

nced this week. COIMIC uare-foot European-style bakery and café at 168 Western Ave. 86 and location for the family-owned and operated businesses that Homes for sale og when it opened its Reading location. kery – much larger than its original store – will become the tion, selling Swiss baked goods, coffee, sandwiches, and other s, the business said in an announcement. ll seat about 100 people and feature a fireplace as well as space ildren. There will also be a private room for meetings and events. 11/2 sonal patio will be able to seat another 40 people. There will also playground, the announcement said. w statue will be placed atop the building. It is meant to represent cow will be a landmark for all to see when they arrive at nd it embodies all that Swissbäkers stands for -- fresh, authentic, endly, grandchild sustainable, community business," said a n the bakery. l be named through a contest. During the grand opening event, n be placed into a large bowl, according to the announcement. A

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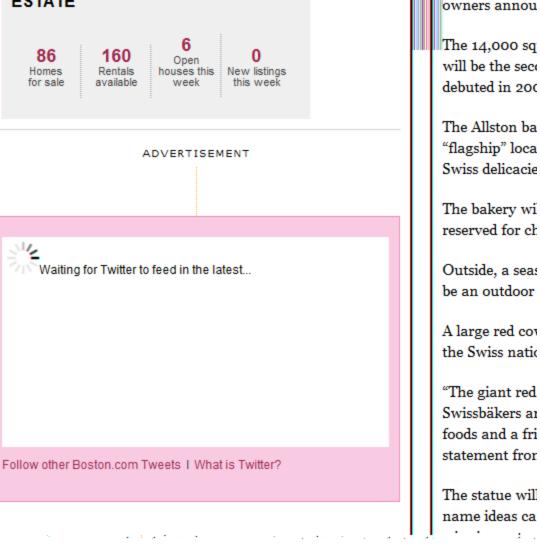
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In 1997, the couple moved in Toronto with their two young sons thereafter relocated to Boston.

Release began to Swiss style breads for her children who missed i had grown up with. She also sold the breads at a German langusons went to on weekends.

At the school, members of the Swiss consulate tasted it and asked cater their events. That spawned the birth of Swissbäkers, which backed by Thomas' restaurant and business experience and conti from their sons, Tobias and Nicolas. the are our statement. "As tion, we will elicious bakery

ey added.

and does not ked item is

5:30 a.m. to rom 7 a.m. to 5

on Facebook

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The original Reading location, along with farmers' markets and Downtown Crossing Market, has allowed us to introduce and shaproducts with the community," the Storhrs family said in a joint a family we believe now is the time to expand and with this locat have the opportunity to offer Bostonians a healthier and more dethan they have ever experienced."

"Bread doesn't make you fat, it's what you put in it and on it," th

The bakery says its practices traditional Swiss baking techniques use any additives, preservatives or artificial ingredients. Every ba handmade each morning.

The Allston location will be open Mondays through Fridays from 6:30 p.m., Saturdays from 7 a.m. to 6:30 p.m. and on Sundays f p.m.

The store's number is 617-903-3113. The bakery can be followed and Twitter.

For more information, visit www.swissbakers.com.

E-mail Matt Rocheleau at mjrochele@gmail.com.

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