

## Bakeries



In 1868, Edouard Naegelin, a young man of only 24 years, arrived in New Braunfels with a sack of flour and less than one dollar. This Alsace-Lorraine native had already co-owned a bakery in San Antonio, but he desired to have one of his own. He opened his first New Braunfels' bakery on the site that is now City Hall. In 1870, he moved to the present location at 129 S. Seguin St. and you'll be thrilled to know that it's still operating today.

Generations have enjoyed the warm aroma and delectable freshness that Naegelin's Bakery has to offer. As Texas' oldest and continually running bakery, it is a New Braunfels' staple. The current owners, the Granzin family, renovated the bakery in the 1980s but they continue to use the same tried-and-true recipes that Naegelin and his family created. Patrons are treated to straight-from-the-oven baked goods like Lebkuchen (a popular German, frosted cookie), breads, cakes, pies and the bakery's specialty—apple strudel. Nolan Ryan receives an apple strudel every Christmas. Other scrumptious German, French and Danish pastries are baked daily too. The endless choices are sure to satisfy even the pickiest sweet tooth.

The Granzin family continues to build on the quality goods and superb customer service that Naegelin's loyal regulars have come to expect. Naegelin's bakes a wide selection of cakes—all different varieties for all different occasions. People across the country have enjoyed Naegelin's baked goods, especially its Bear Claws. Thankfully, Naegelin's ships anywhere in the continental US, so visitors can have the homemade goodness shipped to them. For more information, call 830-625-5722, 877-788-2895 or visit [www.naegelins.com](http://www.naegelins.com). (See related stories on pages 145 and 167.)

