

PEOPLE

Thursday, January 23, 2003

THE WILTON BULLETIN

1C

by KEN MASTRO

Alexander Black has been feeding people since his days cooking for family friends and neighbors at his parents farm on Olmstead Hill Road. There, he fine tuned recipes for the ultimate in food passion – chocolate.

Now, years removed from those days on the Black family farm where concerts used to be held on the lawn near the pond, Mr. Black is enjoying two successful careers in his new home of Los Angeles, Calif.

One profession draws on influences that surround him as the child of two entertainment producers and the other revolves around a love for cooking and sweet deserts.

On the California coast, Mr. Black is a cinematographer who tries to stay busy with acting jobs as well, he is also the creator of Fudge Fatale and The Ultimate Chocolate Sauce – both nationally sold chocolates products made in small batches by hand. Mr. Black points to his childhood days in Wilton trying to perfect chocolate desserts as the groundwork for his future success in producing gourmet fudge.

"I never really set out to make fudge," he said. "I set out to make the best chocolate I could." To deliver a truly homemade taste, his attempts were made in a farmhouse kitchen originally built in 1760.

"There was a big snow and ice storm that hit our area of New England when I was a kid in the early 1970's that shut down our town and roads for several weeks." Said Mr. Black. "We had no power and all we could do was cook on our old gas stove. I also remember very clearly trying yet again to make my chocolates to comfort us all during that time. I also remember delivering to a neighbor and beginning to feel I had

Black makes chocolate and fudge...



made something very special that really comforted people and gave them the perfect chocolate fix."

Chocolate fever initially ran through Mr. Black at a young age, after he tasted some dark chocolate truffles for the first time. From then on, he was driven by a desire to find the perfect combination of ingredients that would produce the "ultimate chocolate." The other family members had no plans to intervene in his pursuit for this sweeter goal.

"The Ultimate Chocolate Sauce," which has the exact same ingredients as the fudge plus cream, was there at the beginning as my family gathered around begging me to pour the fudge before it cooled, onto ice cream and strawberries and bananas -which meant it never got to the cooling pan," said Mr. Black.

His chocolates and fudge were not only enjoyed by his family in the 1970's, but also by neighbors and friends at the time. The farmhouse often served as a gathering place for family and friends and Mr. Black seized those opportunities to try his recipes and new chocolate experimentations out on eager and willing guests.

When his family was not entertaining, Mr. Black continued to make his chocolate and fudge for friends and neighbors. But as a young man not yet old enough to drive, he had to rely on his bicycle and sometimes horseback to deliver the sweets to his local customers.

"His father, David Black, a playwright, has been a major Broadway Producer of such shows as George M., and he produced one of

President Richard Nixon's inauguration events. His mother, Linda Cabot Black, is the former head of Opera New England and organized the annual Sint Niklaas pageants that entertained Wilton schoolchildren for many years. His brother, Jeremy, an actor and art teacher, starred in the movie *'The Boys from Brazil'* with Gregory Peck and Laurence Olivier.

After growing up in town, Alexander Black left the farm to head out west to Hollywood in order to pursue his interests in cinematography, music and acting. In Los Angeles, he continued to cook chocolate and fudge from scratch and tinker with his recipes for both.

He soon found success as a cinematographer but waited for a chance to offer his chocolate sweets to the general public.

He found such an opportunity while networking at an L.A. dinner party. There he met a marketing consultant who helped explain how to design and market chocolate fudge to the purveyors of the gourmet food business.

"The sauce as it is now got its name one day when I asked a group of women at my house how they would describe what they were tasting. They said it was the 'ultimate' chocolate sauce. The sauce packaging had to be unique. I knew not just any bottle would do. It had to say something about the product inside. It had to flatter the sauce and maybe even have sex appeal." He said. Drawing on the passion people have for chocolates, Mr. Black decided that his product would need a sensual look, as well as taste. The Ultimate Chocolate Sauce comes in

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a jar with curves – mimicking the flow of liquid fudge. Individually wrapped pieces of Fudge Fatale – "The Chocolate To Die For" – comes packed in a box covered with the smooth sensation of black velvet fabric.

His fudge now sells across the country, from stores in Los Angeles to chocolate shops on Fifth Avenue in New York City. And while Mr. Black's sweet concoctions are still available in the town where they were first tasted, the convenience of Mr. Black delivering them to one's door on horseback are over and a trip to the grocery store is required instead.

More information and ordering directions are available through the company Web site, fudgefatale.com.



Alexander Black's Fudge Fatale and the Ultimate Chocolate Sauce sell in gourmet and retail stores across the country (and locally at The Village Market) but are still made in single batches by hand. Mr. Black perfected his chocolate recipes as a boy while growing up on a farm on Olmstead Hill Road.