



**PRESS RELEASE
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LOCAL CHOCOLATE COMPANY REBRANDS INTO EATERY

MAY 2022 Celebrating their 10th year in business North Fork Chocolate rebrands as North Fork Chocolate & Eatery! In addition to their handcrafted sweets, individual gourmet cakes and pies, Belgian waffles, and homemade ice cream they now offer a Vegetarian Menu to bring full circle "one stop shopping". Here you can eat, and shop local.

Connected to the Eatery is the Gift Gallery which is filled with beautiful art and pantry products from Local Artists, Crafters, and Food Artisans. They set aside space in their store to offer an outlet to their fellow incubator companies and local small businesses to set up and manage their own "micro store" within their store.

Handcrafting with products from local farms and purveyors; that defines North Fork Chocolate an artisanal chocolate company located on the East End of Long Island that manufactures their handcrafted centers from locally grown and sourced. Their latest process is stone-grinding fair trade organic cacao beans creating small batch dairy free and soy free chocolate bars. Still using their niche of everything local Chef Amaral has crafted these stone-ground chocolate bars with local products such as; wines from Local Vineyards, and bourbon from Long Island Spirits.

North Fork Chocolate Company was established in 2012 and in January 2013 the company was approved to begin working out of the Stony Brook University Incubator program in Calverton, NY. The Calverton Incubator originally started as an Agricultural Science Center and built on a commercial share kitchen developing a program to aide entrepreneurs in the culinary industry.

In late 2012 The Stony Brook Incubator at Calverton opened its doors to welcome these new entrepreneurs and that is where Co-Founders Ann Corley and Chocolatier/Executive Chef Steven Amaral began their journey along with a handful of other new start-ups who handed in their applications for approval to use the facility. An approved company must be fully insured and obtain both a license to operate through NYS Department of Agriculture and Markets, and a Suffolk County Food Managers Certificate. Ms. Corley has a background in hospitality and restaurant marketing, and Chef Amaral is a graduate of Johnson and Wales, started up new restaurants and hotels for a major chain, and is James Beard nominated on

the Pacific coast. They began manufacturing and marketing their individual gourmet dessert line, and artisanal small batch Belgian chocolates selling wholesale to gourmet markets including Wild by Nature, Taste NY Long Island Welcome Center, and Penn Station, local vineyards, restaurants, and country clubs. They went on to retail their products attending farmers markets, community events, and in Fall 2013 opened up the first local brand Pop-up in Tanger Outlets, Riverhead, NY. From there they grew into their first Brick and Mortar on the North Fork at 740 Main Road, Aquebogue, NY which opened to the public February 2015.

Today Chef Amaral and Ms. Corley continue a new era in growth with a Vegetarian Eatery. There is seating inside and outside and the menu can be found on their website. Visit this exploding local brand and taste the excitement once you do you will understand why they are goal driven and growing rapidly! More information about North Fork Chocolate Company and their products may be found on their social media channels [facebook.com/northforkchocolate](https://www.facebook.com/northforkchocolate), twitter @northforkchoc, instagram northforkchocolate, and their website NorthForkChocolate.com

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