













ITALIAN BAKERY

This unique Italian bread bakery's oven was built near the turn of the 20th century under the ownership of George Dallas.

Built of special firebrick, the oven measures 21x20 feet and reaches a temperature of 650°, taking 10 minutes to bake 375 one pound loaves of bread. It requires two tons of buckwheat sized hard anthracite coal monthly and is the only bakery of its kind in Pennsylvania.

TAMAQUA, PENNSYLVANIA.









