



Goddess Of Truffles

,LLC

A muse for your senses

Artisan Confections



Text-to-join updates: GETGOT to 22828



Quick Links

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Events:

Get G.O.T. at:
**The Haven Coffee
House**

121 East Main,
Lexington, SC
803.356.1402

**Bourbon
Cajun Restaurant**

1214 Main St,
Columbia, SC
803.403.1404

October 1, 2014

Dear G.O.T. Devotee:

*NEW! Beginning in October you can get G.O.T. at **Bourbon Cajun Restaurant!** Located at 1214 Main Street, Columbia. I encourage anyone who can to go downtown for First Thursday to enjoy local artists and finish your evening with dinner, drinks and truffles. They are offering a plate of five muses: dark choc., red velvet, chili-lime, pumpkin spice & (of course) bacon/bourbon!*

The South Carolina state fair is around the corner and your's truly has entered a few different categories. Please send winning vibes and look for results in next months newsletter.

This month's muse is Atum, and ancient Egyptian deity self-created from chaos. It's not misspelled and I love how it fits the fall season and my personal inspiration. After the

LOCAL DELIVERY AVAILABLE

Shipping available upon request.

Please feel free to call

803.351.3696

October Muse:



Atum*

(In Egyptian mythology, a self-made deity out of chaos)

White chocolate & pumpkin puree filled with Fall spices ganache / enrobed in seasonal cinnamon chocolate & adorned with a pumpkin "stem" garnish and seated on crushed pecans

**Use all your senses to see, hear, taste and smell. What is the vibe you perceive? Where does your kairos moment take you?*

- Due to their perishable nature, store your truffles in cool, dry & airtight conditions.
- Consume within two weeks

craziness of some I'm ready to hibernate. I'll curl up with my truffles and ponder my cornucopia of friends, family and fans. I have truly been blessed!

Here's wishing y'all have a wonderful holiday season that is just beginning!

Q & A:

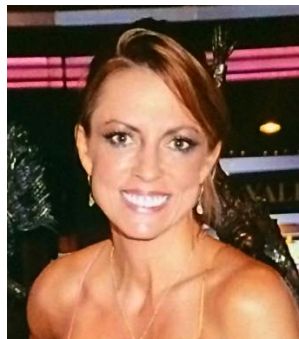
How do you serve truffles?

I like to treat them like cheese. You want to store them in a cool and airtight place. Remove from chiller about five minutes before serving. These bites of bliss are packed with flavor and inspiration, Have two or three with your favorite beverage.

Truly,

Lila D.

Owner & Artisan



*of purchase or
freeze! To thaw:
refrigerate
overnight.*

- *Remove from chiller
5 minutes prior to
serving.*



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