

Paradigm Foodworks, Inc

5775 S. W. Jean Road
Suite 106 A
Lake Oswego
636-4880

A major supplier in the Northwest of high quality couvertures, baking chocolates and cocoas. They also make their own 'Haute' Fudge, Caramel, and 'Fruit Sauces', scone mixes, dessert nuts, and nut oils.

Rimskey-Korsakoffe House

707 S. E. 12th
Portland
232-2640

Another of my favorite places. Chocolate Raspberry Fool, 'Rasputin's Vice', Berries Gudunov and Jazz. Plus information on the Sylvia Beach Hotel (no phone's, no TV's, a library/lounge, and each room has the theme of a particular author — Poe, Christie, Seuss, Twain).

Rose's Viennese Bakery

35 N. W. 20th
Portland
775-9771

They bake for Rose's restaurant and have been drawing people in for years for their giant doughnuts and cinnamon rolls, their rum balls, coffee cake, and Black Forest Cake.

Saffron Design

2214 S. E. 53rd
Portland
235-0668

Dick and Roz. We have put together this chocolate tasting and out of guilt decided that there should be at least one white chocolate dessert. When we don't go by editors of "Renaissance Fan", we go by Saffron Designs.

When In Doubt, Make It

CHOCOLATE

Welcome to the Westercon 43 Deluxe Chocolate tasting. We are pleased to present to you some of the finest chocolate confections, desserts, and treats made in the Portland area. The tasting is divided into three acts. You can start at any of the three, but please pick up all the samples from each table at one time. Most of these samples are very generous, and although we have a limited number of tickets, it is possible that one ticket will provide enough chocolate for two or more people to start sweating under the eyes. Please, if you have consumed so much chocolate that you feel dizzy, stop eating. You can take it with you.

Presented by Dick Pilz and Roz Malin

at

Westercon 43 Portland, Oregon

NO DOUBT

It is a bitter bean, but in my opinion, you cannot find a better bean. *Theobroma cacao* means "food of the gods", and at one time the bean was used as money by Mexicans and Central Americans. It is a food of passion and decadence and is often referred to as sinful. A good chocolate truffle will bring about an orgasm of the tongue. As Tommy Smothers sang, "I yelled FIRE when I fell into the chocolate!"

Baking chocolate is mostly sold as unsweetened, extra-bittersweet, bittersweet, semisweet, and sweet. Sweetened chocolate has been kneaded or couched and is smoother and finer tasting than unsweetened. Each manufacturer determines the amount of sugar and cocoa butter that is added to their various chocolates. There is no standard.

The more cocoa solids added and the more chocolate is couched, the better the product. Lindt, Extra-Bittersweet, has at least 59% cocoa solids. In the United States a manufacturer must only have 35% in order to call their chocolate bittersweet. This is why European chocolate is considered to be of a finer quality than U.S.

There are, however, several good brands manufactured in the United States. The one that seems most popular in Portland is Guittard, a California based company. Guittard does market chocolate chips that the home chef can find at many supermarkets.

Em Space

1135 S. E. Salmon
Portland

230-1350

My sister, Eleanor, is one of the best cooks in Portland. She made you what I feel are the best of the chocolate chip cookies.

JaCiva's

4733 S. E. Hawthorne
Portland

234-8115

I love this place. They are right down the street from me. Their chocolates are perfect both visually and taste-wise. They made the best birthday cake (chocolate, naturally) that I have ever served at a party.

Loving Spoonfull

3445 S. W. Taylors Ferry Road
Beaverton

626-9978

They were voted the 'Best in the Northwest at the fair' up in Vancouver, British Columbia. Their candies are all made by hand, and their truffles are smooth and sensuous.

Papa Haydn

701 N. W. 23rd
Portland

228-7317

My favorite dessert from Papa Haydn's is their Autumn Meringue. Due to the difficulty of cutting and serving it, we chose another of their chocolate desserts for you to sample. I guess you will just have to go there for the other one.

Continued on next page . . .

CREDITS

The following suppliers, candy makers, and bakeries have provided you with samples of some of the finest chocolate products available in Portland

Bravo Italia

4110 N. E. Fremont
Portland
282-2118

Bravo Italia makes what I feel is the best ice cream in Portland. When I first tasted it, I flashed back to my childhood years and could see myself sitting and churning an old-fashioned ice cream maker.

The Candy Basket

2429 S. E. 11th
Portland
239-4447

Their inventory list has over 150 varieties of candies including fudge, white dipped apricots, peppermint bark, pecan log rolls, and milk chocolate creams.

Chocolate Express

Candy Company

17937 S. W. McEwan Rd.
Stafford
638-2465

They make a large variety of chocolates and candies.

Coffee Bean International

2181 N. W. Nicolai
Portland
227-4490

Fresh-roasted, quality coffee sold either ground or as beans. They also have a line of organically grown coffee called Cafe Tierra.

Since white chocolate does not contain chocolate liquor (the unsweetened, fat-free chocolate extracted from the cocoa bean), the FDA considers the phrase "White Chocolate" an illegal label in the U.S. Instead, manufacturers must label their product white coating or white confectionery. Exotic names such as "Blancor" or "Ivoire" are also seen.

A good white chocolate does not contain any vegetable fats, but only cocoa butter. Those that do are usually called "summer coatings" or "artificial white chocolate" and are inferior to a good white chocolate. Unfortunately, most people have only tasted the inferior white chocolate and have found it wanting.

When sampling the White Chocolate do not expect an intense chocolate flavor. It is much more delicate and creamy and is very much like eating sugar, butter, and cream. Because of this, it is easy to make a white chocolate dessert that is cloyingly sweet.

I do not know what is harder to make, cakes or candies. I do know that both can be trying, and it takes considerable practice to be able to turn out the perfect chocolate truffle or cream or cake or mousse. But, it is worth it.

Although, most of the treats you are tasting today are made by professionals and require training and skill, it is possible for you to make elaborate, rich chocolate desserts for your guests. Just remember, good chocolate candies, desserts, and confections should all be made with good ingredients — real vanilla, butter not margarine, the correct flour (cake flour for cakes, etc.), fresh eggs, fresh spices and fruits, high-quality nuts, and of course, good chocolate. Also, many recipes require that the ingredients be weighed on a scale instead of measured in a cup, and an oven thermometer or candy thermometer may be necessary. But, you can do it.

I am going now. I cannot stand to spend much more time just talking about smooth, sweet, seductive chocolate and have been sitting here for the last ten minutes thinking about ALL THAT CHOCOLATE I HAVE DOWN IN THE BASEMENT. I think I'll go down there and snort some.

An Intercourse With Chocolate

In Three Acts



Act I.

Guittard chocolate chips (Westercon Club House)
One of the best chocolate chips that you, the home cook,
can buy in the store.

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Hershey's 'Bittersweet' (Paradigm Foodworks, Inc.)
An excellent cooking chocolate. Compare the flavor
and texture to the semisweet.

**

Merken's Yucatan Semisweet (Paradigm Foodworks, Inc.)
Let the chocolate melt on your tongue. Is it smooth?
Does the saliva start dribbling out of the side of your mouth?

**

'Blomer's White' (Paradigm Foodworks, Inc.)
Clear the palate first. More delicate than the dark.
Cocoa Butter reigns supreme.

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Mocha Melta-A-Way (The Candy Basket)
They use only Guittard chocolate.

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Marionberry Cream (The Candy Basket)
Very decadent. A wonderful use of locally-
grown berries.

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'Buttercrunch' (The Chocolate Express)
A butter toffee dipped in chocolate.
The manager's favorite.

**

Truffle (Loving Spoonful)
Large, hand-dipped truffles. Choose one of several
different flavors. Trade bites with your friends.

Act II.

Chocolate 'Fudge Torte' (JaCiva's)
"Personally, I don't think there can be
too much chocolate in a cake."

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'Petite Frambois' (Papa Haydn)
Chocolate cake brushed with raspberry glaze and
decorated with fresh flowers.

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Chocolate Mousse Cake ('Rose's)
Chocolate truffle mousse filling in a crust
of buttery chocolate topped with whipped cream
and chocolate curls.

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Mocha 'Fudge Cake' (Rimsky-Korsakoffee House)
Shared 1st place as the "Best Dessert
in Portland" by Willamette Week.

Act III.

Guittard Chocolate Chip Cookies (Em Space)
The use of Guittard chocolate chips and turbinado
sugar make a superior c.c. cookie. I.e., you
taste the chocolate and not the sugar.

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Ivory Coast Shortcake (Saffron Design)
A special ivory chocolate shortcake, decorated
with fresh fruit, flowers, nuts,
and edible silver.

**

'Double Chocolate Ice Cream' (Bravo Italia)
Smooth, rich, and reminiscent of the
old-fashioned ice cream we used to make
on the farm. Best when eaten within a day of
production. This was made this morning.

**

Chocolate Macadamia Nut Coffee
(Coffee Bean International)
This was fresh-roasted just before this tasting
and was fresh-ground shortly before being brewed.

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Chocolate Covered 'Espresso' Bean (The Club House)
Chocolate and coffee explode in your mouth
when you bite into this. Very intense.

