



# Absolutely Ogden

by Tom Ogden

## VANILLA SPELLBOUND

The magician displays two Nestle candy bars, one of vanilla and one of dark chocolate. The spectator chooses one. The magician opens the other bar and snaps off one of the segments of the chocolate. With a flourish, he changes it to the other style chocolate (for example, dark to vanilla). When the other bar is opened, one segment of the bar is made of the alternate style chocolate.

This requires a bit of set-up, so stay with me. Buy 3 candy bars, two dark and one light chocolate, of the same brand. I use Nestle's Thick (Big Bar) chocolate. These bars come in Milk Chocolate with Almonds and Alpine White with Almonds and are conveniently segmented into five sections.

Carefully open one dark and one light bar without destroying the wrappings.

Set the second dark chocolate aside for now; it will remain unprepared. Carefully snap or cut the end segment off each of the opened bars. Special care should be taken that the same end is broken off each respective bar (because of the name imprinted in the chocolate it is a "one way force" bar). If an almond threatens to ruin a clean break, neatly saw or cut through the almond rather than around it.

Place the white bar onto a piece of waxed paper and neatly line up the single dark segment against the end of the bar. It should appear as though you have a five segment candy bar, four white segments and the end segment dark chocolate. To fuse these together, place the bar into a microwave oven for approximately 90 seconds. You should allow the chocolate to just begin to melt, enough to let the segments melt and mold against each other. Remove the new five-segmented bar, allow it to cool and rewrap it in the tin foil and back into the Alpine White paper wrapper. Using a fixitisk or

plastic-coating for artwork, lightly spray and cover the white chocolate segment to prevent melting. When it dries, wrap the single segment of white chocolate in tin foil, and place it in your case until you are ready to begin. The remainder of the dark chocolate bar may be discarded -- or eaten.

To begin the routine, introduce the two wrapped bars of chocolate. Ask, "Which is your favorite?" Because you want to work with the dark chocolate, use the following force: if the spectator chooses the white chocolate, say, "Mine, too. Hold onto it, so it doesn't get away -- or I might eat it!" If he chooses the dark chocolate, simply pick it up; and begin to work with it, casually leaving the light chocolate bar on the table.

In either case, you now have the dark chocolate bar. Ask the spectator to unwrap it. As he does, secretly secure the single alpine white segment in your right hand, in position for the classic Vernon "Spellbound" move, as discussed in STARS OF MAGIC, et al.

Ask the spectator to snap off the end segment of the dark chocolate. He will automatically snap off an identical size piece because the bar is already and obviously segmented.

Pick up the dark chocolate with the left fingertips, and with a few light passes, perform the Spellbound switch. The dark chocolate has visibly changed to light chocolate. Say, "Ah, my favorite! Thank you!"

Ask the spectator to open the other bar on the table, the bar he is "guarding." as he unwraps the bar, he will be stunned to find the missing dark chocolate attached to the end of the light chocolate bar.

And as the Quality Guarantee states on the back of the Nestle wrapper: "If not completely satisfied with this routine, please return the unused portion, stating the reason for your dissatisfaction, and we will gladly replace it." Enjoy!

It's summer at the Magic Castle, and that means many overseas visitors on their ways to or from our national conventions. I had the distinct pleasure of seeing one of these magicians, Roberto Giobbi from Switzerland, following his performances at the I.B.M. in Nashville.

The PLEASURE was that Roberto's act had the rare quality of being both charming and exciting at the same time. His convivial, lightly humorous manner was enhanced by his work with audience volunteers. But the magic was not lightweight: his technique was flawless and choice of material exquisite. Not to mention, he "burned" me a couple of times!

My real passion was aroused by his use of visual aids. When Roberto wanted to perform an Oil and Water card effect, he showed how real oil and water in a small vial slowly separate. To illustrate a "time reversal" card trick, he introduced an hour-glass, and showed how he could stop time by turning the clock on its side.

Then at the end of his act, he gave each of his two volunteers a piece of Swiss chocolate, tied up with a little ribbon.

Here's my American chocolate routine, sans ribbon.