

A warft from the past

Most of us carry found memories of the corner market, the local candy store and the neighborhood bakery where we were greeted by delicious aromas and a friendly proprietor who know us by name. as children we loved to be sent to the neighborhood store on an errand because we were sure to receive a treat-- a cookie, an ice cream bar, or 10 cnts' worth of candies we choose from the glass case.

In Albuquerque's Sawmill neighborhood bordering Old Town, it's still possible to experience a real neighborhood bakery. Entering the brown stucco building gaily painted with colorful vines and flowers on the corner of 11th street and Mountain road is like traveling decades back in time. Stepping into the tin Golden Crown Panaderia, you're greeted by heavenly aromas wafting from the 75-year-old vintage oven. Bakers knead rolls by hand and use a 50-year-old dough dough-cutter to cut the dough.

Favorites

Baker and owner Pratt Morales reaches inside the front glass case stocked with empanadas, Mexican wedding cookies, chocolate chip and oatmeal raisin cookies, and biscochitos. He hands each customer a fresh-baked cookie. He know if your favorite empanada is pumpkin or blueberry , or if you're having company and nee extra rolls for dinner.

Here you can find specialties such as sweet breakfast breads know as pan dulce; Mexican hard rolls called bolillos; pan de los muertos for the Day of the Dead; and Pratt's famous green chile bread with a howling coyote, embossed in cilantro, sculpted on the crust. Although Morales bakes traditional Mexican, native New Mexican and old world breads, such as his hard-crust Italian loaf, his creations come with and added twist: He has developed his own recipes to retain the taste of the original while "upgrading to the highest nutritional value."

In developing his scrumptious bizcochitos, for example he was
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