



RETIRED MEN'S ASSOCIATION OF GREENWICH, Inc. (RMA)
Invites you to its meeting **March 30, 2016** at
First Presbyterian Church, Lafayette Place, Greenwich, CT.

Herb Mueller

“A Day in the Life of a Bakery: How Sweet It Is”



Pastry shops bring joy to customers of all ages. Many of us dreamt of owning a bakery when we were young: Herb Mueller did it. The Black Forest Pastry Shop Inc. has been a fixture in Greenwich since 1982. For two generations the Black Forest Pastry Shop has been offering classic German, New England, and seasonal desserts. The daily menu includes Danish pastries, croissants, cookies, cakes, as well as a new selection of gluten-free offerings. Guests are delighted year-round by the spectacular in-store displays, fragrant aromas and unparalleled selection of must-have treats.

Mr. Mueller will describe how his pastry shop operates, what the challenges are, and how he knows what delicious items customers will want.

Ed Mueller, a classically trained Baeckermeister, and his wife Louise founded the Black Forest Pastry Shop. They had been the owners of the Rye Ridge Pastry Shop just over the border in New York for years. His son, Herb, was raised in the business, and pursued his passions in an intensive apprenticeship at Café Roeder in Bad Dürkheim, Germany. Herb continued his baking and pastry education at the prestigious Culinary Institute of America, before accepting a Pastry Sous Chef position at the then newly developed Foxwoods Casino. Herb partnered with Dan Puffer in 1995 to assume the leadership of the family business and carry on the next generation of baking traditions

The Greenwich Retired Men's Association offers a free program every Wednesday that is open to the public, both men and women; no reservations are required. Our social break starts at 10:40AM followed promptly by our speaker at 11:00AM. Programs are at the First Presbyterian Church, 1 West Putnam in Greenwich. For additional information see www.greenwichrma.org or contact info@greenwichrma.org