options alongside the bakery's time-honored

"It's a tricky balance, this incredible array of product," Lindy Swain said.

The bakery's selection includes muffins, cookies, cakes, breads and pies. In the deli, aside from Reubens and clubs, there is the Beach Comber, the Bogger (turkey and cranberry) and a half-dozen more options, each as tempting as the last. There is many more options, like bread pudding, maple-bacon bars, cranberry white-chocolate scones, hearty soups, croissants and nearly two dozen breads.

Bakery manager Katie Witherbee-Allsup, a former chef and baker, brings experience to the table. She is strident about the commitment it takes to produce fine food. Frank Fiorillo, the head baker, has come and gone over several decades. He is the son of a baker and grandson of a bakery purveyor. He regularly starts his day in the bakery at 2 a.m.

"Challenge and honor," he repeats, his personal mantra throughout the workday.

Fiorillo's assistant, Leo Hinogoza, formally of Home Bakery in Astoria, follows suit, a commonality among the staff.

The bakery is a major employer in the area, with a staff of about 25 people. Employees extrude friendliness, service and a dedication to the owners' mission, a vision



Photos by David Campiche **ABOVE: A rack full of pastries. RIGHT: Siorillo** and a batch of peanut butter cookies.

that will always include Dylan Harrell. A percentage of the bakery's profits goes to Dylan Harrell's local foundation, the Dylan Jude Harrell DIPG Foundation, which raises awareness of diffuse intrinsic pontine glioma and aims to help find a cure for the disease.

The bakery remains one of the most beloved gathering places for coffee, pastries and sandwiches on either side of the Columbia River. And now the bakery has further purpose: to keep in remembrance of the sweet child who ate pastries in this same spot.





