

BITTERSWEET

Saunders Bakery is Done and Dusted



The bench where it happened.



▲ Paul and Brenda, business partners until the end.



▲ Some of the old, specialized equipment that was used through the bakery's history.

It's goodbye to the Double High, the signature extra-large loaf of white bread that was one of the regular bestsellers at Saunders Bakery in Rockwood. Gone are the freshly baked-from-scratch cookies, buns, iced cinnamon rolls and beloved donuts.

Aprons were hung up, baking sheets were stacked, the floors swept and ovens turned off, all for the last time on Aug. 21, 2020. Business partners Paul Holman and Brenda Pettitt have closed the bakery and sold the

building. The new owners will not be running a bakery.

As we reported in a "Worth the Visit" spotlight in our Autumn 2017 issue, Saunders Bakery was first open in 1893 under the ownership of S. Grieve.

In 1914 Pete and Nellie Saunders bought the place and gave it their last name. In 1994 Paul and Brenda, who were at first employees of the bakery, became owners while retaining the well-known name.



▲ The baking is done. Paul Holman putting his hand into the mouth of the oil-fired Pendrith Bake-O-Mat.



▲ Brenda Pettitt and Paul taking cookies out of the Bake-O-Mat and putting them on a cooling rack.



▲ Sign of the history on the outside of the building.

Along with the building, which is located on a visible corner of Hwy 7 in the centre of Rockwood, the fate of the old equipment and fixtures is unknown.

There was a Hobart mixer from the 1940s but taking impressive pride of place was the oil-fired Pendrith Bake-O-Mat, as big and as hot as a fire-breathing dragon.

All the equipment was old, well-built and well-used.

“We left the oven, fryer and big mixers, but sold most of the small equipment and supplies. Cleaned out a

lot of stuff,” notes Brenda.

Here are some glimpses of the hot interior of the bakery on one of the last days of operation this summer. Now, all the baking is done.



▲ Weights and scale for precision baking.



▲ What is the future for this bit of real estate?

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