Photos from the East Row Garden Club February meeting. The invitation promised a perfect treat – chocolate tastings. "Paul and Marlene Picton of Newport own Maverick Chocolate – a family owned and operated bean-to-bar craft chocolate company. They make chocolate the old-fashioned way from ethically sourced cocoa beans to finished chocolate bars, truffles, and drinks."



A table set up for tasting of the locally made chocolate.



A perfect spread before delightful chocolate tasting dessert.



Three different delicious chocolates to taste with complementary wine pairings.



Maverick Chocolate Co. owner Paul Picton directs CHOCOLATE TASTING.

Did you know that FERMENTATION is part of the chocolate making process. The beans are fermented near the growing site before shipping. Go to <a href="https://www.MaverickChoclate.com">www.MaverickChoclate.com</a> to see how chocolate is made after the beans arrive in the USA.