

Childhood dream evolves into chocolaty success

By Bernie Pacyniak, Candy Industry

For Dorinda Vance, it started early on in life. As a 12 year-old girl, she learned to make crave-inducing, chocolate-covered cherries. That skill ignited a passion in Vance that eventually steered her toward learning the art and refining the science of chocolate.

The mother of four boys, she homeschooled her sons until they reached high school.

When her last two sons were in 7th and 8th grade, Vance decided to pursue her dream and love for chocolate. She first attended Ecole Chocolat in San Francisco before traveling to Chicago for further hands-on education at the Barry Callebaut Chocolate Academy.

From there, she fine-tuned the process, putting her own artisanal touch on the craft and winning "People's Choice" and "Most Original Taste" awards at a Lake Tahoe chocolate competition for her Sea Salt Caramels. Those accolades earned her the title, "Duchess of Chocolate." Shortly thereafter, Vance opened her first storefront in Truckee with her son, Dustin, joining her to help run the business.

Recently, she moved her shop to a picturesque Truckee River location in nearby Reno, and opened her second storefront in Squaw Valley.

Read the whole story