



Easter's coming, with a chocolate bunny

Making chocolate candy is what Peter Livadas, 76 Lansdale Street, does for a living. Not just for a living, but because he loves it.

He calls his business Peter's Sweet Shop, at 831 South Clinton Avenue.

And sweet it is. His shop overflows with Easter bunnies, all sizes, and chocolate baskets, and eggs, and cream-filled goodies.

Mr. Livadas left his home in Greece in 1955 to make a new life in America. He signed up for night classes at Monroe High School because he couldn't speak English.

His uncle owned an ice cream parlor on Monroe Avenue, so Mr. Livadas helped out there and tinkered about with chocolate. "I never made candies before

that," he says, "but I knew right away that was what I wanted to do."

Later he worked full-time at Eastman Kodak, then after work went to the ice cream parlor where he made the ice cream: and when he got home at night during those days, he headed straight for his kitchen and his chocolate.

He made many trips to the library to study candy-making and digest formulas. "It just came naturally to me," he says. He rented the store next to his uncle's ice cream parlor and wholesaled chocolate for a while.

Mr. Livadas put all his dreams together in 1967 when he opened his own candy store. "I always wished to be in business for myself," he says, and since the busi-

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Anthola Livadas puts edible floral decorations on solid chocolate basket.

Chocolate bunnies...

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ness he liked best was making chocolate that's what he did.

Today Peter's Sweet Shop is the warehouse for his sweets, and to beef up his market he has a soda fountain and serves breakfast, lunch and dinner. He creates all the sauces and syrups for his ice cream sundaes. For the past two summers he has rented a booth at the Public Market, where he peddles his hand-crafted candies.

He and his wife make all the candy in the basement of the shop. Raisin clusters and chocolate creams and nut clusters fill the shelves. Along with that "regular" fare, he has about 56 different molds for special occasion candy for Easter, Valentine's Day and Christmas.

Most of his volume comes at this

time of year, when the Easter bunny makes its rounds, and Mr. Livadas has turned out about 4000 pounds of treats this holiday season. One special order he made stands alone in the basement, waiting to be picked up—a giant chocolate Easter basket that one of his customers will use to fill with goodies for all the grandchildren.

He creates about four of those every Easter, he says, and decorates the creamy chocolate with sugar candy flowers—all edible. "The kids really love these big ones," he says. "When they've eaten everything we put inside, then they can just start breaking pieces off the basket."

A chocolate lover's delight.

by Nancy Monaghan



Chocolate bunnies are made by coating inside of molds with melted chocolate, then pouring off excess.



For Peter Livadas, surrounded by his candy, Easter is a big season.