

Xocolat
Amante

Raving Xocolat

Volume 3, January 2008

Hi chocolate lovers,

We hope the festive season has not completely satiated your palate for luscious chocolate.

With this third edition of our website newsletter we'd like to welcome in the New Year with some great specials and unique product offers, as well as some tales from the world of chocolate.

With so many events just around the corner, we hope you will find all your chocolate gift solutions with us at www.xocolatamante.com.au

Yours sincerely,
Andrew, Julie & Stuart

Chocolate offence

Ever thought of getting kinky with your chocolate?

It appears some people have. According to The Daily Telegraph, an Italian lolly shop owner was fined for promoting indecency after making chocolate versions of a local porn star's best asset. Passers by complained after the cocoa creations were placed on display, although the shop owner apparently only wanted to "get one up" over business rivals.

The Ease of Gift Giving



Share the experience of fine premium products with your friends. Simply select your favourite products from the Chocolate Shop, and add Gift box to your order basket, or select from our fabulous Gift hamper product range. See [Gift Ideas](#) in the Chocolate Shop for more information.



Easter Indulgence



Are you sick of the same old tacky Easter eggs? Are you already bloated in anticipation of overindulging in poor quality chocolate that's been needlessly moulded into bizarre animal shapes? Why limit yourself to what is available in the supermarket: surprise loved ones or treat yourself this Easter with truly heavenly premium chocolate from Xocolat Amante. Indulge in the origins of chocolate, rather than overindulging in ordinary chocolate this Easter.



'Chocolate effect' sweetens student evaluations

Professors Jee and Youmans at Northridge University conducted a study exploring the influence of chocolate on student evaluations of an undergraduate course. Results were published in the *Teaching of Psychology Journal* late in 2007.

Class sections met on the same day, right after each other, covered the same material and saw the same lecture by the professor. Students who were passed out chocolate by a stranger, being told it was leftover from a function, were found to rate their course and instructor more favourably. Across some 100 students, on average, those offered chocolate gave the course an overall rating of 4.0 on a 5 point scale, compared to a rating of 3.6 among those not offered chocolate. Students offered the chocolate also rated their instructor as more friendly (3.9 v's 4.2).

Seems it may be worth having chocolate to offer next time you are trying to make a favourable impression!

In addition to our usual product range, we delight in offering some unique products from Michel Cluizel that would melt the heart of your Valentine or make fabulous Easter treasures.

View these online under [Valentine Gifts](#) in the Chocolate Shop.



Valentines Specials



Time you sweetened up your act? Xocolat Amante is here to help. Just in time for Valentines Day, we are offering a 20% discount (while stocks last) on the following products:

- Valrhona Grand Cru Caraibe (66%) - single origin dark chocolate made from Caribbean cacao.
- Valrhona Grand Cru Manjari (64%) - single origin dark chocolate made from Madagascan cacao.
- Valrhona Grand Cru Tanariva (33%) - single origin milk chocolate made from Madagascan cacao.
- Valrhona Grand Cru Jivara Lait (40%) - single origin milk chocolate made from the finest blend of cacao in South America.
- Valrhona Cao Grande Noir (70%) - blended dark organic chocolate.
- Michel Cluizel Grand Lait (45%) - blended milk chocolate made with cacao from Central America, Africa and Java.

See [Sale Items](#) in the Chocolate Shop for more information and to make purchases.