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Oh, chocolate!

Shop shows attorney's sweet side

Premium content from Business First by David Bertola

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What do you get when you cross a workaholic with a chocoholic?

[Howard Cadmus](#), of course. He's part real estate attorney and part candy and ice cream guy.

While growing up in New York City, he worked at a number of candy and ice cream shops. Cardmus, who since 2003 has been working as a lawyer, had always wanted to open a chocolate shop.

Last spring, when first-time home buyers took advantage of tax credits, resulting in 16-hour work days for him, he decided that as long as he'd be working long hours, he should be doing something fun.

And chocolaty.

That's when he decided to would open put the wheels in motion to open his own shop.

It helped that his wife, Tara, who works for CitiGroup in Amherst, had studied chocolate-making in Paris. So last fall, they Oh Pour L'Amour du Chocolat at 4476 Main St., Snyder.

"When I pitched the idea of doing the shop, my chocolate budget for the firm – including gifts and business cards – was so extensive that I thought I could save money by opening my own shop," Cadmus said with a laugh.

The couple discussed their plan with family friend, [Deborah Haney](#), who owned Sweet Jenny's, an ice cream shop down the road at 5732 Main St. Haney suggested that they buy her place instead.

By February, he was running his law practice plus two retail shops, all within a four-mile stretch of Main Street.

He still puts in 16-hour law days at his solo practice at 6490 Main St., Williamsville, and he finishes the day, usually around midnight, at Oh Pour L'Amour du Chocolat, which translates to "Oh for the love of chocolate."

Inside, he shows off a table with a 1,000-pound marble top that cost him \$10,000 and wooden display cases that he and his wife custom designed for \$20,000 – all to create the look and feel of an old-fashioned soda shop.

As one woman recently left the store, she recognized Cadmus as the owner and pulled him aside to thank him for opening the store.

“See that?” he said. “That’s the aspect of this that I like. I feel as if I’m making a difference for people, making them happy.”

It may simply be that Cadmus has sugar running through his veins. On his smart phone, he shared a black-and-white photo of his great-grandparents in the 1940s at the Brooklyn soda shop they ran.

He went on to talk about the effects of preservatives and how some other ingredients affect the texture of chocolate. He extols the power of butter fat and details the delicate process to chocolate coat and decorate a pretzel rod or Oreo.

He said many of the 1,000-plus ice cream flavors at Sweet Jenny’s and Oh Pour L’Amour du Chocolat are recipes that he and Tara created.

“Life is good,” he said, reflecting on his youth when his family was on welfare.

“We ate Ramen Noodles, block cheese and powdered milk,” he said.

In 10 years, he envisions himself working only at Sweet Jenny’s and Oh Pour L’Amour du Chocolat.

Eventually, he may become the [Willy Wonka](#) of Western New York.

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