

Diabetic Bakery Fills Niche

Everyone knows that diabetics are supposed to watch their sugar intake, so the idea of a bakery for diabetics seems just a little incongruous. But the **Diabetic Bakery** in Tigard is a diabetic's dream come true. The spotless display cases are filled with luscious pies, eclairs oozing creamy filling, along with tempting muffins, cookies and cakes. But if these are diabetic treats, how can they possibly taste good? The samples that Kevin Corwin, Diabetic Bakery's president, readily hand out will convince even the most skeptical of shoppers that his wares not only look good, but taste fantastic.

Tigard seniors know just how tasty the treats from Diabetic Bakery are. Kevin and his business partner Lino Rodriguez regularly donate day-old pastries to the Tigard Loaves & Fishes Center, just down the street.

Running a diabetic bakery is a long way from Silicon Valley where Kevin and Lino spent the majority of their careers. But the story really begins 30 years ago when the two met as shipmates aboard the U.S.S. Wichita in 1976. After leaving the Navy, they both went to work in San Jose and rode the dot com wave as it crested in the 1990s.

Lino was diagnosed with type 2 diabetes when he turned 40 and set out to find a bakery that could satisfy his sweet tooth without compromising his health. He found one – in St. Louis!

“Lino ordered some treats to be delivered by mail and for his birthday in September 2004, I decided to take him on a field trip to the bakery,” Kevin said. “The owners were very friendly, gave us a tour of the whole place and told us how they ran the business. Then we learned that they had no children and wanted to retire. They sold us the concept and all of their recipes.”

Kevin and Lino didn't want to live in St. Louis, and California was too expensive, so they decided to relocate to Oregon, where Kevin's brother and parents now live. Before moving the business, however, they spent 90 days with the previous owners to learn the secrets of a successful bakery, not to mention the intricacies of operating a diabetic bakery.

“I've always liked to cook and Lino had cooked for his four daughters, so we had the basics down,” Kevin said. “What the bakery owners taught us was how to bake commercially, where to find products and how to operate a successful bakery.”

After moving to Tigard in 2005, Kevin and Lino took several months looking for the ideal location. Their Diabetic Bakery opened in April 2006 and the customers have come from all over to purchase their wares.

What makes the pastries and other goodies from the Diabetic Bakery so yummy is the sweetener. It does not contain aspartame, so the baked goods don't have a funny aftertaste that is



Lino Rodriguez and Kevin Corwin operate the Diabetic Bakery in Tigard, one of only five diabetic bakeries in the United States.

sometimes associated with artificial sweeteners. In fact, if you didn't know the items were sugar free, you would never guess!

Kevin said he really wanted to do something with “good karma” and providing sugar-free pastries to a segment of society that had been denied desserts fit the bill. And when he looked around for a place to donate his day-old product, Tigard Loaves & Fishes Center was an ideal match. After all, our diabetic seniors are potential customers!

Try out the delectable pastries at the Diabetic Bakery for yourself. They are located at 14345 SW Pacific Highway in Tigard. Their phone number is 503.620.3067. Or visit their website for a preview at www.diabetic-bakery.com.

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