

John & Kira's - *Our Story*

John & Kira's is a socially innovative chocolate company dedicated to both making and selling world class confections and promoting positive social change.

Co-founders John Doyle and Kira Baker-Doyle both felt the itch to start an entrepreneurial venture back in September, 2000. John, after a short stint in banking, made a career switch into the kitchen at various restaurants in Manhattan and Philadelphia. Kira was completing a Masters in Education at the University of Pennsylvania and working closely with an urban school garden project.



After over a year of research and experimentation, the pair developed an all natural line of chocolates so delicious and unique that *Gourmet Magazine* placed them on the front cover of their publication in 2003, and praised them as their 'favorite chocolates'. John & Kira's quickly became nationally known as a premiere gourmet chocolate company in the United States, both for their fresh confections and their pioneering social mission.

The signature line of chocolate ganache squares features ingredients from sustainable artisan food growers local to their Philadelphia chocolate studio, across the country and around the world. They highlight:

- fresh mint grown in urban school garden programs in Philadelphia that teach students about nutrition and agriculture
- honey from family-run Draper's Apiaries in PA paired with organic lavender
- lemongrass from a biodynamic & organic farm preserving heirloom crops in CA
- ginger from a biodynamic & organic farm on Molokai, Hawaii
- shade grown coffee from a worker-owned Fair Trade cooperative in Chiapas, Mexico
- pistachios grown, harvested & roasted on family owned & operated Eagle Ranch in NM
- organic earl grey tea from a Sri Lankan employee-owned cooperative.

Since the 2003 *Gourmet Magazine* article, John & Kira's concept and the company have grown steadily. They have expanded their chocolate line to include chocolate ladybugs and chocolate filled figs from an organic, family-owned farm in Spain. Their chocolates, recently featured on the *Martha Stewart Show* and in *Oprah Magazine*, are available online at www.johnandkiras.com or by calling **800.747.4808**.



Indulgashena
Tea Cooperative



Ellen Sugawara
Papohaku Ginger Farm



Eagle Ranch
Pistachio Groves



Farmer Glenn
Green Meadow Farm

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FEBRUARY 2003

Gourmet

THE MAGAZINE OF GOOD LIVING

We Found
Our Favorite
Chocolates

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Philadelphia's Jubilee Chocolates are all about fresh flavor.

Chocolates on a Mission

Social change through chocolate isn't something you hear about every day. But John Doyle and Kira Baker, cofounders of Philadelphia's Jubilee Chocolates, believe that their confections can make a difference.

The pair met about four years ago, when Baker was spearheading an inner-city school gardening project as a grad student at the University of Pennsylvania and Doyle was sourcing regional ingredients for the White Dog Cafe. They soon realized that their common interests extended beyond

each other. (They're now engaged.) "We both wanted to create a business that would draw its energy and its ingredients from the community," says Baker.

"And we wanted to sell a product that could be enjoyed outside of Philly," adds Doyle, "and that would make people happy. We pretty much backed ourselves into chocolate."

Lucky for us. Since September 2000, the couple have been handcrafting a line of thin squares infused with local flavors—and stories. The mint chocolates (the best we've

ever had) are made with leaves grown by students at a nearby elementary school. The honey in the lavender honey chocolates comes from a part-time beekeeper in West Philadelphia. And the sweet crop of farmer Glenn Brendle, in nearby Gap, Pennsylvania, is the secret behind the raspberry squares. "When we buy berries from Glenn," says Baker, "we only make a small dent in his business. But the hope is that we'll inspire others to support local agriculture, too." Gift boxes from \$6 to \$57 (800-747-4808; jubileechocolates.com). —Andrea Strong

Ratings *Chocolates*

CR Quick Recommendations

See a summary of test findings and Quick Picks--the choices that merit first consideration.



CHOCOLATES

Key numbers with a * indicate Quick Picks.

Click for more information.

In order of overall quality.

Key no.	Product	Price	Weight (oz.)	Cost per oz.	Shipping	Shelf life	To order
EXCELLENT							
*1	John & Kira's Jubilee Wood Gift Box	\$65	18	\$3.69	\$8	2 wk.	www.jubileechocolates.com , www.johnandkiras.com 800-747-4808
*2	Martine's Gift Box Assorted with Creams	63	16	3.93	15	5 days-3 wk.	www.martineschocolates.com 212-744-6289 or 212-705-2347
*3	Norman Love Confections	37	8	4.62	16-20	3 wk.	www.normanloveconfections.com 239-561-7215
*4	Candinas CR Best Buy	40	16	2.50	10	10 days	www.candinas.com 800-845-1554
*5	La Maison du Chocolat Coffret Maison with assorted chocolates	76	21	3.59	24	4 wk.	www.lamaisonduchocolat.com 800-988-5632
*6	Moonstruck Classic Truffle Collections	70	20	3.50	16	3 mo.	www.moonstruckchocolate.com 800-557-6666
*7	Jacques Torres Jacques' Assortment CR Best Buy	43	16	2.69	8-15	3-4 wk.	www.mrchocolate.com 718-875-9772
VERY GOOD							
*8	Fran's Assorted Truffles Gift Box	\$58	16	\$3.63	\$12	30 days	www.franschocolates.com 800-422-3726
*9	Godiva Gold Ballotin CR Best Buy	35	16	2.19	8	2-3 wk.	www.godiva.com 800-946-3482