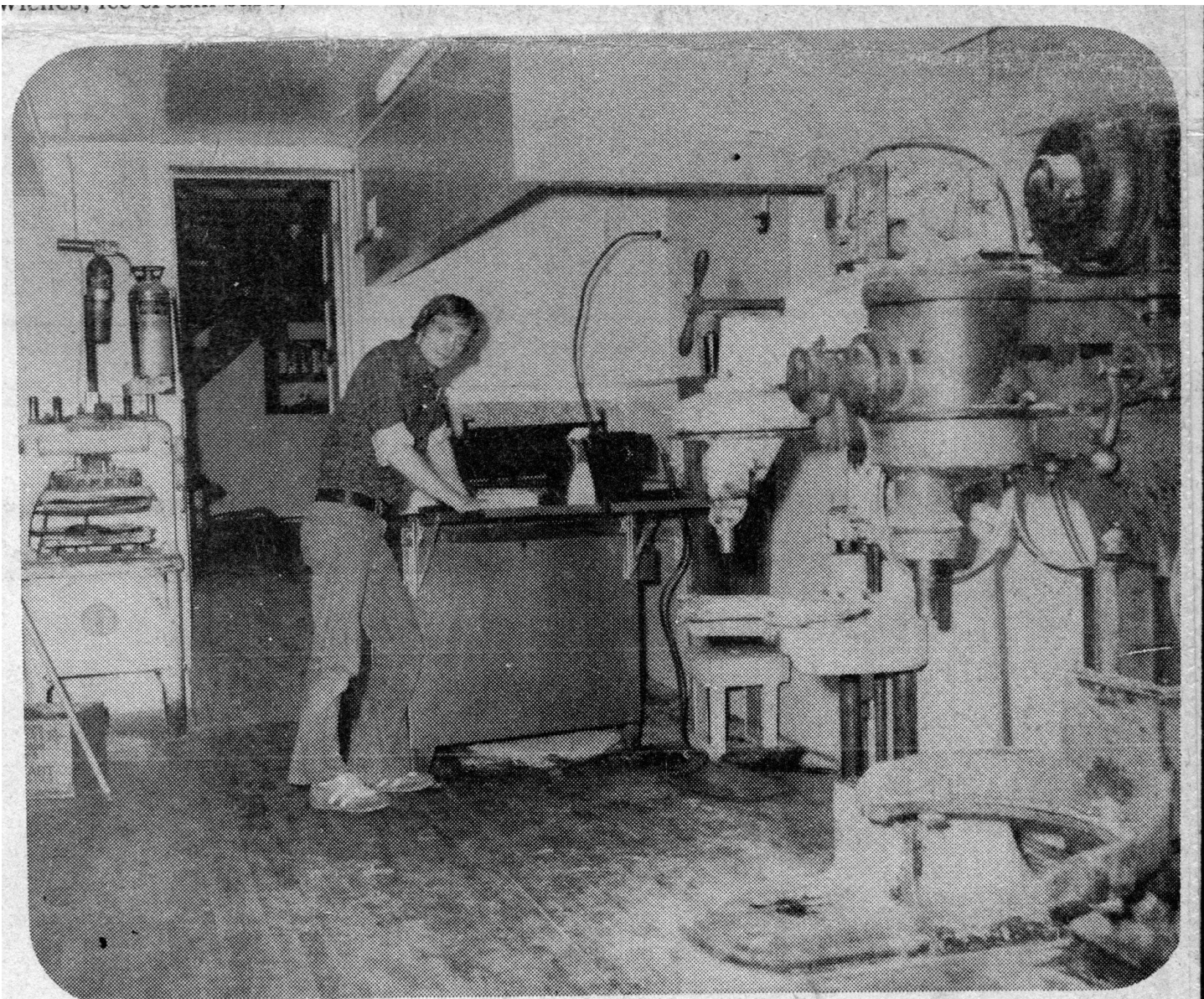


Diamond Drill

Out of the Past

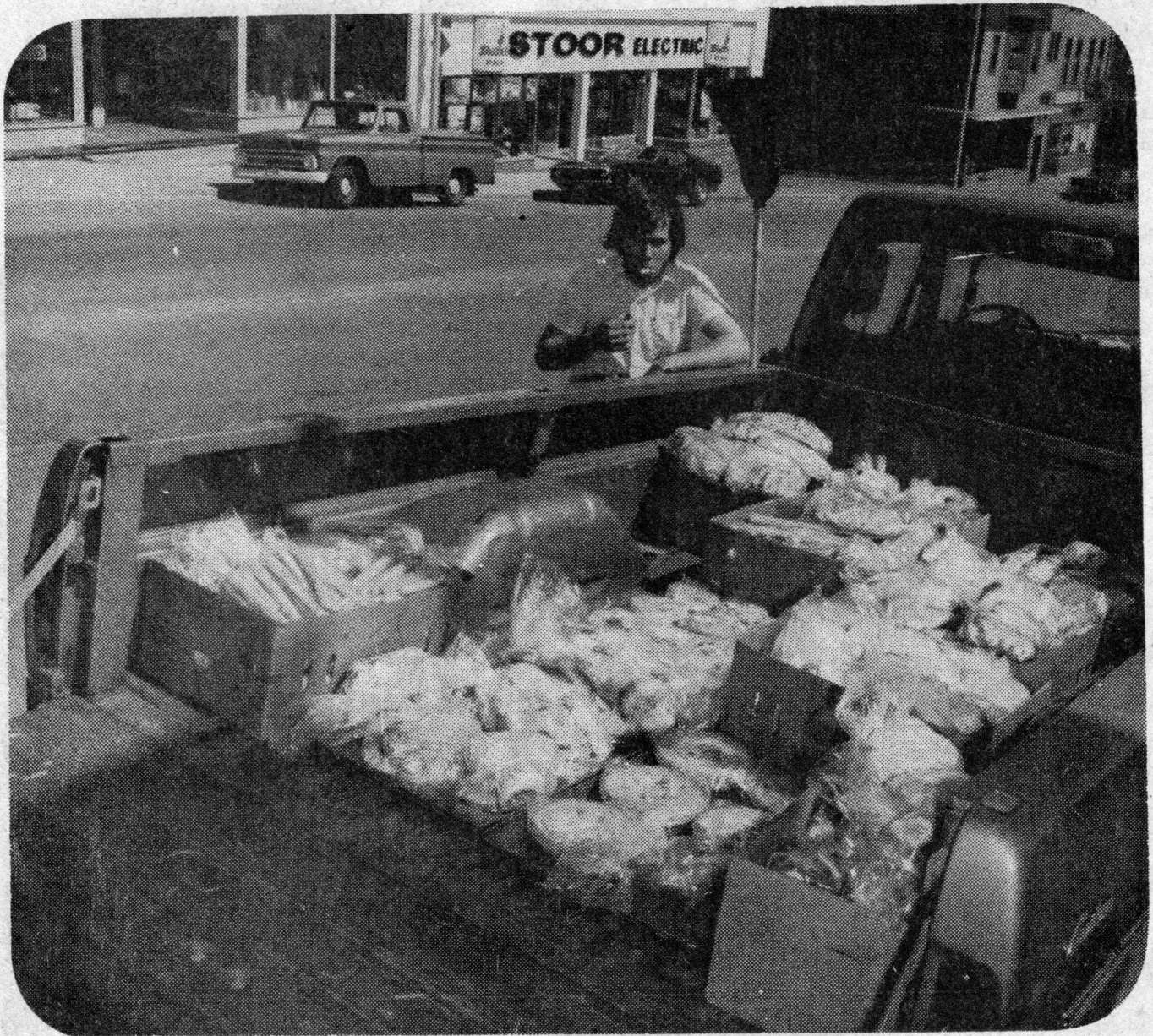
April 7, 1976

Paul Palo, owner of Palo's Super Value (11 N. Fifth St.) has opened a new business venture "Paul's Pastry Shoppe" located in the old Crystal Bakery Building (217 Superior Ave.). Palo noted that a full line of fresh bakery goods will be available daily including breads, sweet rolls, hard rolls, bread sticks, bagels, cakes, cupcakes, pies, brownies & bars plus old Cooper Country Finnish recipe pasties. Tim Leonard has been hired as bakery manager with additional employees Janet Martwick, Jim Martwick, Carol Maskus and Cindy Simbob. The building is leased from owner Steve Varhola whose family operated the Crystal Bakery since 1957. The bakery building, one of the oldest remaining on Main Street, dates back to the 1890's when Martin Rogan constructed a three story boarding house on the lot. A fire in 1958 damaged the third level which was removed and the building was repaired with the second floor today used for apartments.



THE CRYSTAL BAKERY was scheduled to be "Open for Business" on Wednesday morning of this week, although when we took this picture of Timmy Leonard on Monday, it didn't look like they'd make it. Tim was busy cleaning up the machinery and utensils that

were left just as they were when the bakery was closed. The bakery is being leased by Paul Palo of Palo's Super Valu and will go under the name of "Paul's Pastry Shoppe." Leonard will run the bakery for Palo.



PAUL'S PASTRY SHOP provides many fresh daily bakery items for Palo's Super Valu also, and Steve Simbob found it hard to resist sampling some of the wares. Shown here is a load of bread sticks, donuts, various rolls and breads, and even fresh baked pies.

Paul Palo, owner of the new bakery business, is holding a grand opening this week, and is offering free coffee and rolls to all his friends and customers who stop in. Be sure to register for the door prize, too.