

Elite Customer Care For Our Gourmet Products

If you received a Gift Card or Gift Certificate for multiple shipments and want to change your original product selections, you can easily change which products you'll receive for your remaining shipments by calling our Customer Care toll free number below. If you especially enjoyed a particular beer, wine, or cigar selection you just received, reorders are available. To update your account, make account related changes such as shipping address changes, reschedule a future shipment when receiving multiple shipments, or to reorder a product, please call us toll free at 800-949-0905. Thank you very much and enjoy!

HANDCRAFTED BEERS

Here, you'll get today's best, handcrafted international and domestic microbrews without having to travel the world to find them. Sample professionally selected beers that are unsurpassed in variety, quality, and freshness. Each shipment includes twelve, 12-oz. beers from two different lightly distributed international and two different domestic breweries [four different beer styles total, three bottles of two different international beers and three bottles of two different domestic beers]. Each shipment also includes our comprehensive, four-page newsletter so that recipients will be able to read all about the beers they've enjoyed, how they were made, and the breweries that crafted them.

BOUTIQUE WINES

Experience the world's finest wines without having to travel the world to find them. Our focus is on top quality, lightly distributed, hard-to-find wines. Each shipment will introduce you to two different varieties and you may elect to receive either one red and one white, two red selections or two white. Count on our collective expertise to deliver variety and quality, not only from classic regions found in France, California, Spain, Italy and other wine producing countries, but also from some of the more recently discovered first-class wine producing regions in Australia, Chile, New Zealand and more. Each wine is accompanied by an informative newsletter and you may purchase additional bottles at discounted prices.

SPECIALTY CHEESES

Here, you will receive three, half-pound freshly cut blocks of extraordinary cheeses selected from boutique manufacturers around the world. You might receive a Gaperon, originating in France during the 14th Century, an authentic Lancashire by Ruth Kirkham, and an Italian Taleggio matured in the caves of Valsassina...all in one shipment! You'll discover an enormous range of cheese tastes, aromas, and textures. Each shipment also includes our comprehensive four-page newsletter so that recipients will be able to read all about the cheeses they've enjoyed, how they were made, and the farmhouses that crafted them.

GOURMET CHOCOLATES

We feature a different extraordinary, world-class chocolate product in each shipment. Our selections come from all over the world and include many different kinds of foods - exotic spiced truffles and unusual confections like Chokolami (an Italian chocolate and hazelnut log), a variety of Belgian Dark Chocolate Brownies, and fudge made by Benedictine monks. Each shipment shares the same four characteristics: each chocolatier is renowned for their product, the product has a limited distribution, the product is made with the highest quality chocolate and other ingredients, and the product is usually created only days before we ship it.

EXOTIC FLOWERS

We assemble breathtaking bouquets made up of several flower species and greenery in each shipment. You'll receive spectacular bouquets that will vary greatly from shipment to shipment. We always feature a primary species, and then other flowers and greens are chosen to complement it. The majority of the flowers in each arrangement arrive as buds that are ready to bloom when placed in warm water. And you will also receive a four-page newsletter, a one page overview of the best way to care for your arrangement, and two packages of flower food to help extend its vase life.

HAND-ROLLED CIGARS

You'll receive five different premium, hand-rolled cigars from five different manufacturers in each shipment. Each cigar portfolio is professionally selected to ensure quality and variety, and the cigars vary widely in gauges, lengths, tobacco blends, and wrapper types. Since cigars must be maintained at a specific humidity level, each cigar is stored in a humidor and then shipped with a specially designed humidification device. Our informative four-page newsletter is also included. And, you can reorder your favorites!

GOURMET CHOCOLATES

Gifts™

DOMESTIC & INTERNATIONAL

FEATURED CHOCOLATE

VOL. 6 No. 12

From the Mountains of Vermont Come these Delectable Chocolate Treats!

Our enticing ensemble of chocolate this month comes from Green Mountain Chocolates, internationally recognized company renown for its dedication to the art of making handcrafted chocolates. Employing the pristine natural resources of the Vermont countryside, these famed chocolatiers provide amazing chocolate works of perfection made with all natural ingredients and an abundance of skill. Much of this skill has been propagated from the remarkable talents of Albert Kumin, a Swiss-trained chocolatier and patissier, who founded Green Mountain Chocolates in 1988. Acclaimed for his expertise in the art of chocolate making, Kumin was inducted into the Chocolatier Hall of Fame in 1990, and if anyone ought to have his own chocolate company, it's this culinary genius.

Did you know ...

Green Mountain Chocolates' Truffles were named:

- "Top 10 in the World" by Gourmet Magazine
- "Top 4 in the US" by New York Times
- "Cream of the Crop" by Ladies' Home Journal

We are extremely happy to bring you his incredible signature line of truffles—chocolate treats that are flawlessly balanced

between bitter and sweet—with creamy, powerfully rich, double-filling centers. All of these charming chocolates consist of an amalgamation of chocolate, fresh Vermont cream, sweet butter and a multitude of natural flavorings. Green Mountain Chocolate's premium ingredients and careful packaging ensure extended freshness and a three-month shelf life. While this is a fairly long time for fresh, quality chocolate to keep, the nature of excellent, handmade chocolate dictates, sadly, that it have a finite lifespan. Though, we're sure that now that you've got it in your possession, its days are surely numbered well below the 90 mark!

LET US GIVE YOU THE DELICIOUS DETAILS...

There are five unique flavors of these hand-rolled truffles, each with a sort of "split personality" in that they all offer two exceptionally distinct tastes, all surrounded by deliciously pure chocolate. Ganache, a thick, extremely rich chocolate cream filling that is handmade

at Green Mountain Chocolates by pouring hot cream over velvety smooth chocolate chunks then whipping the mixture until the chocolate melts, is used for half of the filling and as the base of the truffle. This is a sumptuous mixture of equal parts of

(Continued on page 2, col. 1)

chocolate and cream. It is one of those rare yet ultimately fabulous combinations where each of the ingredients is enhanced by the other. Natural flavoring and fillings are then added to the other half of the truffle, and the two halves are pressed together, imparting each with their unique combinations of distinctive flavors. These choco-gems are then finished with their own "signature" toppings and coverings, adding a tasty and tasteful final touch.



flavors included in your signature series gourmet chocolate box:

- Amaretto—a half almond cream and half amaretto truffle, rolled in roasted almonds. An incredible combination to relish layer by sumptuous layer!
- Hazelnut—a half hazel cream and hazelnut truffle, rolled in hand roasted hazelnuts for an attractive and delicious covering. Enjoy these with your favorite hazelnut coffee.

- Caramel—caramel ganache and sweet liquid caramel come together to create this stunning truffle, which is draped in silky smooth milk chocolate.
- Double Chocolate—masterfully created with Green Mountain's milk chocolate and dark chocolate ganache, sprinkled with delicate and delicious chocolate shavings.

- Raspberry—a truffle made with half white raspberry ganache and half dark raspberry ganache, rolled in deep dark chocolate and sugar. A remarkable treat indeed!



And just so you know, all of Green Mountain Chocolate's creations are Kosher!

A LESSON IN SWISS MASTERY

Look up Albert Kumin on the Internet and you'll discover numerous pages of websites paying homage to this gifted chocolatier. In fact, the majority of his internet appearances are supplied by the many award winning and famous chefs touting Kumin as their mentor, or boasting intensive study with this well-known master at his International Pastry Arts Center.

Albert began his long history of training during his first pastry apprenticeship in his native country of Switzerland at the age of 15, developing his craft as a chocolatier under the guidance of the Swiss masters. During his extended, impressive career, Albert Kumin has been executive pastry chef at some of the eminent resorts and hotels in the world, including the legendary Four Seasons in New York, where he created the frequently enjoyed "Chocolate Velvet Cake" in 1959. Albert was designated Head Pastry Chef at the White House during the Carter administration, and he groomed an entire generation of pastry chefs and chocolatiers during his tenure as Pastry Chef Instructor at the Culinary Institute of America, or the C.I.A. Founded in 1946, The Culinary Institute of America holds the esteemed status as being the only residential college in the world devoted completely to education in the culinary arts, thus, many of the world's finest chefs have experienced the tutelage of this Swiss master.

Starting his company 16 years ago with his daughter, Julie, and son-in-law Jeff (a fellow graduate from the Culinary Institute of America, 1974), Albert

has passed his professionalism and mastery on to his staff, making Green Mountain Chocolates one of the premier chocolatiers in the world.

Currently, Green Mountain Chocolates is under new ownership,

though they continue the chocolate making legacy started by Albert Kumin. Their staff includes an exceptional group of chocolatiers, dedicated to carrying on Albert's remarkable devotion to excellence, craftsmanship, and mastery, as well as his use of the finest ingredients. These principles have always been Green Mountain Chocolate's recipe for creating singular tastes for chocolate lovers the world over to experience as they bite into their velvety smooth chocolates. We're sure you'll love yours—enjoy!

CUSTOMER SERVICE Q & A's

Q: What should I do if I'm moving or need to make an address change?

A: Please call prior to the 5th of the month to make all account changes such as address changes, and membership extensions, cancellations, or renewals.

Q: How do I renew my gift membership?

A: Great news: You are eligible for a one-time Renewal Bonus of 50% off your next month when you agree to continue the service on an "open" basis and commit to at least 3 months. Simply call us at 800-949-0905 or renew your membership online.

Q: What happens if my shipment is damaged along the way?

A: If the shipment arrives damaged, please give us a call immediately at 800-949-0905 and report the incident for a prompt resolution.

Q: I want to give a gift to my parents for their anniversary, but my dad loves microbrews and my mom loves wines. How can I make them both happy?

A: We have great options for you! You can have Microbrews, Flowers, and International Wines, Cheeses, Chocolates, and Cigars delivered every month-- or choose any combination of products and months! This means you could send your parents a gift that would enable them to celebrate their anniversary over and over again!



A Shopping Tip for that Hard-to-shop-for Person in Your Life

If you haven't already found that special gift for someone you've been shopping for, hey, what's the hold up? Visit us at www.monthlyclubs.com and be amazed (and perhaps relieved) at the variety of fantastic features we offer—our club memberships make unforgettable gifts for anyone, especially those "hard to shop for" persons in your life.

IT'S A SMALL, SMALL WORLD!

Perhaps you're already a member of our International Microbrewed Beer of the Month Club (or our most-popular beer club, the Domestic and International Microbrewed Beer of the Month Club) and you recognize the terms Pict and Pictish from a recent newsletter in which we describe one of our featured beers—an ancient style Scottish ale known as seaweed ale—whose brewery has Pictish origins. If you're not already a member of our beer clubs, visit us at www.beermonthclub.com to learn more. You might be surprised at how many beers we feature that actually have deep, dark, distinctly chocolate notes in their flavor profiles. Particularly with our international microbrews, we find that their rich, robust characters are often complemented best not by a meal, but by a sturdy chocolate dessert. Visit us for more info and get your subscription—or a gift subscription—started today and prepare to revel in even more chocolate—and other—world-class bliss!

TRUFFLES

"The first truffles were made from the scraps left over from cutting dipped chocolates into uniform shapes. At the end of the day, all scraps would be combined, placed in a mixer, and beaten. The result was piped out into small irregular balls, chilled, roughly coated with tempered chocolate, and rolled in cocoa, so they looked like Périgord truffles covered with earth. Nowadays, ganache is prepared specially to make truffles. It is allowed to set, then whipped so it lightens. After that, the procedure is the same. The truffle centers are piped out and chilled, then coated with tempered chocolate and cocoa, confectioners' sugar, ground nuts, or pralin powder. Good truffles are always small and delicate and never the size of eggs or golf balls."

—Chocolate: From Simple Cookies to Extravagant Showstoppers