



NEWSMAKER Q&A

with Norman Love

Chocolatier talks about career and charity



Southern Florida, Ronald McDonald House Charities of Southwest Florida and more, participating in those organization's fundraising events.

Q: How did you get started in business? What led you to becoming a chocolatier?

A: My fascination with food began during my childhood in Philadelphia, where I spent hours in the kitchen with my mother and grandmother. I always had a desire to create art and could relate art with food. Of course, my favorite ingredient was chocolate. I eagerly sought out the finest pastry chefs in the U.S. to work with in order to perfect my craft. These experiences and skills became the foundation for my career with The Ritz-Carlton, where I served as executive pastry chef for two of their luxury resorts in Naples and St. Louis. At age 30, I was appointed as corporate executive pastry chef of The Ritz-Carlton. During my 13 years in this position I opened hotel and resort pastry kitchens worldwide in such diverse locales as Boston, Dubai and Bali. In 2001, wanting to spend more time with my family, I left the corporate world and entered into private enterprise and founded Norman Love Confections.

Q: What is the biggest challenge facing your company?

A: Like most, our biggest challenge is the economy and the rising

Norman Love Confections creates and distributes handcrafted artisanal chocolates from its Fort Myers corporate headquarters.

Love frequently supports Southwest Florida charities such as Big Brothers Big Sisters, Partners for Breast Cancer, Guardian ad Litem, American Cancer Society of Lee County, Make-A-Wish of

cost of chocolate. We are also challenged each and every day to come to work to be better than we were the previous day.

Q: What's the No. 1 mistake people make when they try to make their own chocolate desserts?

A: Most home chefs do not realize the importance of using quality ingredients when making chocolates and pastries. The freshness and quality of ingredients plays a very large role in the taste of the finished product.

Q: What led you to get involved in charitable events?

A: My wife, Mary, and I have both had to avail ourselves of charitable organizations in the past; our children required additional medical attention when they were born; we all have to deal with cancer with our families and friends; and children should not have to suffer with societal issues.

Q: Why is it important to you to give back to the community?

A: Mary and I wholeheartedly believe that it is important to give back to the community that supports us. Each year we donate to at least 250 groups throughout Southwest Florida



From the Alliance for the Arts, Mary and Norman Love.

"We all have to deal with cancer with our families and friends; and children should not have to suffer with societal issues."

NORMAN LOVE on why he and his wife, Mary, are so active in numerous Southwest Florida charities.

MANY 'SWEET' ACCOLADES

» Norman Love Confections was featured in the November 2012 "Best Products of the Year" issue of Consumer Reports magazine.

» In December 2012, National Geographic.com recognized Norman Love Confections as one of The 10 Best Chocolatiers in the World. The listing first appeared in the National Geographic published book, "The 10 Best of Everything" by Nathaniel Lande and Andrew Lande.

» The February 2013 issue of O, The Oprah Magazine named Norman Love Confections to the O List featuring items Publisher Oprah Winfrey feels are noteworthy or that would make a great gift. The Valentine's Edition O List features a photographic montage, entitled Sweet Hearts, of 69 Norman Love heart-shaped confections.