Join Divine Chocolate For Free Chocolate Workshops At Their Pop-Up Shop This Fairtrade Fortnight

Thursday 13 February, 2014

Divine Chocolate, the farmer-owned chocolate company, is hosting a series of free chocolate making and tasting classes from their Pop-Up shop in London's Seven Dials. Taking place on Saturday 1st & 8th March, the two Divine Chocolateers will be each hosting five workshops at the shop on 53 Monmouth Street, WC2.

The chocolate workshops will take participants on a full sensory tasting, teaching them about the subtleties of chocolate tasting. Divine Chocolateers Erik and Gloria will also be making some delicate mint chocolates, delicious handmade truffles and other goodies that guests can take home.

There will be five classes available both Saturdays (1st and 8th March) taking place throughout the day. To find out more information and to book your place visit

Spaces are limited so booking is recommended.

This is just one of a great programme of events for Fairtrade Fortnight being hosted at this year's beautifully designed Divine pop-up retail space, in the Seven Dials area of Covent Garden (from 24th February – 9th March). To keep up-to-date on all of Divine's Fairtrade Fortnight activity including sampling, bike repair workshops and the chance to meet cocoa farmers from Ghana, visit: www.divinechocolate.com/uk/good-stuff

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For more information please contact Lisa Storey on 0207 378 6550 or lisa@divinechocolate.com

Editor's notes

The Divine Chocolate Pop-Up Shop, 53 Monmouth Street, London, WC2H 9DG

Erik Houlihan-Jong and Gloria Lilley joined Divine in 2013 after winning a nationwide competition to find two new Chocolateers to create a team of chocolate experts who could represent Divine at events across the UK.

To book a Divine Chocolateer to host a chocolate workshop or tasting session email: chocolateers@divinechocolate.com and follow them on twitter @divinechocteers

About Divine Chocolate
- Divine chocolate is made with the finest quality Fairtrade cocoa beans from Kuapa Kokoo, a co-operative of smallholder farmers in Ghana. The cocoa is grown in the shade of the tropical rainforest, and slowly fermented and dried in the sun by the farmers, who take great pride in the chocolate company they co-own.

- Divine Chocolate Ltd is the only Fairtrade chocolate company that is also co-owned by cocoa farmers. Kuapa Kokoo, a co-operative of 80,000 cocoa farmers in Ghana, benefit not only from the Fairtrade premium on the sale of their beans, but also receive a 45% share of Divine's distributable profits giving the farmers more economic stability, as well as the increased influence in the cocoa industry company-ownership brings

- All Divine products carry the Fairtrade Mark. This is an independent guarantee certified by the Fairtrade Foundation that the ingredients are sourced under internationally agreed fair trade terms and conditions. These include a guaranteed, secure minimum price, an extra social premium payment for the farmers to invest in their own community programmes, long term trading contracts, decent health and safety conditions – all aimed at empowering farmers to make their own improvements to living standards and prospects for the future

- The UK chocolate market alone is worth approximately £3.98 billion a year (Mintel, 2012): if Fairtrade products can capture even a small proportion of that market, producers in developing countries gain real benefits.

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