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Double delight

Lampeter kitchen to reopen next week as Busted Bean Bakery & Coffee Co. and Susan Notter Pastries.

Sunday News
May 13, 2012 00:08
Lampeter

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Susan Notter and Corey Fogarty stand in the kitchen area o...

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BERNARD HARRIS
Staff Writer

Most days that Corey Fogarty spends preparing to reopen a former bakery in Lampeter, five to 10 people stop to ask when it will be ready.

The answer is simple — Monday, May 21.

But at the same time, it's more complicated.

That's because there is not one business opening that day, but two.

For Lampeter-area customers who've waited three years for a replacement for the former Simmons' Bake Shoppe & Cafe, there will be The Busted Bean Bakery & Coffee Co.

The cafe will open for breakfast and lunch with coffee, soups, sandwiches and freshly baked pastries. The cafe will have 45 seats inside, plus patio seating for 20.

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For restaurants, hotels, other coffee shops and contract customers, Susan Notter Pastries will bake desserts for wholesale distribution in about half of the leased 4,000-square-foot building at 921 Village Road.

"I'm a big fan of businesses with multiple revenue streams," Fogarty said.

Fogarty has a partnership with Notter for the bakery and with Matt Titter for The Busted Bean.

Titter will be the chef at The Busted Bean, as well as at the Federal Taproom, the bars and restaurants Fogarty is opening in Lancaster and Harrisburg with partner Judd Goodman.

Notter is director of the pastry arts program at The Pennsylvania School of Culinary Arts, a division of YTI Career Institute-Lancaster.

She has growing national prominence after successfully competing in Food Network baking competitions and has been named one of the top 10 pastry chefs in the United States by Pastry Art & Design magazine.

For Notter, the vacant bakery offers the opportunity to seize on that name recognition and launch her own line of pastries.

She plans to tap three or four of her most promising students and train them to work in the commercial bakery.

The operation will be capable of producing "a couple thousand pieces a day, easily," she said.

Those pieces will have a "homey comfort feel, not stuff that people can't pronounce," Notter said.

She anticipates her bakers will be making strawberry shortcakes, her Bonfire Apple Cake, chocolate mousse, pineapple crunch and other desserts.

Those desserts can be warmed and served at restaurants, hotels and coffee shops in the region that do not have their own pastry chef.

Later, Notter hopes to expand distribution to casinos and other businesses.

She also hopes to do contract baking of items to be sold as store brands or under another label.

Notter and Fogarty have been in discussions with a major food service company that would add Susan Notter Pastries as one of its product lines.

The two, along with two silent partners, plan for the Lampeter bakery to be a launching pad for a larger operation.

There is a niche market opportunity for upscale "boutique" pastry for restaurants, Fogarty believes.

"It's something exciting and fun," he said of the start-up.

Along with the wholesale operation, Notter is planning to make desserts for sale at The Busted Bean.

Along with cupcakes, cookies and brownies that cafe customers can have with their coffee, she is planning "grab-and-go" desserts, such as bread pudding and rice pudding.

"Things that you used to make at home and don't anymore," said Notter, a native of England who has taught at YTI for 2 1/2 years.

She also will have a selection of decorated cakes and "celebration cakes," such as those for baby showers and birthdays.

The cafe will serve as a test kitchen, too, Notter said.

"There is nothing better than making something and bringing it out" hot from the oven, she said.

She hopes to get immediate feedback from customers and see their reactions to new recipes.

Notter plans to continue leading the program at YTI. She will work at the cafe and bakery on weekends and a few evenings a week, she said.

For Titter, the cafe was an opportunity that presented itself while he was waiting for other ventures to materialize.

Titter planned to open the downtown Lancaster restaurant with Fogarty in a corner space at North Queen and East Chestnut streets.

But that street-level space, in the Red Rose Transit Authority's new parking garage, has been plagued by construction delays.

A hotel chef trained in Phoenix, Titter had worked on the transition of the Willow Valley resort into the DoubleTree hotel.

With that task complete, he suddenly had time on his hands.

For Titter, a Manheim Township native, the cafe is a small, community endeavor.

His brother and brother-in-law both teach at Lampeter-Strasburg High School, just up the street.

His mother works at the nearby campus of the Lancaster County Career and Technology Center.

Titter expects all of them to stop in for coffee in the mornings. He also hopes to employ some of their students this summer.

Titter said the cafe will have a "laid back and comfortable" atmosphere.

One wall is being painted as a chalkboard that can be written and drawn upon. There also will be a television with a Wii gaming console.

The menu will be simple, with soups, sandwiches and baked goods. There will be breakfast burritos and variations on baked oatmeal in the mornings.

He plans to get his meats from a butcher in Ronks and goat cheese from a local maker, also in Ronks. He is looking for sources of other local foods.

"Quality ingredients and good service. It's a really easy formula," he said.

Yet, with the interest they already are experiencing, Titter said he wants to ensure the business is done right.

"This has been closed for three years. It's exciting for the community, but it's a lot of responsibility," Titter said.

Fogarty estimated the cost of furnishing, equipping and renovating the building for the two new ventures at \$50,000.

The Busted Bean will be open 6:30 a.m.-7 p.m. Monday through Saturday from and 10 a.m. to 6 p.m. Sunday.

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