

Visit Aquattro and discover Royal Bay Bakery: a hand-crafted local secret for more than 34 years

Originally from Denmark, Poul and Osa Rasmussen opened Scandia Bakery in 1974. They were among the original plaza tenants in a sleepy block in Colwood near Victoria, B.C.

Twenty-one years later, David Grove and Gwen Snyder, two Ontario natives with farmland upbringings and a passion for fresh, healthy food, bought the bakery from its retired former owners. Located right near Aquattro, a development in the Esquimalt Lagoon near Royal Roads University, David and Gwen renamed the shop Royal Bay Bakery to better reflect the location of their new business.

When David and Gwen purchased the bakery, David was able to spend six weeks alongside Poul, learning unique techniques, recipes, and routines for his new shop. Poul was so pleased with David's performance that he passed on his personal trade tools: pastry cutters, knives, and rolling pins, some dating back to the early 1900s.

Now, David walks to work early in the morning to start mixing the yeast doughs, and is joined later by Gwen and other staff to ensure everything is baked fresh each day. After school, their two teenage sons work a short shift helping with everything from cleaning to pastry preparation for the next day.

For many of David's regular customers, childhood visits to Royal Bay Bakery develop into a lifetime of loyalty. Gary Peters, a fireman in his 40s, says he remembers shopping at the bakery from earliest memory. As David recalls, since Gary was a small boy he would do anything for a Raspberry Danish.

"His penchant for this snack was so strong he developed quite a



reputation," David says with a chuckle. "One day his mother dropped off a framed photo of him stacking wood and eating his favourite pastry; and to this day, Gary's mother still puts a raspberry Danish in his Christmas stocking."

Alongside their magnetic Danishes, Royal Bay Bakery is known for its wide selection of organic breads, traditional pastries and strudels made from a 50-year-old recipe.

But recently, the bakery has become known for a very special product: hand-made pies from the apples growing locally in Aquattro's historic orchard. These pies stuffed full of crisp, fresh apples were a central part of a Fall Bounty event held at the development for future residents, friends and partners. The pies provided a delicious reminder of their choice to live and work among people who value natural choices and private, tranquil landscapes.

In fact, Aquattro developer Peter Daniel has a personal history with the location. As a young boy his family picnicked there, ate apples from the orchard trees and caught crab in the lagoon. Peter regularly visits the bakery for its organic breads, and

IN THIS PHOTO: (Left to right) Gwen Snyder, David Grove, Peter Daniel, Gwen Snyder and David Grove, of Royal Bay Bakery, hand over a loaf of their organic, hand-made bread to Aquattro developer Peter Daniel.

describes it as a hidden jewel in the area.

"Locals and future residents at Aquattro truly have a treasure in their backyards," Peter says.

Aquattro's 50-acre, ocean-side property offers beautiful views of the Pacific Ocean, the Olympic Mountains and the City of Victoria, with on site streams and connection to old-growth forest trails. The site's condominiums and townhomes have been carefully designed for those who want spacious living in a private, natural setting.

On your way to Aquattro, visit the Royal Bay Bakery, located at 3337 Metchosin Road in Colwood.

The sales centre is located at 170 Goldfinch Rd in Colwood and is open daily (except Friday) from noon until 5pm. For more information, visit www.aquattroliving.com or call 250-381-6256.

Sales are by Maverick Real Estate Corporation.