

The town of Accident is home to a new bakery that has historical connections to Garrett County. Although the Mountain Flour Baking Company at 203 North Main Street opened in early 2012, the owner has drawn upon decades of family experience to create new products and better serve customers.

Owner Christine Cornish Lewis' passion for baking began more than 15 years ago when making candy in her kitchen at home. The enjoyment Christine experienced creating candy caused her to enroll in classes for



## There's nothing like the fresh sweet smell of a bakery!

Written by **Dan Whetzel**  
Photography by **Lance C. Bell**

the purpose of learning more about the baking process, particularly the creative aspects of cake baking and decorating. Years of classes, competitions, and business experience evolved into her new roles of teacher and entrepreneur.

Candy, cakes, pies, cupcakes, and other small treats were the primary offerings at her home bakery. During this time, Christine continued to attend classes, cake shows, and competitions, which provided new perspectives and refined the creative aspects of her work. According to Christine, "There is a 'cake world' that has become popular among bakers. I enjoy going to competitions and taking classes at shows because they offer so many new ideas and opportunities."

Christine's home bakery could not keep up with customers' orders. Christine recalled, "I asked Mom and Dad to help me find a new location for the bakery. The new location they found in Accident was the site of former bakeries. The Accident location also enabled the number of offerings to expand beyond what we offered at the home kitchen."





Christine Cornish Lewis, owner of Mountain Flour Baking Company (center), with her parents, Paul and Joy Cornish.



Peach cranberry pie (*right*), cinnamon raisin bread, pumpernickel bread, spinach/feta bread (*l to r below*) and white rolls are some of the daily scratch-baked items featured at Mountain Flour Baking Company.

Facing page: Wedding cake with fondant icing and completely edible hand made flowers.



The Mountain Flour Baking Company has a wealth of business experiences to call upon because Christine's parents, Paul and Joy Cornish, successfully operated Cornish Manor near Oakland and Pizza Pub at Deep Creek among other enterprises. Reflecting on additional family experiences, Christine noted that her grandparents opened the legendary Thayer's Barn along Deep Creek Lake when the recreational area was still being developed in the 1940s.

Christine's bakery involves more than purchasing ingredients and following recipes because artistic expression and innovation play a major role in her work, particularly with wedding cakes. "I work with customers on recipes, flavors, and ideas for decorating. Customers will present an idea and we work to develop it. Sometimes they bring photographs or drawings as a place to start the process. Wedding cakes are exciting to create but we also have fun making Halloween, birthday, sports, and other specialty cakes."

Cakes are not the only scratch-baked items offered at Mountain Flour Baking Company. According to Christine, artisan bread has

become an increasingly popular item that has created loyal customers. As the name suggests, artisan bread (also referred to as artisanal bread) is not mass produced on an assembly line. Instead, the loaves are crafted and baked in small batches. Fewer ingredients (no chemicals) and a return to the traditional bread-making process also set the loaves apart. Cheese, sun dried tomatoes, and olive oil are just a few of the flavors that may be added to artisan dough. But the key ingredient in the traditional process is the craftsman that carefully blends the ingredients to make the unique loaves. Christine commented, "Some of our customers will have a request or an idea about a new flavor of artisan bread and we work with them to produce it."

Christine is assisted in the bakery by her parents and Alverta Sines. Together, they form a team that strives to please customers. The goal of Mountain Flour Baking Company is to maintain high standards in the baking process. As Christine stated, "We are demanding when it comes to quality and it is an expectation that is going to stay with our business."



**Top: Creating hand painted flower petals.**

**Bottom: Finished hand made, edible flowers.**



**Christine in the process of building a cake with fondant icing and handmade edible flowers.**