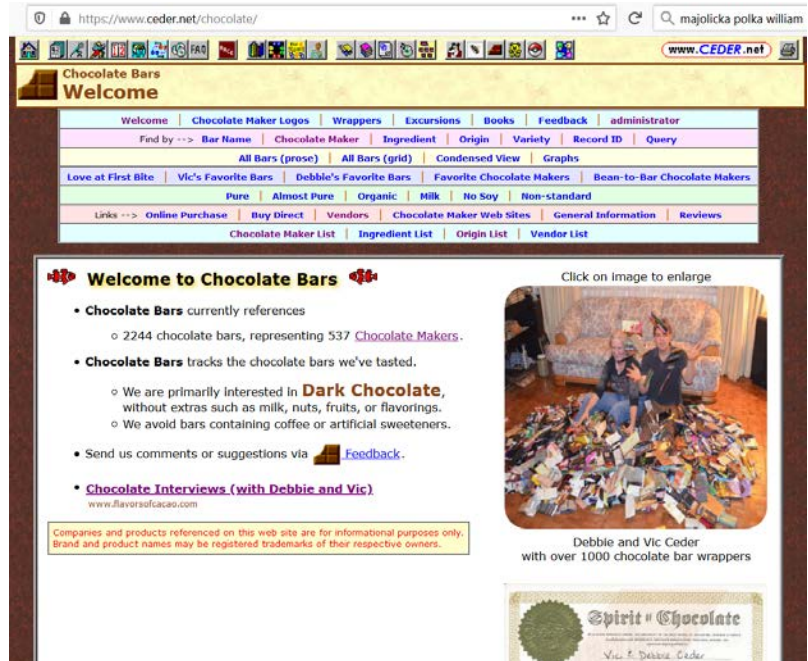


## Ceder.net/chocolate

Do you have a sweet tooth? Is your shopping cart never quite complete without a chocolate bar? Would your friends describe you as a chocoholic? If the answer is yes, and you've long discounted Hershey's as nothing more than candy or you are ready to switch to the dark side, visit <https://www.ceder.net/chocolate>

The Ceder Chocolate Bar Database was started in 2005 after several instances of wishing we remembered where we had previously procured certain chocolate bars. As an internationally renowned square dance caller, Vic Ceder was hired all over the world to call dances, and this enabled him to shop in a variety of places for ethnic specialties and... chocolate bars!



Vic and Debbie Ceder have spent the last fifteen years sourcing, tasting and rating over 2,000 chocolate bars and cataloging them on their website. The focus is primarily on dark chocolate, but you'll find some inclusions in here as well. Not long after establishing our website, it gained prominence in Google searches and prompted a number of interesting connections in the chocolate world:

- Chocolate makers would contact us asking why their products were not showing up in our database. We would explain that in order to be in our database, we would have to taste their products. Some makers immediately started sending us free samples. One maker was the first to make chocolate from Viet Nam, and we were able to taste their product before it was even available in the United States.
- An Economics professor from China contacted us stating that our website offered a perfect platform for his students to do product comparison projects with, and the only data point that he wished we would have included that was not already there was a price. We explained that we purchased chocolate bars all over the world, and pricing is too variable a data point to list.
- We were interviewed by Flavors of Cacao author, Brady Brelinski, as one of thirteen world-renowned chocolate experts because of our contribution to the promotion of fine, plain dark chocolate.

- As local artist and writer, Ashleigh Brilliant, remarked in one of his Pot-Shots: "I never pay more than a certain price for chocolate - That amount is: whatever it costs!" Never was that truer for us than when we spent \$100 for a single bar. One of our favorite chocolate makers, Woodblock Chocolate from Portland, OR, collaborated with the Cocoa Research Centre from the University of the West Indies in St. Augustine, Trinidad & Tobago by creating a chocolate bar comprised of over 2400 cocoa varieties collected from Central and South America, including the Amazon rain forest as well as other parts of the cocoa growing regions of the world. Named the Trinidad Fundare, 100% of the proceeds for the purchase of this bar were donated to the International Cocoa Genebank in Trinidad to help preserve and maintain diversity in cocoa plant genetics.



We don't make or sell chocolate, but we can help guide you to finding your favorites. You can search our database for chocolate by a variety of means, including the bar name, the chocolate maker, the origin of the bean, ingredients, and more! We list the vendors where we have purchased bars as well as contact information and online purchase options. Each individual entry features the name of the bar, the percentage of cacao, the ingredients, the weight, vendor information and ratings by both Vic and Debbie. Comments may be added by the public on each bar. When you find your mind wandering and losing focus, nothing is better than a little distraction...and a little chocolate. Enjoy!