

Nancy's Bakery at The Grays Harbor Public Market

Local News

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Nancy has been with the market since 1975, 1 year after its inception. For many years she baked out of her kitchen at home and in the mid 1990s she decided she was packing too much back and forth so she asked permission to finish the small room with the proper commercial equipment. Once she began baking on site the aromas boosted the sales to the point she couldn't keep up so she began hiring assistants. Currently she has 3 part time wonderful helpers to put out the product. They begin by making the pie dough, frostings, and doughs from scratch, never from a box. Nancy is baking all your favorites! Come pick up a fresh loaf of bread with many varieties to choose from or how about freshly baked cookie & cinnamon rolls to treat the office with? Nancy has a reputation for the best little wild blackberry pie in town just try one and you will know why! Besides the baking there is also a large variety of preserved items. Between 15 and 20 varieties of jams from fruit at any given time, 6 varieties of hot pepper jams, various preserves, and conserves. Come check out all the mouthwatering treats from Nancy's Bakery at your local public market!

The current Grays Harbor Public Market was begun by a handful of people in 1974 in the parking lot of the old hospital that was in the location of the current Pearsall Building on Sumner Avenue in Aberdeen. When the hospital building was going to be demolished to make way for the Pearsall building we had to find a new location. So we moved to an empty gravel and dirt parking lot on State Street near Marshalls Garden and Pet Store. That location lasted a few years but proved to be very dusty so we searched out a new location. The city of Aberdeen allowed us to close down one side of Broadway between Heron and Market on Saturdays which proved to be the most popular location. We were there for many years, however the weather began to tear at us. Many a Saturday the vendors would show up with trucks and car loads of produce, bakery items, flowers, and plants and if the weather was rainy then sales would be poor and the folks would have to haul the products back home. So the hunt was on to locate a building where we could be out of the rain and even go later into the season. We rented a building on F street from Mr Isaacson where we lasted a few years. We didn't get rained on, however we were over the river with cracks so large that you could watch the river flow and it was quite cold. We had some bottles of jams actually break during the freezing weather. Again we were hunting for an indoor location that was a little more body and product friendly. The old Wishkah Mall had many empty storefronts, though it wasn't ideal, it was warm, so we moved in. The mall didn't prove to be a great location but at least we weren't freezing to death, but the look was on. Phyllis Shrauger was mayor of Hoquiam in the early 90's and approached us with a old machine shop on the site of the current market. We looked and decided it could be a good location but we could never get rid of the oil smell so opted out. Then the next proposal came from her after she discovered that a new building could be constructed by the Americorp group for us to move into and rent from the city of Hiquiam and we've been there since the early 1990's.

The market is open Wednesday though Saturdays from 9 to 5 officially, however once the bakery staff is there from the wee hours they will help anybody that walks in the door early, in fact they make espresso drinks early before any other stand is even open. Sundays the market is open during the summer and just before the Christmas holiday.