

PARKDALE BAKERY

(FORMERLY AUDREY'S QUALITY BAKERY)

Tradition Moves North

A family tradition that had its beginning three generations ago in Holland is being continued in Belleville.

It is the family bakery business of Peter Zandbergen, his wife and son Lewis, whose Pinnacle Street business across from the A and P Store on Pinnacle Street has been moved to College Street - a move forced by almost impossible traffic conditions at the previous

Formerly known as Audrey's Quality Bakery, the business has seen a name change to Parkdale Bakery to tie in with the new location.

"We took the quality out of the name, but not out of the product," says Mr. Zandbergen.

A resident of Canada for the past 20 years, Mr. Zandbergen says he was "born in a bakery" and except for a period of ten years when he worked for McFarlane Woodenware in Belleville, has known no other life.

Mr. Zandbergen's father operated a bakery in northern Holland and now his son has taken to the bakery trade. Mrs. Zandbergen works right along with her husband, takes telephone orders and handles "over the counter trade"

But Mr. Zandbergen would be the first to admit the life of a baker is not an easy one.

The eight-hour day of the factory worker is unthinkable. Instead Mr Zandbergen goes to work at 4.30 in the morning and is on the job until 6.30 p.m for a 14-hour stint six days a week.

Baking in Canada is not all that different from Holland - except, that is, for

specialties such as the traditional North American wedding cake which the Parkdale Bakery features.

Wedding cakes are a specialty Mr. Zandbergen has developed since opening his business in Belleville. Highly decorated three- and four-tier wedding cakes are virtually unheard of in Holland.

In addition to wedding cakes, the Parkdale Bakery specializes in doughnuts - 150 dozen daily - bread and all manner of pastries.

And all this after Mr. Zandbergen had decided to give up the bakery trade when he left Holland 20 years ago.

*Intell
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