





a Local Treat **Delicate Decadence**



BARRE'S HOMETOWN BAKERY

A deep-dish spinach, leek, and cheddar quiche (available whole or by the slice); a savory breakfast pastry; and several varieties of the morning's small-batch bagels greet patrons at Delicate Decadence, a hometown bakery in downtown Barre. Custom-brewed java made with locally roasted Vermont Artisan Coffee also entices, as does a selection of teas that includes jasmine and chai.

A pastry display case brims with all varieties of confections, from traditional favorites like chocolate chip cookies to the trendy (the salted caramel bar) and everything in between (cannolis, millionaire bars, macarons). Special offerings might include seasonal favorites such as cider donuts in the fall, key lime bars in the summer, or sticky buns for leisurely Saturdays.

A LOCAL FOCUS

Delicate Decadence is located just off the Barre-Montpelier Road, next to Lenny's Shoe & Apparel. It's an easy stop for morning commuters in search of quality coffee and breakfast on the go or for something to round out the family dinner on the return trip home. Several chairs and tables are available for those who wish to linger.

Previous spread: Semolina sourdough is one of several breads Delicate Decadence makes daily; chocolate cupcakes are also a favorite. Below: Theron shapes a batch of artisan bagels. Right: Cailey preps a layer cake for the filling as lemon cupcakes and baguettes are ready to enjoy.



Bakery owner Tim Boltin and his wife Stacie arrived in Vermont about 12 years ago from South Carolina. He is NECI-trained and spent time in restaurants at Sugarbush and with the Abbey Group, eventually deciding to move from high-production environments. He purchased Delicate Decadence from Michelle Lunde, who founded the bakery and operated it for nearly a decade.

Chef Tim has owned the bakery for three years now, and it has evolved to reflect his strengths: community focus, local commitment, and approachability. Two daughters in middle school, Sophia and Julia, enjoy helping at the counter, and their classmates welcome the occasional bakery treat that accompanies the girls to school. “But it’s not totally a family affair,” Tim notes, as his wife enjoys her career in nursing.





A local focus has provided many opportunities to cater to the community's desires. One popular item is their homemade hand-decorated cakes. Around 20 cakes are displayed and available for immediate purchase, from playful to elegant, straightforward vanilla to chocolate fudge with Oreo buttercream frosting.

SIGNATURE ITEMS FROM A SKILLED STAFF

When a special event such as a retirement, birthday, or bridal shower prompts a celebration, a Delicate Decadence cake truly expresses affection for the recipient. Wedding cakes are popular as well, and the bakery usually prepares one each week. Tim explains, "The future bride and groom often arrive with a Pinterest board of cakes."

He helps them determine the cake that best meets their vision, but the flavor selection is exclusively in their hands. Fortunately, nearly every available flavor is represented in the delectable cupcake display and can be sampled.

Locals also embrace the Wednesday night dinner entrée offered by advance sign up. Around 50 people each week recognize the extraordinary value of a \$7-per-person meal, delivered free within Barre or picked up if preferred. A recent dinner selection was Lemon-Herbed Chicken with rice and a vegetable.

Commercial | Residential | Investment *Our Name Says It All !!*

Stowe Area Realty, llc ★★ ★




With innovative technology, networking, dedication and integrity, partnering with Stowe Area Realty to manage your real estate interests will give you a distinctive advantage.



1056 Mountain Road, Suite 1 | Stowe, VT 05672
802.793.2002 (cell) | 802.760.3100 (office) | Ken@KenLibby.com
StoweAreaRealty.com




The Carriage Shed
Amish Quality • New England Tradition

Make Your Dream a Reality...
with your own Custom Built Amish Structure






- BARNs -
- CERTIFIED HOMES -
- GARAGES -
- SHEDS -
- RUN-IN SHEDS -
- GAZEBOs -
- ARENAS -
- PLAYHOUSES -

- Delivery throughout the USA -

 800-441-6057 • www.CarriageShed.com
1195 VA Cutoff Road, White River Junction, VT



The café is a top spot to relax with a selection from the bakery case. Right: The café crew of Cailey Magnan, Wendy Adams, Theron Wells-Wright, Tim Boltin, and Sam Barr.

Delicate Decadence products are also available at other locations, such as the Vermont Tax Department cafeteria. Hunger Mountain Co-op stocks the pies—apple, mixed berry, and a custard-like vegan pie containing tofu. Everything is made in small batches, the better to control flavor, consistency, and freshness.

Chef Tim is knowledgeable about current food trends, which is reflected in the bakery’s offerings as well. He confidently lists the gluten-free options, adds a touch of whole-wheat flour to the chocolate chip cookies, and knows the calorie count of the pecan bar. For customers hooked on coffee creations, he relates, “We can duplicate any flavored-coffee scenario” offered at Dunkin’ Donuts.

A local focus is also expressed in his commit-





ment to the bakery staff. He knows that one's personal life can sometimes complicate one's professional life, yet each week, the five full-time staff members plus a bread baker crank out signature items such as the small-batch bagels. He credits a loyal, skilled staff as integral to the bakery's success.

There is also a cooperative arrangement where students from the career center at Spaulding High School are paid to work and benefit by acquiring hands-on knowledge that prepares them for a career and employment. Other business proprietors might envy the quality of his staff, which enables Chef Tim and his family to take vacation time, although "there are always some bumps in the road," he laughs.

There remains only one item he prepares—the lemon bars. The seemingly simple bar is anything but; its perfect pastry crust and seductively silky lemon filling can elude many cooks. Prebake crust to a specific temperature, top with an exactly proportioned amount of filling at precisely the right temperature, then return to the oven just long enough for the filling to barely set and the layers to meld together. His mouthwateringly perfect lemon bar is indeed an example of delicate decadence. 🍋

DELICATE DECADENCE

15 Cottage Street
 Barre, VT
 (802) 479-7948
 www.delicate-decadence.com
 Mon, Tue, Thu 8am-4:30pm
 Wed & Fri 8am-5:30pm
 Sat 8am-2pm

SARATOGA
 OLIVE OIL CO.

The *best* olive oil is...
 ...the *freshest* olive oil!

OLIVE OIL

VISIT OUR TASTING GALLERY
 @ 86 CHURCH STREET IN BURLINGTON

802.489.5276
 WWW.SARATOGAOLIVEOIL.COM

ZACHARY BERGER
 ASSOCIATES, LTD.
 landscape design consultants
 zacharyberger.com

FALL
 is for planting

- less watering
- cooler temperatures
- pollinator support
- root establishment
- reduced cost

Contact us today to
 learn about our late
 season design rates!
 802.585.7767