



## Chocolate Adventures: Tours in Seattle

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[SeattleAllergyNaturalSolutions.com](http://SeattleAllergyNaturalSolutions.com)

[CouplesMassageSeattle.com](http://CouplesMassageSeattle.com) for pediatric & pregnancy care.

There are 3 unique & fascinating chocolate tours that will satisfy your curiosity & palate about the crafted art of confectionary making. Should you take the time to seek out these places; you will be rewarded with a variety of chocolate samples.

- 1. Theo Chocolate Factory:** One hour tours run several times a day, Cost is \$8 a person. Many families & out of towners love to do take this tour, so book your reservations weeks in advance. The guided tour takes you into the old world confectionary manufacturing of chocolate from start to finish. Theo's chocolate factory is located in the heart of downtown Ballard, at 3400 Phinney Ave N. Reservations can be made on line or call. [TheoChocolate.com](http://TheoChocolate.com)/ 206-632-5100.
- 2. Boehms Candy Factory** is located in Issaquah, WA. This tour is part of a candy factory tour & part of a museum education. Boehms is a 70 year old confectionary facility that continues to churn out its customized truffles fudge & nut brittles. Cost is \$4. Call for reservations at 425-392-6652. Located at 255 NE Gilman Blvd, Issaquah. <http://www.boehmscandies.com>
- 3. Bernie's** is not a factory tour but a confectionary school located in the middle of S. Seattle Community College 6000 16<sup>th</sup> Ave SW in West Seattle. Their candy & pastry products are often priced below other retail confectionary store because it is a learning experience for student chefs to get their training. There is an ever changing stream of student crafted truffles, pralines, marzipan, nougats, caramels, & bonbons many of which are covered in quality chocolate. If sampling these plate pleasing confections is not enough, you can learn to craft your own candy making by taking evening or weekend workshops at South Seattle Community College with Chef Elizabeth Pecham. Check them out at <http://www.learnatsouth.org>.



4. **The Chocolate Man** confectionary store, located in the Lake Forest Park area, just north of Seattle. Located at 17171 Bothell Way NE. Contact Bill at his new store at 206-365-2025/[www.ChocolateMan.com](http://www.ChocolateMan.com). What's unique about Bill Frederick's storefront & classroom setting is that it offers 30 different hands on classes from basics to advance for adults & children on the art of chocolate making. Bill has been teaching hundreds of culinary students & the public to make chocolate for over 20 years.
5. **Chocolopolis**: That's the store to check out & sample their decadent delights. Located on the main street of Queen Anne, this chocolate haven carries an encyclopedia collection of chocolate bars, truffles, artisan hot chocolates. This is not the site to be counting calories. Hot on the menu is the cherry chocolate hot chocolate called the Valrhona Madagascar Sipping Chocolate. Located at 1527 Queen Anne Ave N., 206-282-0776.
6. **Chocolati**: Located at several locations~ Greenwood, Greenlake, Wallingford & downtown. These Seattle retail stores offer eye popping flavored hot chocolate menus. A special treat to go to for a weekend rendezvous. Try the cayenne hot chocolate. [www.chocolati.com](http://www.chocolati.com).
7. **Hot Cakes**: an adorable Ballard dessert café that takes chocolate to a new level. Famous for its alcohol based chocolate milk shakes, grilled chocolate sandwiches & smoked hot chocolate. The house special is Dark Decadence. Contact Martin at 206-420-3431. <http://www.getourhotcakes.com>.

