



BAKERIES AND BAKERS OF EARLY FAIRBANKS

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BY AMY STRATMAN



When I was a child, I wanted to be a baker. So it was natural for me to get a job at several bakeries in my youth. I wanted to be around the beautiful cakes and breads, to smell them, and to sell them to happy people for happy occasions.

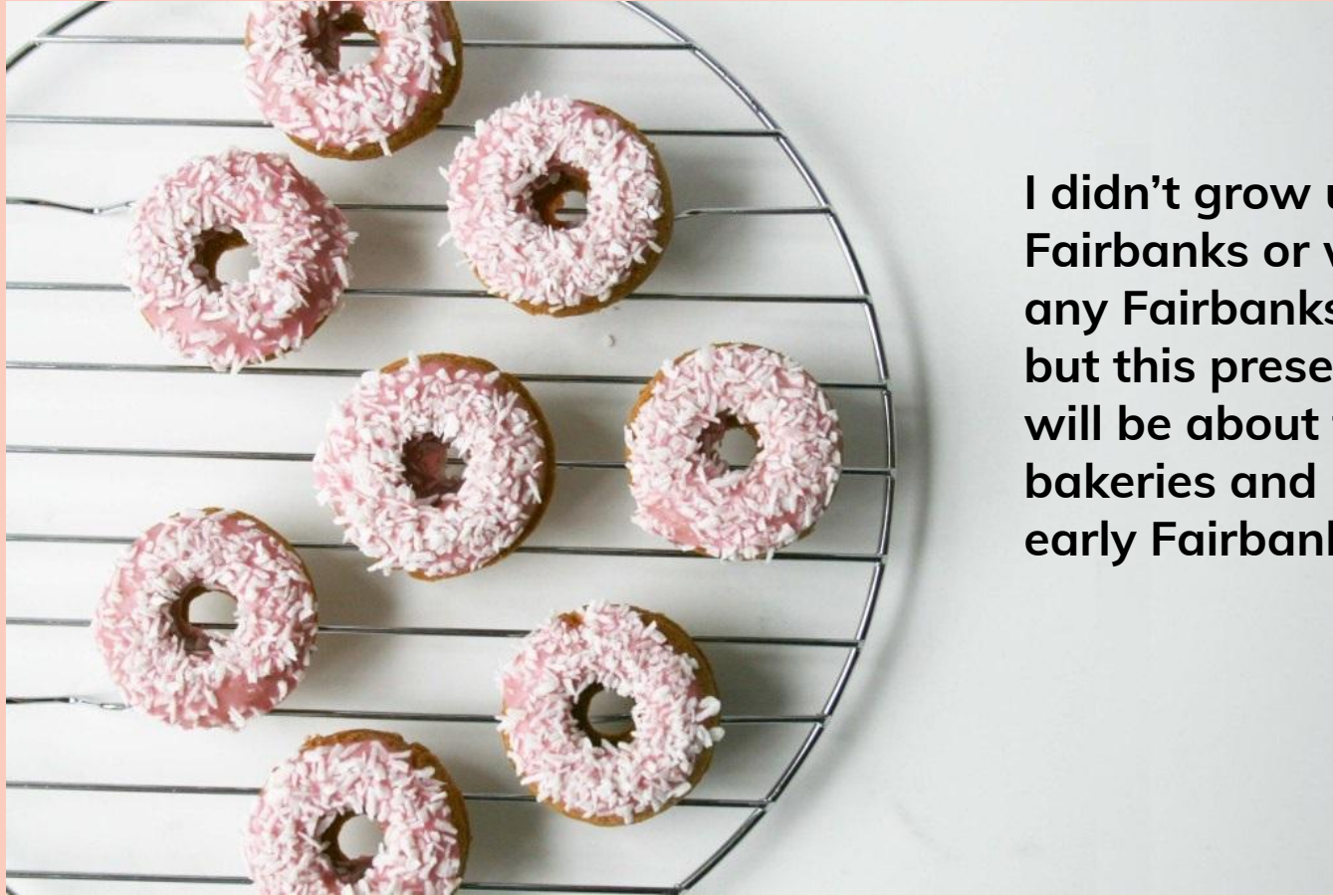
Most of the bakeries I worked for were “old fashioned” bakeries. The recipes were old and passed down several generations, the decor was old, the bakers were old. One even had a cash register from the 1900's. I did appreciate it at the time, and my simple math skills became phenomenal.



Amy, age 19

I found a photo in my album with something interesting to me in the background. It was an ad for Town Talk bread (what a great way to date a photo also!). So as I was looking up the bread ad, I had the idea to research the bakeries of Fairbanks.





I didn't grow up in Fairbanks or work in any Fairbanks bakeries, but this presentation will be about the bakeries and bakers of early Fairbanks.

THE FIRST MENTIONS OF BAKERIES IN FAIRBANKS WERE IN THE NEWSPAPERS, SUCH AS NEWS ARTICLES, OBITUARIES, AND ADS. OTHER SOURCES WERE THE ALASKA-YUKON GAZETTEER AND BUSINESS DIRECTORY, THE UAF ARCHIVES, ALASKA'S DIGITAL ARCHIVES, AND FAIRBANKS HISTORY BOOKS.

I ALSO LOOKED ON FACEBOOK AND READ WHAT THE OLD-TIMERS WERE SAYING.
SOMETIMES, BAKERIES WERE COMBINED WITH CAFES OR SALOONS.
THIS PRESENTATION FOCUSES ON STAND ALONE BAKERIES.

We start off with the earliest bakeries mentioned in the newspapers

1906 City Bakery Miss Nevail and M A Jessen corner of 4th and Cushman, former owner unknown as of this presentation.

1906 German Bakery is mentioned in the newspaper

1906 French Bakery is mentioned in the newspaper

City Bakery Changes Hands.

Miss Nevall, in company with M. A. Jessen, has purchased the City Bakery, located at the corner of Fourth avenue and Cushman street, and will hereafter conduct the business in a manner strictly up to date.

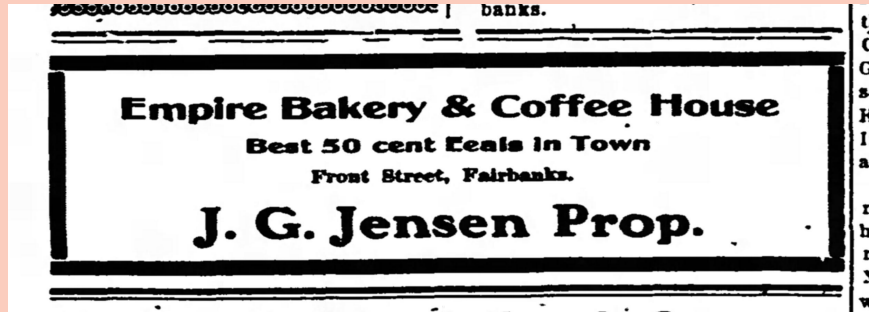
Fairbanks Daily Times
Aug 29, 1906

Meals will be served at all hours. Pastry of all kinds, always strictly fresh will be a feature of the new firm. Miss Nevall has many friends in Fairbanks who will be pleased to know that this popular resort is now under her management, as they know that her experience in this line was gained in the leading grills of Seattle. The City Bakery under the new management bids fair to become the most popular of any of its kind in Fairbanks. In the near future the new firm will conduct a delicatessen, when it will be possible to obtain anything carried in that line.

1906-1908? Empire Bakery on Front St, Fairbanks, was owned by JG Jensen. He was on the Fairbanks City Council.

Ernest Jensen came to Alaska from Seattle at the age of 15 and worked at his older brother's bakery.

The Jensen/Jenson family opened a store with the Lavery family in 1906. It burned down, and they opened again. There were multiple fires over the years at the Jensen/Lavery stores. The Lavery's owned many businesses over the years and we could easily discuss their Fairbanks history another day.



1908 Vienna Bakery, Davis & Sands, George Hillar, Bernard Friss, then Henry Rappolt? Vienna Bakery seemed to have been owned or operated by several people.

It is unclear at this time if the several mentions of Vienna Bakery were the same bakery, or different bakeries of the same name. Different locations downtown have been mentioned.





At Dyea 1900
I saw him at Kenai
in 1923 - Still selling
bread C.R.G.

It is unclear if this Vienna Bakery is in Fairbanks or Dyea.
Picture found on Alaska Digital Archives website.



The old Piggly Wiggly on Second Ave used to be a Vienna Bakery



The old Piggly Wiggly on Second Ave used to be a Vienna Bakery

And out of town but near Fairbanks ---

1908 Central Cafe and Bakery, Frank Grandstrom, Dome City

1908 Cliff House Restaurant and Bakery Tom Patterson, Fox City

1906-1912? Grill and Bakery, Cleary, Mrs Thompson, Mrs Mackie

Cliff House Restaurant and Bakery

FOX CITY.

TOM PATTERSON, - Prop

CENTRAL CAFE AND BAKERY

**DOME CITY.
FRANK GRANSTROM.**

SERVING SPECIAL MEALS AT CLEARY

CLEARY CITY, Dec. 21—The residents of the creek are nearly all of them planning to partake of the special Sunday dinner to be served tomorrow at the Grill and Bakery here. Chicken will be the principal dish, on the bill of fare and the

fixings will be there in plenteous array.

On Christmas day, a grand turkey dinner will be served. Cranberry sauce and the other old standbys that mother used to spread forth when holiday season came around, will be in evidence. The dinner will be served between the hours of 1 and 7 o'clock for the price of \$1.

The Grill and Bakery is managed by Mrs. Thompson and Mrs. Mackie.

1909 Augustus Vital was a baker in Chena. He was 66 years old. As of this presentation, no more information can be found.

1911 Fox City Bakery

1912 Ester Bakery

1912 Fairbanks Bakery *this could be Rappolt's

1913 Little Bakery, Fairbanks

LITTLE BAKERY AND RESTAURANT
HOME COOKED MEALS
A SPECIALTY.
COR. 1ST AND WICKERSHAM ST.

GO TO THE
ESTER CAFE
and **BAKERY**
FOR A GOOD MEAL.
N. D., Prop.



DO NOT
TRY TO
BORE YOU

Fox City
Place to Eat

Bakery

HOMEMADE BREAD, PIES and
CAKES
FOR SALE DAILY

Floyd's
Grocery

Moved from Cushman
Street to
Second Avenue

Next to Fairbanks
Bakery.

Thanking our cus-
tomers for their patron-
age, we solicit a con-
tinuance of the same in
our new quarters.



Archives, University of Alaska, Fairbanks

Street scene 1913



A closer inspection of this photo shows a bakery!
I have to figure out which one!

Daniel Driscoll and wife Mary were from Illinois and Oregon, and were of Irish heritage.

Carl Prise aka Karl Preiss and wife Nellie, of Bavaria.

They established the Tanana Bakery in Fairbanks, 1906-1917. The location was "3 doors east of Cushman". Or "Between Cushman and Lacey"

According to this article, Fairbanks needed a bakery. However, there were already several that were established.

BIG BAKERY TO BE ESTABLISHED

There has been one thing that has always been lacking in Fairbanks—a good bakery where everything from a loaf of bread to a wedding cake can be obtained by merely walking in and asking for it.

This long felt want will soon be supplied by the Tanana bakery, which will open its doors on October 1. The new place is located three doors east of Cushman on Second avenue. Dan Driscoll and Carl Price are the men who have established the enterprise. Both are experienced city bakery men. An immense oven, capable of baking 1,600 loaves a day, has been built. They will have in connection with the bakery a coffee house such as have become famous outside, for it is there that one is assured of the freshest articles and having the choice of every variety. They will be sure to have a big trade from the day they start.

TANANA BAKERY

**All Kinds of Cakes, Pies
and Bread**

and

*All kinds of Cakes and
Pastry Baked to order*

Orders Sent to Any Part of the Creek

DRISCOLL & PRISE, Props.
Second Avenue.

Fairbanks Daily Times Fairbanks, Alaska 06 Oct 1906 Sat

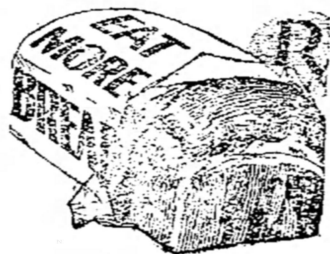
TANANA BAKERY HAS UP-TO-DATE APPEARANCE

Driscoll and Prise, who opened the Tanana bakery and coffee house Monday, have as near a metropolitan place as one could wish to find in the North. Both being experienced men in their particular line, they are sure to meet with success, already having obtained an order which will be when finished the finest wedding cake ever made in Alaska. The order is given a few months before the wedding.

**Mr Driscoll became the
mayor of Fairbanks
1912-1913**



Archives, University of Alaska, Fairbanks



OUR BREAD

PASTRY, COOKIES
AND PIES

HAVE THE BEST
INGREDIENTS MONEY
CAN BUY

Tanana Bakery

Creek Orders Given Prompt Attention

TRY OUR 50c MERCHANT'S LUNCH

LADIES' AID TO PUT COOK BOOK ON SALE

The Ladies' Aid society held a most delightful meeting at the home of Mrs. C. S. Knutson on Thursday afternoon.

It was decided because of the renewed demand for the Fairbanks cook book, edited by the ladies, to put them on sale at the Tanana bakery as well as at Mrs. Robertson's studio.

Miss Johnson came to Fairbanks last summer from her home in Seattle. After a few months spent on the creeks, in and about Chatanika, she came to town, and has been occupied here in the Tanana bakery since that time. She is well liked among the younger set and possesses a host of friends.

Miss Anna Theo Johnson worked at the Bakery, got married, and her employers attended the wedding,

usable for this blank.

Christian Karl Preiss
(Do not abbreviate any part of name by initial or otherwise.)
Residence is: 124 3rd Av., Fairbanks, Territory of Alaska
(Number and name of street.) (City or town.) (State, Territory, or District.)
Baker
1 day of December, 1875, at Bengenweiler, Germany
(City or town.) (Country.)

Karl's naturalization papers.

The Preiss' also operated a hotel and leased out the bakery for a few years.

GOLDEN GATE HOTEL

All the Comforts of Home.

Third Avenue and Lacey.

Accommodations by Day,
Week or Month.

Rooms Comfortable and
Well Ventilated.

MRS. CALDER-PREISS,
Proprietress.

Preiss Bakery will close August 29 at 10 p. m. for repairs. Will be closed for some time.

1930 The Preiss' took over the bakery again, but not for long.

Wholesome—	—Fresh
Breads, Cakes, Pastries	
Cleanliness and Prompt Service	
Mrs. Preiss Bakery	

MR. AND MRS. PREISS ARE OPERATING BAKERY AGAIN

After having leased their bakery for a year, Mr. and Mrs. Karl Preiss have taken over its operation again. The bakery is now open for business. A new model electric bread mixer, with a capacity of about 200 loaves, has been installed.

CLASSIFIED ADVTs.

FOR SALE OR RENT—Preiss Bakery. By June 1.

FOR SALE—Baby buggy—Phone Mrs. Ralph Wien.

TRUCK FOR SALE—Gone 7000 miles. Inquire Service Garage.



Christian Karl Preiss is buried in the Clay St Cemetery, with wife Nellie nearby. He is in the IOOF section.

Emil Clausen listed as Baker and Owner of Tanana Bakery 1915-1926
He left Alaska for California.

1 Emil Christian Clausen				
(First name)		(Middle name)		(Last name)
2 PERMANENT HOME ADDRESS:				
Fairbanks, Alaska.				
(No.)	(Street or R. F. D. No.)	(City or town)	(County)	
Age in Years	Date of Birth			
3 41	4 April 10, 1877			
(Month) (Day) (Year)				
RACE				
White	Negro	Oriental	Indian	
			Citizen	Non
5 /	6	7	8	9
U. S. CITIZEN			ALIEN	
Native Born	Naturalized	Citizen by Father's Naturalization		Declarant
10	11 /	12		13
14				
15 What is the name of the U. S. at what nation are you a citizen or subject?				
PRESENT OCCUPATION		EMPLOYER'S NAME		
16 Baker & Cook		17 Self		
18 PLACE OF BIRTH (Country)				

WW1 draft registration



Passport photo

George Hillar listed as owner of the Tanana Bakery in Fairbanks from 1926-1931. He died in 1931 and is buried in Clay St Cemetery.



While splitting wood back of the Tanana bakery on Second avenue, on Thursday evening, Roy Douse gashed the calf of his right leg and in consequence was laid up for several days.

1911

ALARM OF FIRE STARTLES TOWN

Smokestack of Bakery Was
Afire, Causing Alarm
to Be Turned in.

Fairbanks Daily Times Sat, Jun 7, 1913

Other mentions for Tanana Bakery

Called to Boise, Idaho, by the illness of his mother, W. K. Farling, baker at the Tanana Bakery, left for the south on this morning's train. He plans to return here in February. In his absence Otto Haggberg will take his place at the bakery.

1930

About 8:30 o'clock last evening, the N. C. siren whistle announced that a fire alarm had been turned in. Due to the fact that a number of people were on the streets, headed for the graduating exercises at the Auditorium, more than ordinary excitement was caused.

The department responded with both rigs, and hose was laid to the scene of the alarm, the Tanana Bakery on Second avenue, between Cushman and Lacey. Neither the chemical nor the hose was needed, for the fire was in the smokestack, due to the burning of the creosote.

BURGLARS WORKING IN FAIRBANKS AGAIN

At 6:30 o'clock yesterday morning the burglary of Ott Lehman's cabin on Wendell avenue was reported to the police. The house was entered during the night while the

owner was absent, and \$157 in cash stolen. Mr. Lehman is the night baker at the Tanana bakery.

The money, which consisted of \$155 in gold and \$2 in silver, was deposited in an old sock hidden in Lehman's bed between the mattress and springs. And that the nocturnal visitor was perfectly aware of his surroundings is evidenced by the condition of the cabin which indicates that he was perfectly aware of the whereabouts of the money.

The house was locked but only in an ordinary manner and with a lock which almost any key would open. It was therefore easy for the thief to get access to the house.

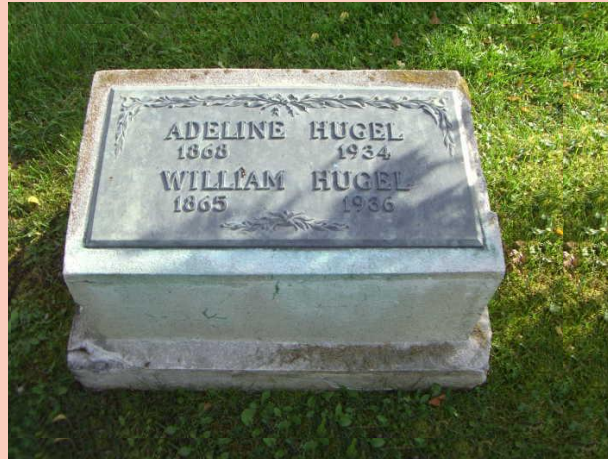
The police are now working on the case. Several clues have been fol-

Home Bakery, in Fox, then 2nd Ave, Fairbanks,

William & Adalina Hugel, owners abt 1912-1914

William was a miner and had many other occupations. Owning the bakery was only a small portion of his life. The Hugel's lived all over Alaska.

The Hugel's are buried in Anchorage, Alaska



FOX COUPLE ARE IN BUSINESS AT JUNEAU

Mr. and Mrs. W. L. Hugel
Have Opened Restaurant
in Coast Town.

Word received from the coast on the last mail is to the effect that Mr. and Mrs. W. L. Hugel, formerly of Fox, have opened up a first-class restaurant in Juneau, and they are said to be doing well. The new restaurant is located in the busy part of Juneau, and the former Fox couple are well pleased with their success to date.

When at Fox, Mr. and Mrs. Hugel conducted the Home bakery for years, and they are well known in this district. They left here last September, bound for the Outside, expecting to look around on the coast for an opening. It is reported that there are many former Fairbanksans in Juneau, who knew them at Fox, and that they are getting good patronage from their oldtime friends.

Home Bakery's new owners

Roy C and Richard H Meinhart (brothers), abt 1914-1918

TWENTY-FIVE CENTS IS THE PRICE
FOR A DOZEN OF THOSE
HOME-MADE DOUGHNUTS

At the Home Bakery

We make a Specialty of Doughnuts and Bread.
NEXT TO THE PIRATE. TELEPHONE.
WE MAKE DELIVERIES.

Cream Waffles

and Pure Maple Syrup, 25c

at

HOME BAKERY

Second Avenue

Next to Moyer's

WANT ADS

GIRL WANTED—To work in bakery. Call this morning at Home Bakery.

Coffee with the "kick" at the
Home Bakery.

HOME BAKERY

NEW LOCATION, SECOND AVE., OPP. PIRATE

Home-Made Bread, Cakes, Doughnuts

FRENCH AND RAISIN BREAD,

SMALL LOAVES, 2 FOR 25c.

Dec 26, 1914

Roy married Minnie Morency

QUIET WEDDING SATURDAY NIGHT

At the sacristy of the Catholic church, on Saturday evening, Mr Roy V Meinhardt, the Second avenue baker, and Miss Minnie Morency were joined in matrimony by Rev Father Monroe. The bride is a daughter of Mr and Mrs Al Moency. Mr Meinhardt is one of the proprietors of the Home bakery.

Roy was a veteran in the Spanish American War and served in the Philippines in the Philippine-American War (1900)

Roy is buried in the Clay St Cemetery



After her husband Roy died in 1923, Minnie remarried. She died in Fairbanks in 1974 at the Pioneer Home.



Minnie Brady

Mrs. Brady Moved From Circle to Fairbanks 1903

Minnie was born in Miller Creek, Alaska, April 13, 1895. Her father was Alfonso Morency, a French Canadian miner. Her mother came from St. Michael. Minnie was one of 8 children.

In 1903 the family moved to Fairbanks from Circle.

Minnie first married Roy Meinhart. Some time after he died she married Lon Brady, an early dog musher who worked for the road commission. She is the mother of 5 sons and 2 daughters. All but 2 are in the Fairbanks area.

After Lon died of cancer, Minnie moved to Nenana where she worked on government boats and with Mary Peterson at the Tortilla Lodge.

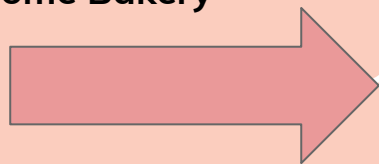
She was admitted to the Pioneers Home in Sitka on June 18, 1966. Her sister, Mary Seguin, still lives in Fairbanks.

I guess most everyone here in Fairbanks knows we have lost a very dear guest when Minnie Brady passed away in her sleep July 30th, at 10 a.m. Her funeral services were held at the Chapel of Chimes.

And Roy's brother Richard ,,,

Sept 1918, Richard Meinhart's
draft registration

Sold Home Bakery



As of this presentation, I could not
locate Richard's death date or
location. It may be Washington State.

REGISTRATION CARD				
SERIAL NUMBER	32		ORDER NUMBER	
1 <u>Richard Henry Meinhart</u> (First name) (Middle name) (Last name)				
2 PERMANENT HOME ADDRESS: <u>Fairbanks Alaska</u> <i>(Young Henry then to ad. below)</i> (No.) (Street or R. F. D. No.) (City or town) (County) (State)				
Age in Years	Date of Birth			
3 <u>33</u>	4 <u>May</u>	<u>17th</u>	<u>1885</u>	
	(Month)	(Day)	(Year)	
RACE				
White		Negro	Oriental	Indian
Citizen		Noncitizen		
5 <input checked="" type="checkbox"/>	6	7	8	9
U. S. CITIZEN			ALIEN	
Native Born		Naturalized	Citizen by Father's Naturalization Before Registrant's Majority	
Declarant		Non-declarant		
10 <input checked="" type="checkbox"/>	11	12	13	14
15 If not a citizen of the U. S., of what nation are you a citizen or subject?				
PRESENT OCCUPATION		EMPLOYER'S NAME		
16 <u>Baker</u>		17 <u>Just sold out business.</u>		
18 PLACE OF EMPLOYMENT OR BUSINESS:				
(No.)	(Street or R. F. D. No.)	(City or town)	(County)	(State)
19 <u>Mother: Mrs. M. J. McKnight,</u>				
NEAREST RELATIVE	Name	20 <u>E. 1404 Providence Av., Spokane Wash</u>		
	Address	(No.)	(Street or R. F. D. No.)	(City or town) (County) (State)
I AFFIRM THAT I HAVE VERIFIED ABOVE ANSWERS AND THAT THEY ARE TRUE				
P. M. G. O.		<u>Richard Henry Meinhart</u>		
Form No. 1 (Red)		(Registration signature or mark) (OVER)		

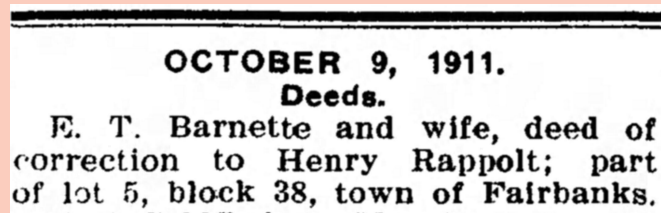
Rappolt's Butternut Bakery 1911-1915, the shop was at 180 Second Ave

Home address 251 Seventh Ave. It appears that he also baked out of his home at some point.

Bernard Friss (baker) was his neighbor.



Heinrich "Harry" or "Henry" Rappolt, with wife Martha as baker. They were from Germany.



Alaska Citizen Mon, Apr 22, 1912

Workmen were busy Thursday installing a huge, round, electrically illuminated sign over the entrance to Rappolt's bakery on Second avenue between Cushman and Lacy.

Fresh Pastry Daily
AT RAPPOLT'S
Butternut Bakery
Second Avenue.



Archives, University of Alaska, Fairbanks

Rappolt's ButterNut Bakery!



**And here is the photo zoomed in!
Look at that fancy new sign!**

**Is that the Rappolt Family in the
photo?**

**Photo from Alaska's Digital
Archives. They guessed the date
1905-1917, but my guess is
1912-1913.**

This coin from the ButterNut Bakery was found on eBay in recent years, and sold for \$2100.00



Fairbanks Daily Times. Dec 2, 1915

NOTICE.

To whom it may concern: I, the undersigned, having sold all my right, title and interest in Rappolt's Butter-Nut Bakery, anyone having

any accounts against me will please present them at once, and anybody indebted to me will please come and settle their accounts. Anyone having bread tickets on hand after today may come and get them cashed or the Tanana Bakery will redeem them.

Thanking the people of the city and surrounding country for their patronage, I remain respectfully,

HENRY RAPPOLT.

1913, Mrs Cook
buys the old
location, but the
address listed is his
home

Mrs. S. E. Cook has opened a bakery and grocery in the old Rappolt bakery building on the corner of Seventh and Barnette.

As of this presentation, no information was found about Mrs Cook's bakery

After his wife died in 1915, Mr Rappolt sold the bakery and moved to Nenana, and started another bakery. This photo is from 1917

Harry Rappolt. Nenana bakery owner, was a passenger for that city on this morning's train.



Archives, University of Alaska, Fairbanks

Zoomed in, we see the bakery!!!

**Henry and Martha Rappolt are both buried in the Clay St Cemetery.
Martha's son (who took the Rappolt last name) is also buried there.**



Bernard Friss came up the Chilkoot Trail and started a bakery in Nome. He moved to Fairbanks where he and his wife, Marie Fitzgerald, opened another bakery. Marie came to Fairbanks via the Valdez Trail. They had married years prior.

Vienna Bakery, or The Old Vienna Bakery,
Second Ave (burned down), next to the Co-op.
The family lived above the bakery until the fire.

Friss Bakery (also known as Friss Bakery and
Coffee House) 505 First Ave, then 136 First Ave,
also Friss Hotel.

FRISS' BAKERY AFTER BUSINESS

Ready for business, Bernard Friss opened a bakery yesterday in the front part of his hotel and restaurant. The new restaurant has the only genuine Vienna oven in Alaska, and the proprietor announces that he will make a specialty of Boston baked beans and brown bread. This delicacy will be served every Saturday afternoon at 5 o'clock, and the charge will be only 50 cents.

The oven, which was built by Mr. Friss, is the largest ever built in Alaska, being large enough to bake 1,000 loaves at one firing. The oven has 80 square feet of space, being 8x10 feet inside and 10x12 feet outside. The Friss bakery will cater to all classes of trade, and will make a specialty of filling creek orders.

In speaking of the new restaurant, Mr. Friss said that he only asked the public to try the bakery once, and he was thoroughly satisfied that the purchasers would return again.



Bernard Friss in front of his new
Bakery and hotel on 1st Ave

1906

Decades later, it would become
The Peerless Cafe.

The building is no longer there,
and the Lathrop Building
Is in its place (next to the Ice
Museum).

The couple had one child, Katherine Harriet Friss, who was born on Sept 15, 1905 and the first white child born in Fairbanks.

Years later, Katherine and her husband operated the bakery on Second Ave.



Notice to the Public

Regarding the notice which appeared in the News-Miner last evening over the signature of the Home bakery, stating that cheap bread is usually made from cheap or low grade flour, we feel that the reference to cheap bread is directed at us, because we are giving more for the money than any other bakery in town, and always have and always will. That is simply the field of competition. As for using low grade flour in order to sell bread at a reasonable price, we desire to refer all interested parties and the public generally, either to the Northern Commercial company or to the Pillsbury Milling company. Those companies have supplied me with flour since 1900, whenever I have been identified with the bakery business in Alaska. We desire further to state to our patrons and to the public in general that we are not using any material which is not first class. And there is no coloring, egg powder, lard or any other substitute used in our pastry, cookies and cake. We use Golden Glow butter exclusively.

Our bread is made of Pillsbury's

Best, three loaves for twenty-five cents, our home-made raisen bread, 2¼ pound, 25 cents.

We appreciate the patronage we have enjoyed in the past and we will try to continue to please our patrons by giving them the best there is in the market.

Respectfully yours,

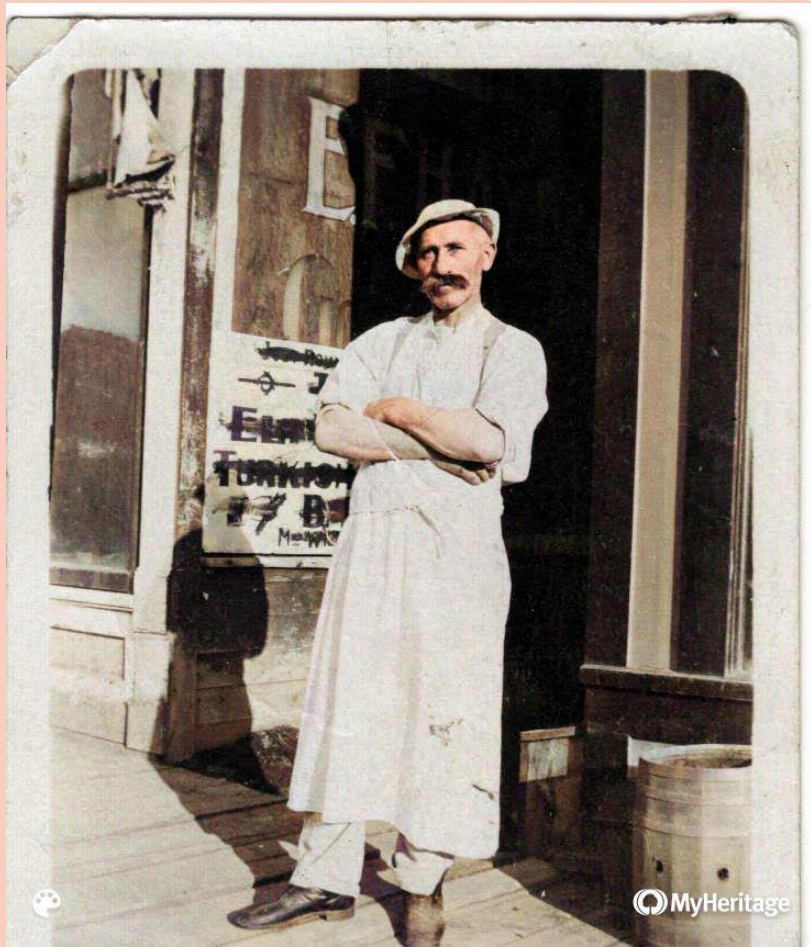
FRISS' BAKERY,
Front Street.

Home Bakery placed ads and commentary about the good quality of their ingredients. It appears that Mr Friss took it personally and retorted. Home Bakery ads like this went on for a year!

PURE BREAD

When you want Bread—Home-Made Bread—Always fresh and moist, clean and pure—Made from the finest flour, sugar, lard, potatoes, hops and salt, like pure bread should be wrapped and sealed in sanitary wrapped papers when it leaves the oven, try our large 25c loaf. It's always the same. It has been tried and proven many times. We invite comparison with other breads.

HOME BAKERY, Second Ave.,
Opposite Pirate.
(Builders of Real Bread.)



**Bernard Friss in front of the
bakery in 1921**

**Source credit: Olson Family on
ancestry.com
Photo colorized**

FAIRBANKSAN PASSES AWAY ABOARD SHIP

Bernard Friss, pioneer resident of Fairbanks, died this morning aboard the SS Princess Norah in port at Ketchikan.

Bound for the States for his health, he had left Fairbanks Saturday morning on a PAA Electra and boarded the Norah at Juneau.

In ill health, he was restless Sunday night, and his cabin mate called the ship's steward. A doctor was summoned this morning, but Mr. Friss passed away before the physician arrived.

The body was taken ashore at Ketchikan, and relatives were notified. Mr. Friss is survived by his daughter, Mrs. Edwin Zapel, at Seventh and Barnette, and by his widow, in Chicago, Ill.

Mr. Friss was born in Prussia January 17, 1867, and was trained as a baker and confectioner. He ran away from home while a young man, following his trade in the Eastern states.

He married in Boston, and came to the Northland in '98. After taking part in the stampede at Nome, he came to Fairbanks, and in 1903 his wife came North, entering over the Valdez Trail to Fairbanks.

Established Bakery

The Frisses established the old Vienna Bakery in Fairbanks, on Second Avenue where Figgly Wiggly now is located. Their daughter Katherine, now Mrs. Edwin Zapel, was the first white child born in this community. She was born in September, 1905. In the spring of 1906 the town had a fire which destroyed the Vienna Bakery and the Friss residence.

Mr. Friss rebuilt at 505 First Avenue the present hotel, bakery and coffee shop.

A pioneer of the old kind, Mr. Friss befriended and aided hundreds of prospectors and miners in this district. He was kindhearted, and always the friend of the man who was down on his luck.

Mrs. Friss removed to Chicago in 1927 because of ill health.

Mr. Friss became ill last summer, and was sick most of the time since. On his doctor's advice, he started on the trip Outside, his first in 40 years.

The body is to be returned to Fairbanks for burial.

Died while traveling for the Outside, before the ship docked in Ketchikan, his first trip in 40 years.

He was returned to Fairbanks for burial in the Clay St Cemetery.

Full article to the left is posted to the FGS website.



**Bernard Friss grave in Clay St Cemetery before the 1967 flood.
The headstone washed away in the 1967 flood according to the caption.
Family photo found on [ancestry.com](https://www.ancestry.com). Photo is cut off.**

Curt W Wagner, was born in Germany abt 1889 and came to the USA in 1906.

In 1931, the Wagner family took over the Preiss Bakery

...and renamed it North Pole Bakery. Years later, his son Robert takes over.

ANNOUNCEMENT

On December 1. the Preiss Bakery will reopen under
the name of

THE NORTH POLE BAKERY

under the management of

Mr. and Mrs. C. W. Wagner

COFFEE AND LIGHT LUNCHES

Quality goods at fair prices produced in a clean
sanitary shop by an expert baker.

We specialize in fancy Cakes for any occasion.

We solicit your patronage



Easter Cakes

Hot Cross Buns

Angel Cake

**Malted Milk Chocolate
Cake**

Danish Pastry

North Pole Bakery

From the Fairbanks Daily News-Miner, Dec. 1, 1931

Mr. Wagner has leased the building and equipment for 3 years and says, "The spotless cleanliness which prevailed with Mr. and Mrs. Preiss will continue under our management. The bakery will handle all kinds of baked goods and will specialize in fancy cakes.

CLASSIFIED ADVTS.

WANTED Bakers helper. Call North Pole Bakery.

Yuma Weekly Sun Dec 26, 1941

Frozen Bread

Frozen bread is sold to customers by the North Pole Bakery in Fairbanks, Alaska. The bread is as fresh as when baked on being thawed out, even after nine months.

C. W. Wagner, proprietor of the North Pole Bakery, has purchased a new Ford. The sale was made through the Samson Hardware Company of Fairbanks.

**Tomorrow's Specials
at the
North Pole Bakery**

Virginia Treat Cake

(Made with Peanut Butter and Peanut Brittle)

Hard Rolls

Martha Washington Rolls

Butter Rolls

Parkerhouse Rolls

Pan Rolls

Pumpkin Pies

**Pineapple Upside Down
Cake**

**Orange Filled Coffee
Cakes**

Apple Dumplings

Assorted Doughnuts

Mince Pies

Pecan Butterscotch Rolls

Buy "Malted Milk Twist Bread."
The "Better Bread."

**North Pole
Bakery**

Highest Quality Products—Made in a
Sanitary Modern Shop.

AMONG SATURDAY'S SPECIALS AT THE
NORTH POLE BAKERY
YOU WILL FIND THOSE FAVORITES

**Malted Milk
Chocolate Cake**

**Macaroon Upside
Down Layer Cake**

**Pecan Butter-
scotch Rolls**

**Pineapple Upside
Down Cake**

- Butter Rolls
- Cream Rolls
- Delicious Pan Rolls

- Lemon Chiffon Pies
- Filled Coffee Cake

- Martha Washington Rolls
- Apple Turnovers
- Parkerhouse Rolls

If You Have Not Tried **Malted Milk Twist Bread**
Do So Now and Join Our Many Satisfied Customers

NORTH POLE BAKERY

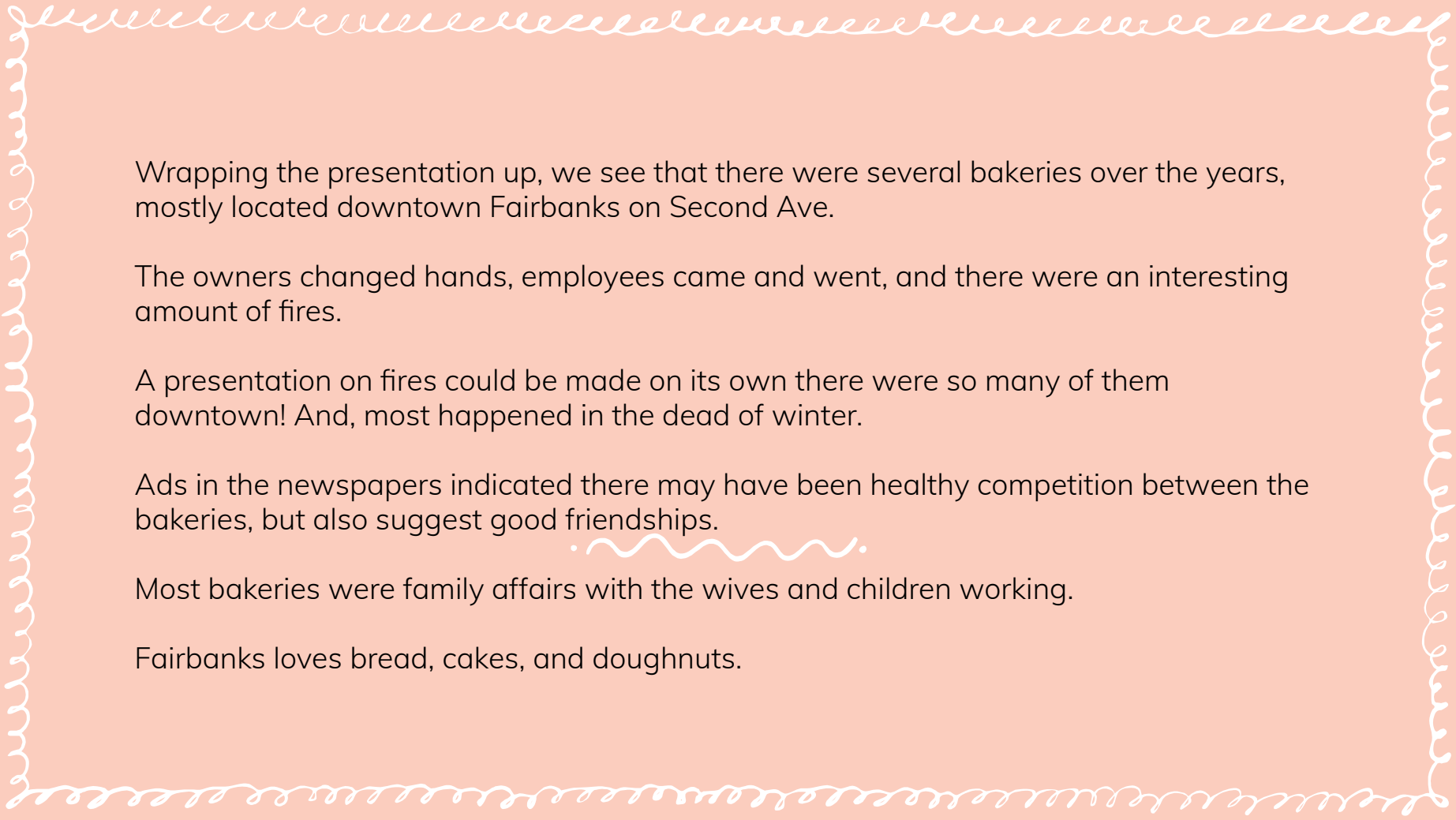
QUALITY

SERVICE

CLEANLINESS

The North Pole Bakery has a long story and will be continued another time.....





Wrapping the presentation up, we see that there were several bakeries over the years, mostly located downtown Fairbanks on Second Ave.

The owners changed hands, employees came and went, and there were an interesting amount of fires.

A presentation on fires could be made on its own there were so many of them downtown! And, most happened in the dead of winter.

Ads in the newspapers indicated there may have been healthy competition between the bakeries, but also suggest good friendships.

Most bakeries were family affairs with the wives and children working.

Fairbanks loves bread, cakes, and doughnuts.



I HOPE YOU ENJOYED THE
BAKERIES AND BAKERS OF
EARLY FAIRBANKS, ALASKA.
SEE YOU IN THE FALL OF
2020 FOR PART 2.
~AMY STRATMAN