 lbs). Place 3 lbs desiccated coconut in a bowl.

Add 1 cup hot water and mix in well. “Scrunch” up the moistened coconut into balls in your hands. Mix well, so that all desiccated coconut is moist. Cover the cooling table with wax paper, waxy side up.

Set large bars at 34” by 69”.

Into a medium kettle, add 5.5 lbs corn syrup and 25.5 lbs sugar. Add the 3 qts coconut milk and water, place on stove on high heat. Mix and melt the material, you don’t need to constantly stir. Just clear it from bottom, mix it in. Washdown as needed (2-3x).

When it reaches 269° - shut off heat, place kettle on cart. Add moistened desiccated coconut, mix it in. Add 10 lbs fresh coconut, and stir it in. Add 13 lbs fondant, stir it in.

Pour the mixture on the table, right down the center of the table. Spread mixture evenly across surface of the table. Let the mixture sit for 1 hour. Candy needs to firm up for the next step.

Score the candy, don’t cut all the way through. Use large roller cutters one way, small the other. Use banana knife – cut through product and wax paper into tray-sized sections. Place tray below cooling table, flip tray-sized sections onto the tray (upside down).

Remove wax paper, send individual pieces down the enrober. Enrobe in any Peter’s® Chocolate.

November



Abdallah Candies

Apple Valley, MN

In 1909, young Lebanese immigrant Albert Abdallah and his Swedish bride, Helen, opened a small candy shop in Minneapolis. Together, they crafted confections tailored to the local tastes of their new neighbors. There were setbacks. A bankruptcy brought on by the Great Depression. A gas truck explosion that destroyed a factory. Through it all, Abdallah Candies endured. Four generations later, Albert and Helen’s great-grandson Steve Hegedus and his wife, Karen, continue the tradition.

All in the Family: From Albert and Helen to Steve’s parents and grandparents, candy making has always been a family affair. Today, the fifth generation – Steve and Karen’s three sons and nephew – are helping write the next chapter of this storied legacy.

Point of Distinction: Abdallah Candies produces more than 250 recipes, most made in copper kettles and small batches. “We’re a medium-sized company that runs like a mom-and-pop,” Steve says. “Small batch means more labor, but it’s how we deliver the quality and consistency our customers expect.”

What’s Next: Expansion is on the horizon. But even as they grow, some things will remain constant. “We never compromise on formulation, ingredients or process. We could automate more, but if it doesn’t match our quality, it’s not for us.”

Secrets of Success: “It’s all about making people happy. If we’re not having fun making candy, we need to rethink what we’re doing.”



Why Peter's® Chocolate?

Abdallah Candies has used Peter’s Chocolate for more than 60 years. “Beyond the quality, Cargill’s team has always worked with us to find solutions that fit our operation. That relationship is a big part of our success.”

| s | m | t | w | t | f | s |
|--------------------|------------------------------|----------------------|---|----------------|-----------------|---------------------------------------|
| | | 1335 | 2336 | 3337 | 4338 | 5339 |
| | | | National Day of Giving | | Hanukkah Begins | |
| 6340 | 7341 | 8342 | 9343 | 10344 | 11345 | 12436 |
| | | National Brownie Day | | | | |
| 13347 | 14348 | 15349 | 16350 | 17351 | 18352 | 19353 |
| National Cocoa Day | | | National Chocolate Covered Anything Day | | | |
| 20354 | 21355 | 22356 | 23357 | 24358 | 25359 | 26360 |
| | First Day of Winter | | | Christmas Eve | Christmas Day | Kwanzaa Begins Boxing Day (Canada) |
| 27361 | 28362 | 29363 | 30364 | 31365 | | |
| | National Chocolate Candy Day | | | New Year’s Eve | | |

Fresh Strawberry Cream Cheese Truffles

INGREDIENTS

- 2½ cups heavy cream
- 8½ lb Wilbur® white chocolate wafers
- 2½ lb cream cheese
- 2 cups strawberry puree
- 5 lbs Peter’s® Burgundy® semisweet chocolate

PROCESS

- Scald cream then mix together with cream cheese and strawberry puree
- Once fully mixed thoroughly blend in white chocolate and stir until smooth
- Deposit into prepared dark chocolate shells or chill, form into balls and dip in Peter's® Chocolate

December

PETER'S[®] CHOCOLATE

Keep up with PETER'S[®] Chocolate



THE MARK OF



DISTINCTION[®]