

Subject: Goddess Of Truffles Newsletter

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To: liladlecy@aol.com

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Hi, just a reminder that you're receiving this email because you have expressed an interest in Goddess Of Truffles. Don't forget to add info@goddessostruffles.com to your address book so we'll be sure to land in your inbox!

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June 1, 2014

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Dear GOT Devotee,

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Happy Father's Day month!

Follow the Goddess:



What will you do to celebrate the fathers in your life? Whether they are busy at work or play, be sure to remind that man to take a moment to relax. Let him know you

Events:

Available Now

**The Haven Coffee
House**

121 East Main, Lexington
803.356.1402

LOCAL DELIVERY AVAILABLE
Please be aware that for the months
of June - September postal shipping
services are suspended

June Muse:



Mark's Maker

*(The modern-day king
of his realm)*

*Milk chocolate bacon
bourbon ganache/
enrobed dark chocolate
& bacon bits*

- *Due to their
perishable nature,
store your truffles
in cool, dry & air-
tight conditions.*

*appreciate and are concerned for his health,
well-being and happiness.*

*To honor the manliest of men, who might not
otherwise take a break and enjoy the sweet
things in life, "Mark's Maker" has been
created! A savory but sweet combination of
bourbon and bacon with a hint of barbecue
and the slightest whisper of cinnamon..... (oh
yes I did!)*

*Too good to be true? There's more! It comes
just a little smaller than the size of golf ball &
is cheaper, too. Additionally, it won't get lost
in the sand trap, woods or the lake!*

*Speaking of taking a break, the heat and
humidity* have given me a good excuse to use
July and August as research and
development months. It has
impacted shipping services as well. Local
delivery is always available but postal
shipment is suspended until September.*

Q & A:

***What is the stuff on my chocolate that looks
"moldy" ?***

* This condition is called "bloomng" and is the
result of either the sugars or the fats in the
product being exposed to conditions that
altered their original state. Such as
humidity dissolving the sugar particles or heat

- *Consume within two weeks of purchase or freeze! To thaw: refrigerate overnight.*
- *Remove from chiller 5 minutes prior to serving.*

melting the fats. In both cases, once the moisture dries-up or the temperature is brought down, the sugar/fats solidify again.

Rest-assure, your chocolate is fine even if it looks unpleasant. Texturally, you could possibly sense some graininess. Do you "see" how important the senses are?

Your chocolate is perfectly fine to eat and is not spoiled. Unfortunately, once this happens there's really nothing you can do but to close your eyes & make it disappear!

*Truly,
Lila D.
Owner & Artisan*



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