

BUSINESS

Albertsons opens new Heathrow store

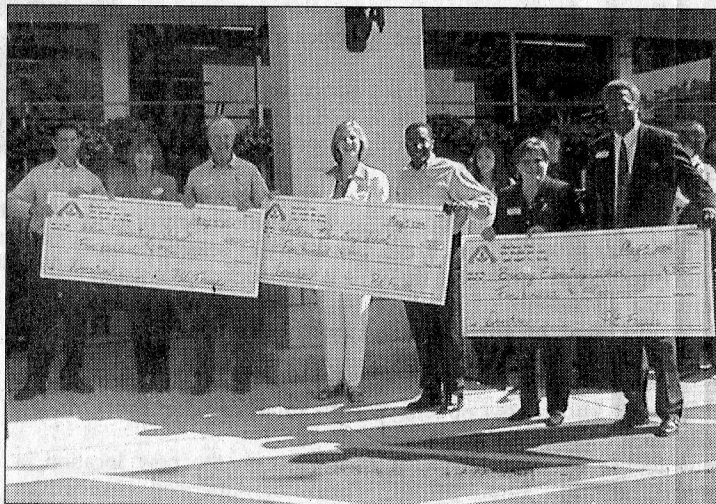
By Christopher Patton
Managing Editor

HEATHROW — With two supermarket chains — Winn-Dixie and Kash n' Karry — recently announcing store closings in the state another is experiencing a "renaissance."

Albertsons, the nation's second largest grocery chain, opened its eighth store in Seminole County last Wednesday with fanfare only fit for a king as the new Heathrow location is the first unveiling of its "renaissance" store.

The grocery store is an anchor for the Colonial TownPark shopping center at the intersection of International Parkway and County Road 46A and just minutes from Albertsons district office.

The 55,000-square-foot store features a variety of services including the traditional produce, perishable, deli, bakery, meat and seafood departments as well as a full-service pharmacy, extensive



Herald photo by Christopher Patton

Albertsons officials donated \$500 checks to Bentley, Wilson and Heathrow elementaries at its Heathrow store grand opening.

floral center, photo developing lab, sandwich bar and Starbuck's coffee kiosk.

Store director Pat Fraser, who transferred from the nearby

Albertsons' location off Lake Emma Road in Lake Mary, said the Heathrow store offers a larger

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The sweetest shop in town

By Cristina Llorens
Herald Intern

LAKE MARY — A sweet new candy store is open in the Colonial TownPark. At a glance, Sugar Sugar is a candy haven for children and adults of all ages. The shelves are lined with candy of all colors and flavors, and old-fashioned swirled lollipops. "It smells so good in here!" is usually the first thing customers say when they enter the store.

Sugar Sugar, located next to the AmStar movie theatre, is a candy store where each piece of candy, called a "lolly," is hand-made. The process is difficult and time consuming, but for owners Larry and Keren Speck, it's all worth

it.

"Our core value is fun," said Keren Speck. "We want people to have fun when they come in."

When the couple was on vacation in Australia two years ago, they were introduced to a 200-year-old European candy recipe. Intrigued by the idea of opening a candy store in the United States where the candy-making process is done by hand and shown to customers, the idea for Sugar Sugar was born.

Speck said most candy stores make their treats in a back room using machines.

"Both kids and adults love to watch the candy being made," she said, adding that Sugar Sugar is one of the first stores in the country to make all of its

candy by hand and in front of an audience. "It's the technique that is the interesting part."

Each piece of candy is different. Flavors range from watermelon, a favorite among customers of all ages, to sour apple, to passionfruit and root beer. Custom candy can be made to have names, logos, or words in it for business promotions, weddings or special occasions. Speck said a batch of candy was recently made for the Relay for Life charity event.

Employees who make the candy are called "lolly-ologists" and train for about a month making candy.

"We get them started

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