

ISCHUA VALLEY HISTORICAL SOCIETY

THE QUALITY BAKERY

In 1882, Agnes M. Case started the Quality Bakery in Franklinville, New York. After a succession of owners, [Emil Litzenberger](#) purchased the establishment on May 24th, 1924.

He operated the bakery for 26 years during the depression years and World War II. He used a 1922 Model T Ford truck to deliver bread and rolls to Machias, Delevan, Elton, Yorkshire, Chaffee, Sardinia, Arcade, Sandusky, Freedom, Rushford, Farmersville, Cadiz, Ischua and Fitch. Many times he had to depend on the farmers to hitch up their teams to pull his truck out of ditches. The roads at that time were dirt and muddy. The snow in winter added to the transportation problems. The truck route was abandoned at the beginning of World War II, because of a shortage of many baking ingredients.

The last truck used after the service resumed was a 1936 Chevrolet that managed to log on 200,000 miles before being sold to a Salamanca storekeeper for 200 bags of sugar.

At one time there was a big wheel in the barn behind the bakery that was used to ground wheat. Much of the old equipment disappeared through the years. A large brick oven was built into the back of the shop that was used for years. The wood for the oven was brought in by farmers in exchange for cash or baked goods. In those days a load of wood cost about \$1.50. The task of splitting the wood and stacking in front of the oven to dry fell to boys in the family. The wood box was located alongside the oven and had to be kept full. The bakery was one of the first customers to convert to gas when the gas line came in.

Flour, sugar and lard arrived by rail. The barrels of sugar and flour weighed 200 lbs. Lard and butter were in 50 lb. wooden tubs.

Empty lard tubs were good for kindling in the ovens. Later, improved highways and trucks made delivery of ingredients from Buffalo easier.



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During the depression grab bags of day-old baked goods went from between 5 cents and 25 cents. That was quite a bargain during those difficult times.

In 1946 the front of the bakery was remodeled with a new store front and new floors. In 1950 William and Betty Litzenberger purchased the business from Emil who resigned due to ill health. In May 1974 the Litzenberger family marked fifty years of operating the Quality Bakery.

This information was taken from an article on the bakery that was written for the Franklinville Centennial celebrated in 1974. Recently, Tom Litzenberger graciously shared old photographs of the bakery with Ischua Valley Historical Society. They will be displayed at the Miner's Cabin this summer.