

■ WORTH THE VISIT

Saunders Bakery

VITAL STATISTICS:

104 Main St. South, Rockwood
519.856.9561

Owners:

Brenda Pettitt
Paul Holman

Opened 1893 by S. Grieve;
1914 by Pete & Nellie Saunders

Good for baked goods.

Pastries: tarts, squares, pies
Breads: “The Double High,”
white, whole wheat, cracked
wheat, rolls, bagels.

Also: cookies, tea biscuits,
donuts, meat pies, sausage
rolls, chocolate eclairs,
Chelsea buns, Chop Suey
loaf, cinnamon buns,
Bath buns. All but bagels,
croissants & turnovers
are baked from scratch on site.

Philosophy:

“We’re an old-fashioned bakery
& definitely don’t keep up
with the times. It’s cash only.”

The Extra Mile:

You can order by phone,
the quantity of what you
want. Will do big quantities
for some customers.
Day-old baking is half price.
Any baking left over on
Saturday is frozen & given
to a food bank or drop-in
centre. People phone orders
in & come from Toronto,
Milton, Barrie. Someone took
squares back to Germany.
(Hint: put them in
carry-on luggage.)

Why It’s Worth the Visit:

“We stick with the same
products that people want.
It brings back memories.”

► Homemade donuts are a
bestseller. Flavours made are
raspberry jelly-filled, sugar-caked,
chocolate-iced, vanilla-iced.

► Baking is fresh each
morning and customers
come in all day.



◀ A variety of cookies with
buns & bread sharing the shelves.



◀ Freshly baked, iced cinnamon rolls.

▼ Brenda Pettitt holding a “Double High.”

