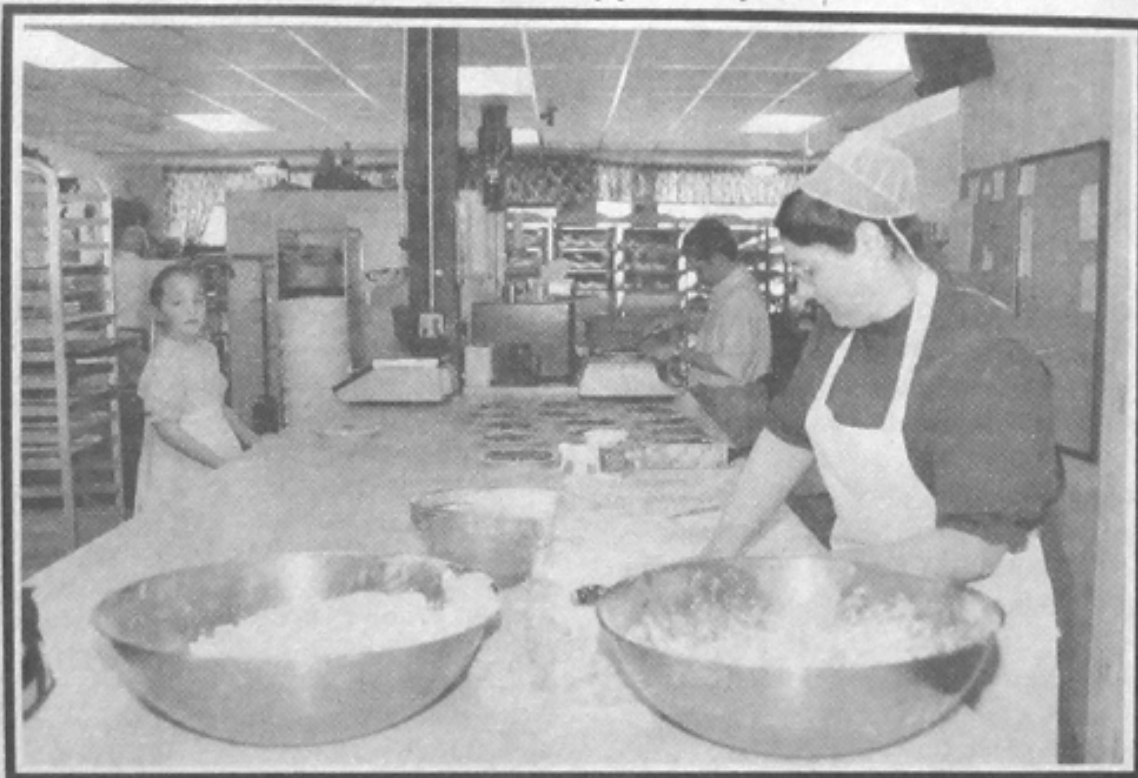


Miller's Bake Shoppe: Offering Homemade Treats



Stuarts Draft ~

The moment you walk in Miller's Bake Shoppe, your senses take in the heady aroma of freshly baked bread and pastries. It's like turning back the clock to childhood, coming into the kitchen and smelling a fresh pie your mother had baked. But today, many mothers are working full-time and don't have time to make baked goods. That's why Miller's Bake Shoppe is such a blessing for on-the-go families; they do the cooking and all you have to do is supply the appetite.

David and Miriam Miller purchased the bakery in February of 2004 from the Yoder family who ran the former Yoder's Bread Basket for six years. Together with their eight children, the Millers have made their first year in Draft a successful one and are constantly adding new home-made products to their ever-growing list of baked goods. In addition to their standard line of breads, cakes, pies and cookies, they also feature seasonal things for the various holidays. They take orders for everything from pumpkin pies for Thanksgiving to coconut cakes for Christmas. And if there is something special you don't see on their list, just mention it to them and they will do what they can to provide you with your special treats.

The family has lived in Stuarts Draft for over twenty years and David worked with Kennard Campbell for over fifteen years in the septic business. Miriam is no stranger to making things from scratch, working at Kinsinger's Bakery before it closed and doing bake sales around the community for a number of years. With eight children ranging from 22 to 5 years in age, Miriam is well acquainted with cooking up delicious treats for her own large family. Nowadays she and David are just doing it on a larger scale. The Miller children range in age from 22 to 5 years. Starting at the top are: Cheryl, Gary, Dennis, Jeremy, Geneva, Gloria, Karla, and the youngest, Margaret. Jeremy and Margaret were there helping their parents the day I came for the interview and are shown in the pictures with their mom and dad.

David showed me some of the equipment that came with the bakery which are real time savers. Everything from a dough mixing machine and a shaper which cuts bread dough and shapes 20 loaves a minute, to a machine that pinches off perfect dinner rolls, every time. They also have a "proofer" which is kind of a warming oven where the bread can rise before going in a large commercial gas oven that can bake 168 loaves at a time. On a normal bake day, David, who is in charge of the bread-making operation, prepares about 100 loaves of different kinds. Over the Christmas holiday, the Millers said they sold 6,000 dinner rolls alone. There is also a pie oven that can bake 16 at a time.

The Bake Shoppe is open on Thursdays and Fridays from 8:00 am to 5:00 pm and on Saturdays from 8:00 am to 4:00 pm. Wednesdays are devoted to calculating how many loaves of bread and other pastries they think they will need for the three days they're open, and then preparing the products so they will be fresh for the weekend. Leftover products are either sold at a lower price, given away or used at the Miller's own table. David is usually in the bakery at 5:00 am on Wednesday

mornings to start mixing the bread dough. By around 10:30 he's putting around 100 loaves into the oven.

The Millers order flour and other products needed from the Pennsylvania Dutch area of Pennsylvania. The family is of the Mennonite faith and they are active at the Pilgrim Fellowship Church in Stuarts Draft. Anyone who has tasted Amish-Mennonite baked goods already knows how delicious they are. There are no instant puddings or boxed mixes used at Miller's Bake Shoppe. Everything is made from scratch and your taste buds can certainly tell the difference.

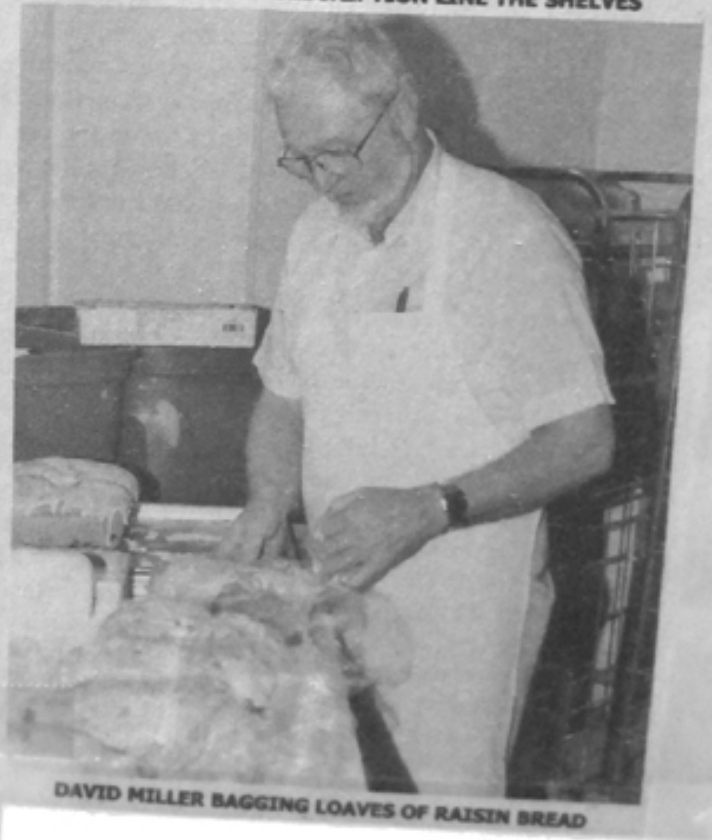
When asked what is the best selling item they make, the Millers couldn't name just one. "Cinnamon rolls always sell well, but then so do all the breads and pies, especially peanut butter pie," they said. Just a partial list of their products include: (in the bread line) braided, light wheat and sourdough bread, whole wheat dinner rolls, white dinner rolls, white and raisin bread, harvest, salt rising and Italian Parmesan bread. Pies of every description are available: coconut cream, chocolate cream, lemon, peanut butter, apple, French apple, blackberry, cherry, blueberry, butterscotch, and shoofly. Cakes, like the pies, are delicious: carrot nut, chocolate, German chocolate, and hummingbird. In the cookie line they offer chocolate chip, oatmeal chocolate chip, peanut butter, oatmeal raisin, and sugar free raisin & date cookies. In addition to what's already been mentioned, the Millers offer specialty sweet breads such as banana nut and seasonal ones listed below. And if you're a whoopie pie fan like I am, in addition to the standard chocolate they carry peanut butter, pumpkin and oatmeal whoopies!

Seasonal items include fresh strawberry pie, strawberry rhubarb pie, rhubarb crumb pies, rhubarb cream pie, spicy zucchini pineapple nut cake, zucchini nut bread, coconut cake, fresh peach pie, pumpkin pie, pumpkin nut bread, pumpkin roll-ups, pecan pie, fruit cakes, date nut cookies, applesauce cake and red velvet cake.

For those of you who haven't yet visited Miller's Bake Shoppe, do your family a favor and stop by for some of their homemade treats. The bakery is located at 23 Wayne Avenue in the old downtown section of Draft, right next to Kirk's Barber Shop. Again, the Bake Shoppe is open on Thursday and Friday from 8-5 and on Saturdays from 8-4. Their phone number if you'd like to call ahead or order something special is 540-337-9675.




BREADS OF EVERY DESCRIPTION LINE THE SHELVES



DAVID MILLER BAGGING LOAVES OF RAISIN BREAD

Miller's Bake Shoppe

Homemade
Breads, Pies,
Cakes and
Whoopie Pies



Locally owned
and operated by
David & Miriam
Miller
and family

23 Wayne Ave. Ste 101
Stuarts Draft, VA 24477

Thurs & Fri 8-5 and Sat 8-4
Phone: 540-337-9675