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### **LET'S GET TO KNOW LAPP FAMILY BAKERY**

In 1983, my husband and I adopted 2 girls, ages 2 and 6.

Along with homeschooling them, I worked hard to include them in my work projects; teaching them many skills. By 1991, I decided to start baking with them for a little income

to prepare them with some new skills and income from home with no thought of actually making a business out of it. We started with healthy whole-grain bread, grinding our own flour with a small mill. At first, we just had a self-serve stand at the end of our lane. After a few months, we got a letter from the health department, telling us we could not do that without a full kitchen license. After several months, a good friend came by and told us that we should take our products to the local farmers market because we didn't need a license to sell there. My husband said he and our 7-year-old son could take it to the market and sell it if the girls and I would do the baking. We decided to give it a try! By now we had added pies, rolls, and cinnamon rolls.

Little did we realize the treasure this would open up for us. Every Saturday, they would come home and say we need to make more the following week. We kept making more until finally, I told my husband that this is all the girls and I can make. "Oh, I will help!" was his reply. So Mervin and our son started helping. We kept adding new products, as well as upgrading our equipment and bakery space so we could meet the growing demand. We soon qualified for a certified kitchen license from the health department. By now we had a family business!

After some years, the children all got married and left home. My husband and I enjoyed working together and kept baking and going to the market until 2021 when we sold our bakery, dividing it to four different families who wanted to work with their children from home like we had done. Now we've moved to Colorado, and hope to continue baking for as many years as our health and strength allows us to do so.

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