

[Print Page](#)

Wabash woman opens Big Brick House Bakery

By *SHEILA RHOADES*

What you will likely find at Big Brick House Bakery is more than just fresh cakes, cookies breads and muffins ... you will find a baker that truly cares.

Lee Rowan is owner of the new bakery located on the northeast corner of Miami and Sinclair streets at 88 W. Sinclair Street.

Her focus and her primary goal is to create, or in some cases, recreate a recipe tailor made for her clientele.

Without any "formal" training, Rowan has managed to please nearly everyone who tastes her creations. She has researched to a great extent not only the business, but the nutritional benefits of using fresh, health-friendly ingredients.

"I started grinding my own wheat about a year ago and making my own bread," Rowan told the Plain Dealer from her kitchen. "For years I've made homemade pies for family and friends. They always told me I should open my own bakery, so I did."

She and her husband, Kevin, managed Peru's Golden Corral for a time, so Rowan is familiar with the ins and outs of business and the food industry.

She considers herself a "stick-to-your-ribs kind of baker" and just wants to make sure people are satisfied with her creations.

"Most people know what occasions are coming up and have that time to place orders," Rowan said. "As long as I have a day or two, I can make sure they have their order on time."

Her food contains no preservatives, although through research, she has discovered a way to "extend the life of a loaf of bread a few days." She also said that having her own mill has opened up a whole world of nutritional options. She grinds a variety of grains including oats, rye, wheat and quinoa, which contains a higher level of protein and nutrients.

She "experiments" on family, friends and neighbors and said "they have all been really good about it." The only complaint she has received is that some of them are starting to put on a few pounds.

Rowan said she will remain flexible in her baking methods and will even try to recreate a special recipe if someone has one. She can bake with sugar or a product called Whey Low, an all-natural blend of sugars. It is very popular with diabetics as well as those watching their waistlines.

"I just want the customer to know I make this fresh for them," she explained. "I am catering to the individual's wants and needs. I hope to build a rapport with them so that the next time they are planning something they will call me."

She makes cinnamon rolls, cobblers, cookies, cakes, pies, muffins, and many kinds of bread. She also makes granola bars and her cheesecakes are very popular. She refuses to use what she refers to as "goo" in her pies.

"When you buy a fruit pie from the store it has very little fruit and a lot of goo in it," she explained. "When you buy one of mine, you can expect it to be filled with 98 percent fruit."

When people make special requests, she tries her best to accommodate them. But she can't always succeed.

"My biggest nightmare is competing with grandma," she explained. "Many people will remember a certain flavor or even a feeling they got when they ate something in their youth. I will try my best to recreate it, but I can't compete with a memory."

That won't keep her from trying, however. She said anyone that has a favorite recipe can bring it with them and she will try to duplicate it.

Rowan's kitchen has been state certified and she sells mostly out of her home, but she said some samples of her creations can be found at Modoc's Market, 205 S. Miami St.. She is also working on a price list for her items and expects to make that available soon.

She invites anyone interested to call her at 563-1071 to discuss your expectations, timeline and delivery arrangements. Orders can be placed over the phone.