

The Slow Melt Chocolate Podcast Premieres the Makers Series

June 30, 2017

The Slow Melt chocolate podcast launched its nine-episode summer [Makers Series](#) on June 16. The first-of-its-kind series will feature nine makers from four continents who are part of the growing specialty chocolate movement, crafting chocolate at origin and abroad. Makers include SOMA Chocolatemaker; Askinosie Chocolate; Valrhona; Ritual Chocolate; Marou, Faiseurs de Chocolat; Cacao Hunters; Cailo Chocolate; Theo Chocolate; and Fruition Chocolate. The second episode, featuring Askinosie Chocolate, just aired today.

Each episode will highlight one maker and cover their origin story, as well as an interactive chocolate tasting, during which listeners will be given a chance to taste chocolate bars while hearing the stories of the bars from the people who crafted them. The bars included in the tastings are discounted by the makers on their websites and will also be sold as an exclusive bundle by [Chocolopolis](#) (in the United States) and [Bean Bar You](#) (in Australia).

The Slow Melt is the first podcast dedicated to a deep exploration of chocolate beyond the bar. Season one ran from January to May and included three expert guests per show, covering stories on the history of cacao and cocoa, how to best taste chocolate, the way sound impacts our experience of chocolate, how the economic crisis in Venezuela has impacted the world's most prized cocoa, ways we can save diverse cocoa varieties by savoring them and more. The second season—set to launch in the fall—will look at diverse topics including chocolate pairings, the history of drinking chocolate, the impacts of climate change on cocoa, and the role of women in chocolate.

“The podcast is all about the relationship we have with this glorious substance known as the food of the gods,” explains host Simran Sethi. “The Slow Melt uses chocolate as a thick, delicious lens through which to see the world.”

About *The Slow Melt*:

The Slow Melt is the first global podcast dedicated to chocolate. The program is distributed biweekly through traditional podcast channels, as well as through the Public Radio Exchange. It is hosted, written and created by [Simran Sethi](#), an author and journalist who has written extensively about chocolate for publications including [Smithsonian](#), [The Wall Street Journal](#) and [The Washington Post](#). The author of [Bread, Wine, Chocolate: The Slow Loss of Foods We Love](#) (HarperCollins), Simran is a former visiting scholar at the Cocoa Research Centre in St. Augustine, Trinidad, that houses the largest and most diverse collection of cocoa in the world.

With over 62,000 total listens from listeners in over 80 countries, the show currently generates about 16,800 downloads per month. The podcast was selected by audioBoom as a featured and popular podcast, recognized as one of six “Tasteful Podcasts” by CBC/Radio-Canada, and promoted by AudioTeller as one of “The best podcasts you should listen to this week.” It has also been excerpted on the Bite and Racist Sandwich podcasts and mentioned on Gastropod and NPR’s “Good Food.”

More information about the podcast and the Makers Series can be found here: www.theslowmelt.com.

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