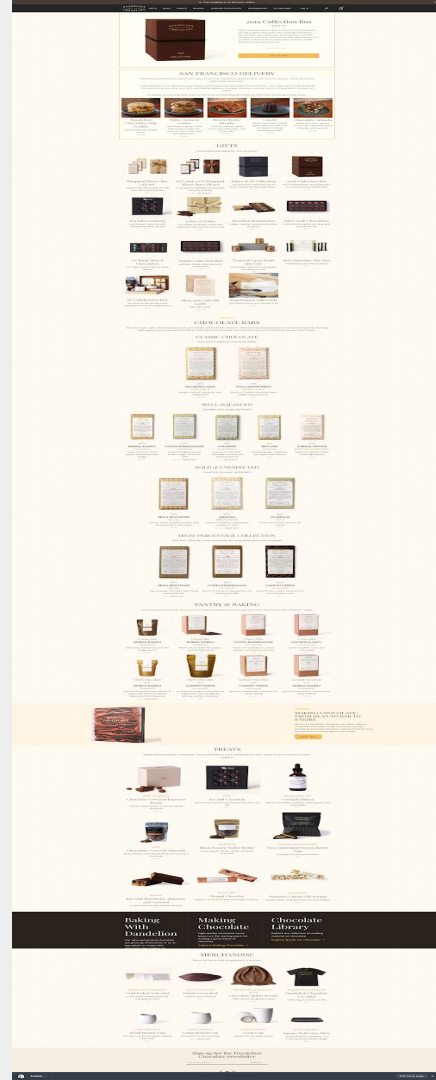


Shop. DandelionChocolate.com

I helped launch the online store of this SF/Japan single-origin chocolate factory with a catalog of about 100 items in August, 2018.

I created the product categories and organization, and wrote the content for every product page. I continue to make product updates daily.





\$55.00

After Dark Chocolates

Whenever we offer our whiskey and chocolate tasting class (one of our most popular pop-up tasting experiences), we have the pleasure of spending time with our guests who like their chocolate flavors alongside everything shaken, stirred, and on the rocks. The strong flavors of our dark chocolate are particularly well-suited to stand up to the heft of a big cocktail or an after dinner drink including the flavors featured here: cognac, Grand Marnier, and whiskey. When Alexandra Saunders from Nuubia approached us with the idea for a cocktail-spiked chocolate assortment, we knew we had to say yes.

Citrusy or peaty, fruity or floral, our Camino Verde, Ecuador single-origin chocolate was selected for Nuubia's rich alcohol-spiked ganache and for enrobing these confections. This collection (made with coconut rather than dairy, so it's vegan) is a toast to everyone who likes an artful tipple and a unique flavor pairing.

18 pieces

Net weight: 5 OUNCES / 144 GRAMS

Ingredients: 70% Dandelion Chocolate (cocoa beans from Camino Verde, Ecuador, organic cane sugar), refined coconut oil, cocoa butter, cognac, Grand Marnier, whiskey

Contains coconut



\$65.00

Hot Chocolate Mix Trio

You slurped, and we listened. Our housemade hot chocolate has been a café favorite of guests and our team since we first opened our doors on Valencia Street back in 2010. One of the reasons we launched a chocolate factory in San Francisco was to offer the perfect hot chocolate antidote to a city whose hundred days of fog are so thick and prevalent, they have a name. (Yes, we're talking about you, Karl the Fog.)

This collection features three 5.6-ounce bottles of our hot chocolate mix in three flavors: House Hot Chocolate, Gingerbread Hot Chocolate, and Mission Hot Chocolate. This is enough to make 12 rich, chocolatey cups in your home kitchen with nothing but milk (or milk substitute), a whisk, and a saucepan. In addition, each mix is packed into a reusable glass bottle designed just for us by our friend Remy Labesque.

Marshmallows are encouraged.

Net weight: 16.8 OUNCES / 480 GRAMS

Ingredients: 100% Dandelion Chocolate from Camino Verde, Ecuador, organic cane sugar, light brown sugar, molasses powder, allspice, cayenne pepper, cinnamon, cloves, ginger, nutmeg, and pasilla chile



\$20.00

Dried Cocoa Pod

On the farm, cocoa pods are harvested and opened, and the seeds are gathered into boxes with their pulp to begin the wild fermentation process that is the start of great chocolate.

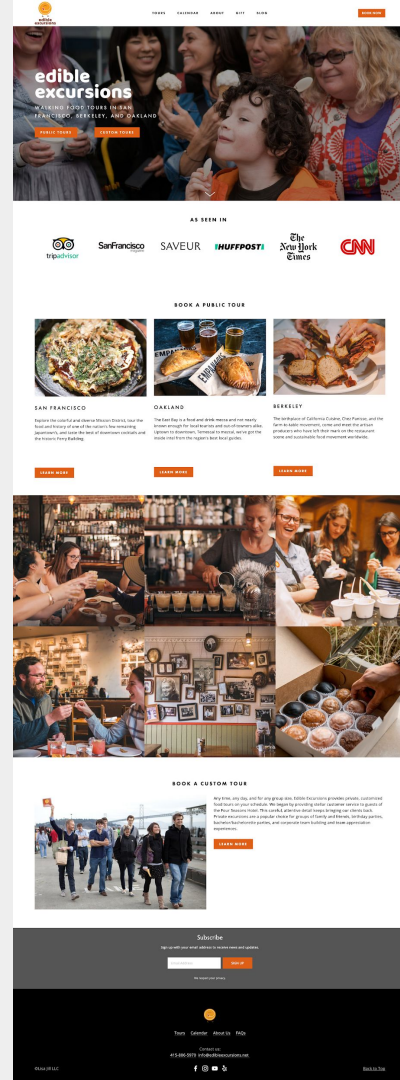
And sometimes, for your musical and tangible pleasure, whole pods are dried just for fun. One shake and you'll be hooked; in these dried pods you can hear the cocoa beans rattling around inside. The perfect, natural maraca for any chocolate or music enthusiast!

These pods are dried naturally in the Ecuadorian sun until they are hard as wood, and they will last indefinitely if kept dry.

Note: This dried cocoa pod cannot be used to make chocolate, and it's not safe to consume the seeds inside. Since this is a natural agricultural product, pod size can vary from 6-10 inches long.

EdibleExcursions. net

This local walking food tour company required a more robust website to sell its tours to local and visiting tourists. In addition to optimizing SEO and metadata, encouraging reviews, and launching programs to enhance third-party listings, I also wrote their tour descriptions to help educate the guest and draw more traffic to the site.





JAPANTOWN TOUR

Fridays and Saturdays, 11am - 2pm

\$114 per person (+ \$2 booking fee)

San Francisco is home to one of only three remaining Japantowns in the United States, and our guides, some of them born in the neighborhood and residents for decades, take total pleasure in showing it off to locals and visitors alike. Tastes may include sweet potato lattes from YakiniQ Café; onigiri (rice balls); takoyaki (Japanese street food) from Yama-Chan; sweet and savory mochi from one of Japantown's first businesses, Benkyodo Confections; and authentic Masala dosa with chutney from DOSA on Fillmore. After the tour, you'll be the expert on where to find the best bites in the neighborhood.



DOWNTOWN BERKELEY BRUNCH TOUR

Sundays 11am-2pm

\$119 per person (+ \$2 booking fee)

Food-loving guests will recover from the night before with a half-dozen hearty dishes, cocktails, and of course, coffee, that signify the best of everyone's favorite meal between breakfast and lunch. In addition to feeding your belly, we will satisfy your sense of place and history with skilled resident guides offering behind-the-scenes access to local chefs and restaurateurs. This fantastic exploration of Downtown Berkeley will showcase the diversity of the explosive neighborhood food scene.



OAKLAND UPTOWN FOOD & DRINKS TOUR

Every other Saturday, 3pm - 6pm

\$114 per person (+\$2 booking fee)

Oakland's exploding food scene is making headlines as one of the top travel destinations in the country, and the Uptown neighborhood is the epicenter of the action. Its best restaurants, cafes, and bars in this arts-oriented district have helped earn its acclaim as America's Best Neighborhood. Even if you're an SF Bay Area local, you will learn about an evolving food and arts community you've not yet had the pleasure to meet.