



Les Dames d'Escoffier  
INTERNATIONAL

New York Chapter

40 YEARS

**Les Dames d'Escoffier NY Chapter Green Tables Committee Presents:**

### **“Fair” Trade Chocolate: From Bean to Bar**

What is “Fair Trade” chocolate? What do we mean by sustainably produced? How do these concepts impact chocolate sourcing and production for food businesses?

**Join us on Tuesday September 26th at 1:00 - 2:15 pm EST** for our 2nd **LDNY Green Tables Educational Webinar, free to LDEI members.** We will explore the world of chocolate and how sustainable practices affect product, people, and nature, resulting in significant differences between mass produced and single origin chocolate.

#### **Our Expert Panel:**

**Clay Gordon** creator of The Chocolate Life; **Amy Guittard** of Guittard Chocolates; **Jenny Sameniego** founder of Connexion Chocolate; and **Dame Rhonda Kave** founder of Roni-Sue's Chocolates will share their knowledge and provide insight into the dynamic changes within the chocolate producing world and the implications for pastry chefs and chocolatiers alike.





The discussion will be moderated by **Dame Alexandra Leaf**, Director of **The Big Chocolate Show**.

Our speakers will discuss how supply is changing thanks to the surging demand for wholesale, high-quality, sustainably-produced product, and provide insight on the following:

**The role of the small, sustainable-producing grower** - the mechanics of partnerships with growers in multiple cocoa producing countries.

**The cacao trade in Ecuador**, a country that produces the Arriba chocolate, uniquely perfumed and flavorful.

**New wholesale buying opportunities**

**This webinar is free to LDEI members, but you MUST register in advance to participate.**

#### **To Register:**

Attendees should contact Nancy Jessup at [npjessup@gmail.com](mailto:npjessup@gmail.com) for the registration link.

Acknowledgements: This Webinar was conceived and organized by the Les Dames d'Escoffier New York's Green Tables Committee: Nancy Jessup, Lynn Fredericks, Kathryn Gordon, Joanne Hayes, Rhonda Sue Kave.

#### **Moderator & Panelists Bios**

**Alexandra Leaf** has been involved in the NYC chocolate world for over twenty years. Through her writing and the tours she leads through 92 Y and The Institute of Culinary Education, Alexandra is on a quest to help others discover quality chocolate. She is the director of The Big Chocolate Show, the city's largest chocolate expo taking place OCT 6-8. Alexandra is an adjunct in the Hospitality Management Dept. at CITY TECH CUNY and a Grand Jury Judge for The International Chocolate Awards.

**Clay Gordon** is the creator/moderator since early 2008 of [TheChocolateLife.com](http://TheChocolateLife.com). It hails members from over 160 countries on six continents. A graduate of the Rhode Island School of Design (BFA Photography, 1983), Clay immediately embraced the world of high technology – computer graphics, interactive multimedia, high definition television production, and the Internet. It was in 1994 that he "found chocolate" and in May 2001 started publishing the seminal blog [chocophile.com](http://chocophile.com). Since that time he has become an internationally recognized independent authority on subjects in cocoa and chocolate. His award-winning book, *Discover Chocolate*, was published in 2007.

**Amy Guittard**, Marketing Director for [Guittard](http://Guittard), represents the fifth generation of the family business her great-great-grandfather started in 1868. Amy has an innate passion for cocoa and

chocolate. She received an MBA in Design Strategy from California College of the Arts in 2012 and transitioned to Guittard Chocolate Company to lead their marketing department soon thereafter. In addition to marketing activities, Amy's involvement includes sourcing and sustainability, and she serves on several committees for the World Cocoa Foundation. She regularly travels to origin to meet with farmers, buyers and traders.

**Jenny Samaniego** founded **Conexion Chocolate** after nearly 10 years in the industry believing it was possible to produce an exquisite, high-end Couverture in the country of origin. After producing Ecuadorian Couverture for three years under the company name Chukulat, Jenny returned home to her native Ecuador to expand her offerings and take an even larger hands-on role in the production at origin. She rebranded as "Conexion" to both help make the connection between local cacao producers and consumers and empower small-scale farmers. Not long after launching Conexion Chocolate, the product won four awards from the Academy of Chocolate and the International Chocolate Awards in 2017.

**Dame Rhonda Kave** is a chocolatier and owner/operator of **Roni-Sue's Chocolates** on NYC's Lower East Side. Rhonda [a.k.a. Roni-Sue] made chocolates for over twenty-five years as a passionate hobbyist, informed by years of cooking and baking courses before launching her company. Shortly after starting Roni-Sue's, Kave's desire for a more ethical and sustainable core ingredient led her to co-found MOHO Chocolate Company in Belize, Central America in collaboration with local growers.



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