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GARDENS ISSUE

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## ENCHANTED SPRING

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MARCH/APRIL 2015

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*Bunny Williams's Famed Garden Event*





Opposite, bottom center: "Eric and I grew up with an appreciation for America's small towns and the shops that dotted Main Street," says Ryan Berley, right. The brothers co-own Philadelphia's longstanding Shane Confectionery. Below and opposite top: Refurbished cabinets and countertops retain the building's turn-of-the-twentieth-century character. Above: A highlight of visiting the storied landmark is to watch chocolatiers dip truffles.

## A Sweet Taste of Nostalgia

*Established more than 150 years ago, Philadelphia landmark Shane Confectionery flourishes as the oldest continuously run candy shop in the United States.*

TEXT MELISSA LESTER

Customers who peer into the curved-glass windows of Philadelphia's Shane Confectionery spy a legacy that spans seven generations. Amidst original hand-carved wooden display cases and Chippendale-style cabinetry, gleaming silver trays offer a tempting array of classic sweets, such as nonpareils, lollipops, and assorted caramels. Behind the retail space—decorated in a blue palette reminiscent of nearby Independence Hall—copper pots bubble with molten chocolate, infusing the fanciful workshop with the decadent aroma of freshly dipped bonbons.

"This truly is a wonderland of sights and smells, with something for everyone of any age," say co-owners Ryan and Eric Berley.

Since its colonial origins, The City of Brotherly Love has been recognized as one of the nation's foremost candy producers. In the early days of industrialization, the Delaware River made it possible to import sugarcane, which gave rise to a string of sugar refineries and chocolatiers. In 1863, Samuel Herring, already an established wholesaler of candy-making supplies, expanded his holdings to include a confectionery at 110 Market Street, two blocks from Philadelphia's waterfront. Although the business changed hands







during the ensuing decades, it has remained a beloved fixture of the historic downtown district.

Then in 2004, brothers Ryan and Eric Berley opened The Franklin Fountain, an old-fashioned ice-cream parlor, just a few doors down from the iconic site. They were captivated by the building's exquisite architecture and the brand's regional significance. Shane Candies, as it was known at the time, had been under the stewardship of the Shane family for nearly a century when the Berleys acquired the shop.

Proprietor Barry Shane left all equipment, save the brass cash register his grandfather had installed in 1910. Ryan and Eric understood the family's attachment to the piece but were unsure where to find a suitable replacement. To the brothers' surprise, their parents discovered the exact model from the same date of manufacture—a relic the couple had bought thirty years before, when they operated an antiques business.

Painstaking renovations returned the space to its turn-of-the-twentieth-century glory—an eighteen-month process that extended from the wide-plank pine floors to the pressed-tin ceilings. Weathered tools of the trade were sent out for maintenance—fudge cauldrons, candy stoves, and a cast-iron buttercream machine were salvaged for continued service.

Since the shop's grand reopening under the name Shane Confectionery, hundreds of time-honored recipes have drawn customers inside to relive the incomparable delight of being a kid in a candy store.



*Inset photo and below right: Seasonal gifts complement popular year-round offerings. Signature Buttercream Eggs, available in a variety of sizes and flavors, are dipped in dark or milk chocolate and piped by hand by a skilled confectioner.*



*Below: A specialty of Shane Confectionery, clear-toy candies were brought by the Pennsylvania Dutch to the Delaware Valley from Germany during the eighteenth century. The company, which boasts a library of more than a thousand moulds, is one of a few that still produce these charming cast-sugar creations, intended as edible playthings. Traditional silhouettes include animals, circus figures, and automobiles.*

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