

P. 2.

Norma's Homemade Fudge

fudge that she's now experimenting with a new recipe.

She spends as many as 10 hours a day making,

packaging and labelling approximately 150 pounds of fudge per week.

From her kitchen wafts the tantalizing aroma of cooking chocolate, but Whitteker says she's grown used to the scent.

"I still enjoy it, though," she smiled.

She's pleased with the feedback from customers, some of whom visit the county every year while vacationing and purchase fudge to take home.

"My fudge ends up on both the East and West coasts of Canada, which is a very nice compliment," said Whitteker.

While the ingredients are a closely-guarded secret, she says

the fudge contains no preservatives.

"It's a creamy fudge that you really need to eat with a spoon or fork, and it stays fresh for about

five to six weeks," said Whitteker.

"But quite often it doesn't stay around that long. I've seen people eating it as they walk back to their car," she laughed.

Her fudge is also gaining popularity as a gift item, and as favors for wedding or anniversary parties.

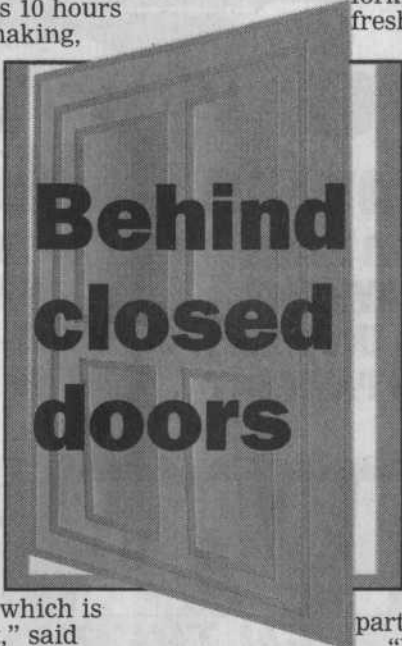
"People are

looking for something different," she said.

Packaged in clear plastic tubs with snap-on lids, Whitteker's fudge comes in three sizes: 57 grams, 114 grams, and 228 grams.

July and August are her peak production times, and she was so busy this summer she hired a student.

The issue now, says Whitteker, "is to decide how much bigger we want to get. I'm making fudge four to five days a week now and staying pretty busy."



**Behind closed doors**

Aug. 30/97 Intell pg 13