Shane Confectionery

Candy made on premises since 1863

urved-glass display windows of the storefront have been restored, wide pine floorboards have been uncovered and refinished, marble countertops have been cleaned and polished and hand-carved Chippendale-style cabinetry has been restored under Shane Confectionery's new owners, Ryan and Eric Berley. Their efforts have earned honors from Philadelphia's foodies, politicians and lovers of antiques. The history of the building and the businesses housed there goes back 150 years, intermingled with the culture and happenings of Philadelphia.

Since 1863 the floorboards of 110 Market Street in Philadelphia have absorbed the hurried steps of confectioners hard at work. Aromas of boiling fruit essences, chocolates cooling on thick marble slabs and buttercream fondant have mingled throughout the years.

The first confectioner on this site was Samuel Herring, who also had been operating a confectionery supplies wholesale business next door at 112 Market since the 1850s. The Herring family were noted and sought-after for their confectionery mastery; several Herrings operated on this block going back to the 1840s.

Samuel's son, Benjamin W. Herring, who had been fighting in the Civil War, returned to take over the business from Samuel, who then operated elsewhere on the block. Samuel Herring had employed another confectioner, Daniel S. Dengler. Benjamin W. Herring saw in



Dengler a man with strong business acumen. The two became partners and sold confectionery goods wholesale, including shelled almonds and peanuts, figs, glucose, dates, coconuts and other items.

When Benjamin Herring died, Dengler assumed the ownership of the business, along with his son, Frank. In 1899, he decided to move locations, where he would continue to sell confectioners' goods wholesale, as well as fireworks. The building was sold to William T. Wescott, who had also operated a small chocolate factory on Spring Garden Street where, for some time, he was the only employee.

Sadly, Wescott's Spring Garden location burned down. In 1910, with the insurance money, as well as additional net profit, Wescott decided that he would move and expand, and would build a new chocolate factory in New Jersey. He sold his business to an enterprising young man named Edward Shane.

Shane's parents were quite familiar with food businesses: his father had operated a confectionery in Philadelphia, and his mother had a grocery where she sold jams and preserves, figs, oranges and horehound candy.

In 1904 Edward went into business as a merchandising broker for a canned-fruit business, partnering with a woman named Caroline Brower. She was the wife of Trevone Heights Brower, a confectioner who made their product in his home kitchen, preserving fruits grown in New Jersey.

Around 1910 Edward entered the retail confectionery industry by buying William Wescott's site at 110 Market Street. Edward was 31 when