



JOIN THE CELEBRATION! OCTOBER 6-15, 2017
AMERICAN CRAFT WEEK™

Friday October 6th

Adult Class: "Brewed" Confections: TEA (\$18)

6-7:30pm

Come taste the flavors of tea and chocolate and learn how different pairings create different taste sensations! Then get busy making a variety of chocolate confections where tea is one of the subtle ingredients used to create a unique blend of flavors.

Friday October 6th

Mini Tea and Chocolate Pairing

12pm-3pm

Drop in for a "spot of tea" and taste a tea truffle made using a special Earl Grey. Hear about the origin of the chocolate selected for this special truffle.

Saturday October 7th

Mommy and Me Class: Spooky Halloween Chocolate Treats (\$12)

10:30am-11:15am

Here's a fun and creative class, and a wonderful opportunity for a young chocolatier to create an assortment of sweet treats to share with the family. We'll be making small chocolate ghosts, pumpkins, bats and black cats and then using them to decorate two mini chocolate apples. Chocolate covered graham crackers with chocolate "BOO" pieces and fun sprinkles, and pretzel rods dipped in chocolate and decorated with monster eyes, Halloween colored candy bits and candy corn will make a wonderful treat bag to take home for sharing.

Mini Tea and Chocolate Pairing

1pm-3pm

Drop in for a "spot of tea" and taste a tea truffle made using a special Cherry Almond tea. Hear about the origin of the chocolate selected for this special truffle.

Wednesday October 11th

Craft Brews with Chocolate and Brittle Pairings

Hanover Grill

37 North Hanover Street

Carlisle, PA

6-9pm

The American Artisan Gallery (35 N. Hanover St) and North Hanover Grille (37 N. Hanover St) will feature Brittle Bark artisan chocolates and gourmet brittles made with a featured craft brew offered by the Hanover Grille. Samples of the Chocolate Beer Truffle & Craft Brew Brittle along with a tasting of the featured beer in a brewery glass will be offered. The event also features American artistry in ceramic and glass at the Hanover Grille as well as in the American Artist Gallery.

Saturday October 14th

Youth Class – Ghosts and Goblins Treats (\$18)

10:30am-11:30am

Learn how to make gourmet *Halloween themed* caramel apples and chocolate covered popcorn! We'll start by making a large hand-decorated chocolate caramel apple and then make chocolate pieces and use them to decorate the apple. Ghosts, Bats, pumpkins, etc will make this one-of-a-kind treat fun to slice and share with the family! Then we'll use freshly popped popcorn and toss it with chocolate and then decorate it with colors of the season using chocolate drizzle, candy bits, and handmade chocolate piece. A work of art, the popcorn will go home on a special "board" for sharing with friends and family.

Truffle of the Month: Craft Beer Truffle

12pm-2pm

Beer and chocolate – the perfect pairing for the fall season! Come taste our salted craft beer truffle made with a 70% Italian chocolate. Italians are known for their creamy chocolate and this is an excellent example; the subtle flavor of a dark brewed beer provides the perfect balance to the bittersweet chocolate, and the touch of salt is a lovely finish.

Teen Class – Artisan Halloween Sweets and Snacks (\$18)

1pm-2:15pm

Learn how to make gourmet *Halloween themed* caramel apples and chocolate covered popcorn! We'll start by making a large hand-decorated chocolate caramel apple and then make chocolate pieces and use them to decorate the apple. Ghosts, Bats, pumpkins, etc. will make this one-of-a-kind treat fun to slice and share with the family! Then we'll use freshly popped popcorn and toss it with chocolate and then decorate it with colors of the season using chocolate drizzle, candy bits, and handmade chocolate piece. A work of art, the popcorn will go home on a special "board" for sharing with friends and family.