

Hildegard —

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April 12, 81

There's Still Schwebel's on

Bakery Is Marking Birthday

By MIKE MAHONEY
Vindicator Finance Editor

Schwebel Baking Co. has enjoyed 75 years of growth and continuity in Youngstown, one of the very few family businesses able to cope with the increasingly complex demands of modern food marketing and competition.

Over 600 employees work at Schwebel facilities extending from its E. Midlothian Boulevard headquarters and bakery to distribution centers and offices in Pittsburgh, Cleveland, Akron, Canton and Meadville, Pa.

Perhaps that's because the company hasn't abandoned the family's ideals of quality and service. After all, the words of Joseph and Dora Schwebel, who founded the company in 1906, are still on the lips of David Schwebel, their son and the president of the company today.

"She was a natural born businesswoman," David Schwebel said of his mother. "She could add up a double column of figures all at one time, and she could tell if a salesman was doing his job just by the numbers in the office."

And of his father and brother Irving Schwebel, who preceded him as president, David recalls how both learned to critique the quality of a bread's ingredients and flavor with precision rare in a taste test.

Addresses Of District Lawmakers

The addresses of state and national legislators serving electors of Mahoning, Trumbull and Columbiana counties in Ohio and Mercer and Lawrence counties in Pennsylvania, follow: (Clip and save so you can easily reach your assemblyman or congressman.)

U.S. SENATORS

Ohio

John Glenn (D), 240 Russell Office Bldg., Washington, D.C., 20510. Phone: 202-224-3353.

Howard W. Metzenbaum, (D), 342 Russell Senate Office Bldg., Washington, D.C. 20510. Phone 202-224-2315.

Youngstown Office: 100 Federal Plaza East. Phone 746-1132.

Pennsylvania

Arlen Specter, (R), 253 Russell Office Bldg., Washington, D.C. 20510. Phone 202-224-4254.

H. John Heinz III (R), 4327 Dirksen Office Bldg., Washington, D.C. 20510. Phone 202-224-6324.

CONGRESSMEN



TODAY'S SCHWEBEL TEAM — Family members are still actively involved in managing the Schwebel business. Here, David Schwebel, president, talks over company plans with directors Frances Solomon and Elaine Winick, chairman Irving Schwebel and director Sadie Rifkin.

★ ★ ★
How has the local baking company been able to survive the onslaught of the national baking companies?

"By getting the highest quality loaf of bread, ingredients wise, the latest in equipment and most of all freshness," Schwebel said. "The bread is baked in one plant — you don't have three or four interchangeable production sources."

"We've never skimmed on quality. That's one thing my mother always put into our heads: buy the best ingredients and put it in the bread."

That's why, in part, the Schwebels never ventured into cakes or other specialty pastries. Quality bread has been their only business.

That business had typically humble beginnings. From their first location in Campbell in 1906, Joseph

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and Dora Schwebel baked bread at night and delivered it on foot and in baskets to nearby homes, then by horse and wagon.

Report 49 Million Are Not Under SS

WASHINGTON (UPI) — Almost 50 percent of workers in commerce and industry and 75 percent of government civilian employees are enrolled in retirement plans other than Social Security.

Their numbers are estimated at 49 million, says the American Council of Life Insurance Pension Facts 1980 booklet. More than 159 million had Social Security earnings credits, the booklet says, including about 136 million who qualify for payments at retirement.

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The Schwebel bakery operation has grown tremendously in sophistication. In 1906, the Campbell ovens put out about 150 loaves a day. Today the Midlothian Avenue baking plant is typically producing 150 loaves in a single minute, 250,000 in a single day. That capacity could double over the next ten years.

Joseph Schwebel, an apprentice baker in Austria-Hungary (in a section now in Poland), found a ready market for his bread. Two years after opening, he moved his small business to Lawrence Avenue in the Haselton area. By 1923 the bakery served large sections of Youngstown with six delivery trucks and fifteen employees.

But Joseph died in 1928, making his wife take on even more responsibility for

the business and raising their children. She left school.

Still, the business served all Youngstown as well as Warren and East Palestine along with Shaker and Castle.

In 1941, the company moved to the new Avenue plant, creating the modern look of the Schwebel bakery. The new loaves of bread were produced ten years for to outgrow the old and in 1949 moved to East Boulevard, and the bakery produced 40,000 loaves.

That location included buildings with 100,000 square feet of space, including general offices, keeping, distribution, and a personal distribution center on the street on the command sales, shipping and route organization.

Mrs. Schwebel remained active in company affairs until her death. But her children and her grandchildren carried on the tradition of the business.

Beside Irving Schwebel, chairman of the company, David Schwebel, president, and other relatives of the company, handle their way up and down positions. Joseph Schwebel, Jr., serves as vice president and secretary.



25% Off



Star
Reg
C
Twin
Full
Qu

Schwebel's on Tables 75 Years Later

the business and accelerating their children into management positions as they left school.

Still, the business grew to serve all Youngstown, as well as Warren, Salem, Alliance and East Liverpool, along with Sharon and New Castle.

In 1941, the Lawrence Avenue plant expanded, increasing the daily capacity of the Schwebels to 24,000 loaves of bread. It took only ten years for the company to outgrow their facilities, and in 1951 Schwebel moved to East Midlothian Boulevard, and that gave the bakery a capacity of 40,000 loaves a day.

That location has three buildings with over 150,000 square feet of space, housing general offices, book-keeping, data processing, manufacturing, engineering and a personnel center. A distribution center across the street on Midlothian is the command center for the sales, shipping, receiving and route organizations.

Mrs. Schwebel remained active in company operations until her death in 1964. But her children — and now her grandchildren — have carried on the family tradition of the bread business.

Beside Irving Schwebel, chairman of the board, and David, president, several other relatives serve in the company, having worked their way up through lower positions. Joseph and Paul Schwebel, Irving's sons, serve as vice president and secretary respectively.

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MODEST BEGINNINGS — The Schwebel Baking Co. began business in 1906 with Joseph Schwebel, above, and his wife at a modest bakery on Center Street in Campbell. The baking business then was about 150 loaves a day, which is now only the output per minute at the Schwebel bakery on East Midlothian Boulevard.



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LEISURE BACKYARD LIVING





\$10000 SKYLIGHT BATH COVER AND SCREEN ROOM

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But Joseph died in 1928, making his wife take on even more responsibility for

the business and managing their child's education post-graduate school.

Still, the business serves all Youngstown as well as Warren, Erie, and East Palestine along with Shaker Square and Castle.

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Beside Irving Schwebel, chairman of the company, David Schwebel, president, and other relatives are active in their way up positions. Joseph Schwebel, vice president, and Sadie Rifkin, secretary.



25% Off

Wrangler® boots

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Schwebel's on Tables 75 Years Later

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[Handwritten signature]



The
Schweibel
Baking Company

M. Cohol



Joseph and Dora Schwebel
A Heritage of Pride

Our Founders... a Proud Tradition of Excellence and Quality.

In 1906, when Joseph and Dora Schwebel started baking bread for their neighbors in Campbell, Ohio—their philosophy about their tiny business was much the same as it is today. Their goals were to give their customers the very finest products and service, and to always be proud of each fresh loaf of bread they baked.

Today, Joseph and Dora Schwebel's children and grandchildren carry forward the ideals of the company's beloved founders. Although the scale and scope of operations is dramatically larger and more complex—every Schwebel product receives the family's personal attention and dedication to the highest quality standards.



Moving Forward to Meet the Times...



(Left to Right) David Schwebel, Frances Solomon, Elaine Winick, Irving Schwebel, Sadie Rifkin

From Our Family— To Yours...



Dear Friends and Customers:

We're both proud and grateful. Proud of our heritage—and grateful to you, for allowing us to be a part of yours.

Our task has been very gratifying in many respects, most especially because of our involvement with you in so many personal and important ways. We consider it a great privilege to share a place in your lives with all the special relationships and pleasant associations that we value so highly.

Seventy-five years of operating a Bakery business is an achievement that many have strived for—and few have been able to attain. We realize that this is an honor, and are aware that such an accomplishment would not have been possible without the loyalty and cooperation of our friends, customers, and dedicated employees.

As we look forward to the years ahead, our commitment remains to outstanding quality and service . . . and to fulfilling the needs of our customers.

With heartfelt thanks,

"The Schwebels"

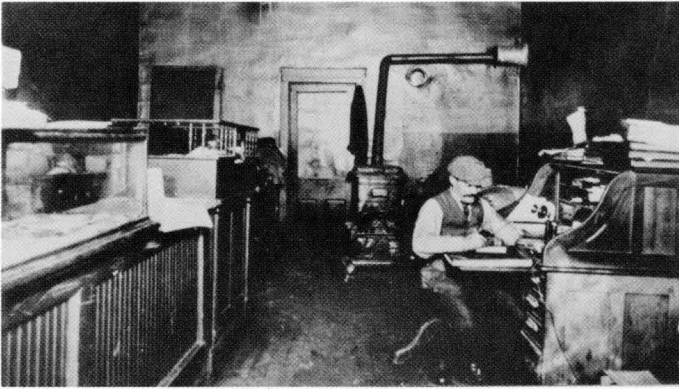
"The Schwebels"

965 E. MIDLOTHIAN BLVD./YOUNGSTOWN, OHIO 44507/(216) 783-2860

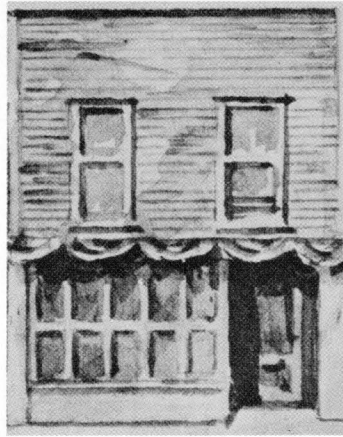
Three Generations of Progress



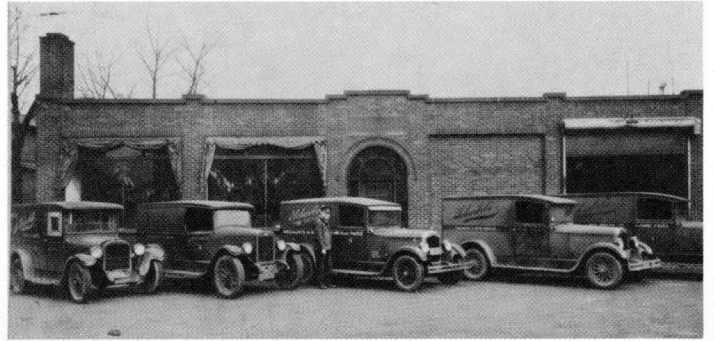
(Left to Right) Joseph Winick, Barry Solomon, Alyson Winick, Joseph Schwebel, Paul Schwebel



The outstanding reputation of Schwebel's products didn't just happen. Grueling work, progressive planning, high quality standards, and personal sacrifice resulted in a rapidly growing demand for Joseph and Dora Schwebel's breads.

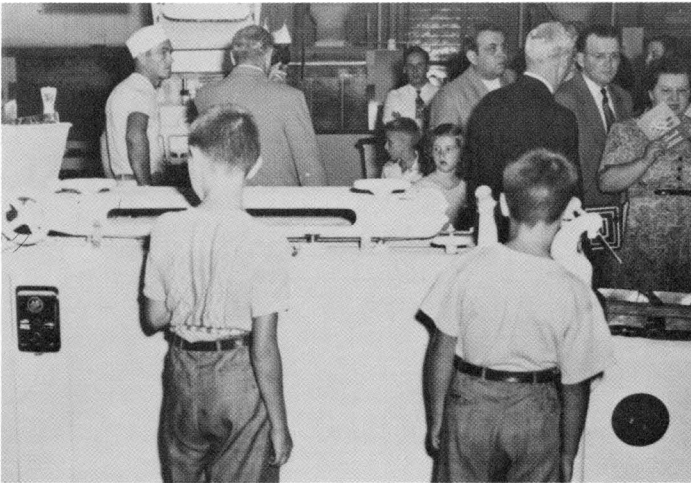


Our Origins...



As word spread in the area about the delicious taste and flavor of the Schwebel's baking skills—their customer list increased at such a fast pace that they were no longer able to make deliveries on foot, in baskets.





The development of The Schwebel Baking Company from 1906 to the present time personifies the "American Success Story." Underlying the foundations of every phase of the company's growth—the principles have been the same: to constantly **IMPROVE** products and services by getting **BETTER**, not just bigger. This was the foremost consideration that prevailed from the first big investment of a horse and buggy . . . to the re-location of the business at Lawrence Avenue in the Haseltine area, with several major expansions there . . . then, the



tremendous move in 1951 to the present location on East Midlothian Boulevard in Youngstown—which has more than quadrupled capabilities since then.







Italiano
The Bread with the Fattest Heart
Stoned Olive Bread
NET WT. 1.5 LB. (675g)

NO CARAWAY SEEDS
Schwebel's
Hearth Baked
American Rye
BREAD

Schwebel's
Hearth Baked
Jewish Rye
BREAD

Schwebel's
Hearth Baked
Pumpernickel
Bread

Schwebel's
Golden Rich
BREAD

GIANT
Schwebel's
ENRICHED BREAD
GIANT

BIG
Schwebel's
ENRICHED BREAD
BIG

Schwebel's
8
Beef
Rolls
NET WT. 1.5 LB.

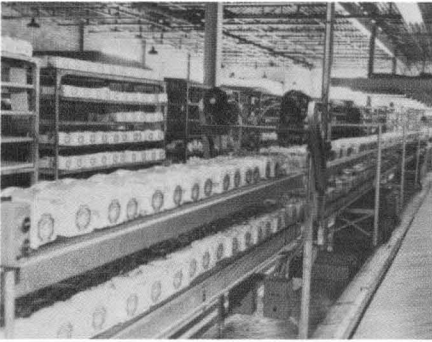
Schwebel's
8 **HOT DOG BUNS**
ENRICHED

Schwebel's
ROMAN MEAL
Hamburger Buns

Schwebel's
8 **SANDWICH BUNS**
ENRICHED

Schwebel's
ENRICHED
BREAD CRUMBS
NET WT. 5 OZ.

Schwebel's
ENRICHED
12 HOT DOG BUNS
NET WT. 1.5 LB. (675g)

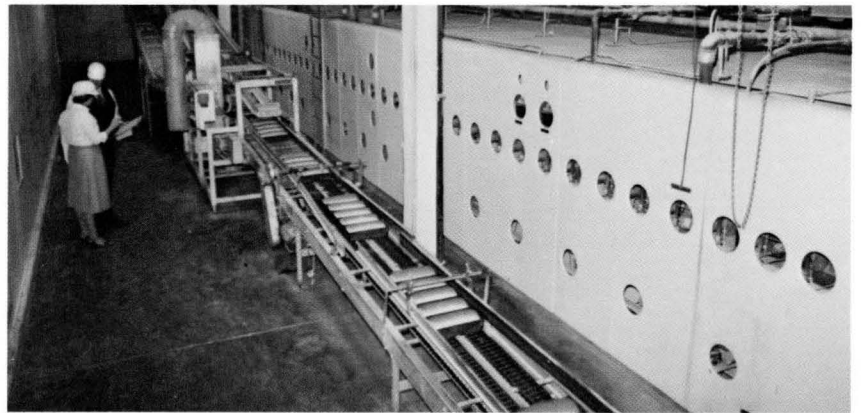
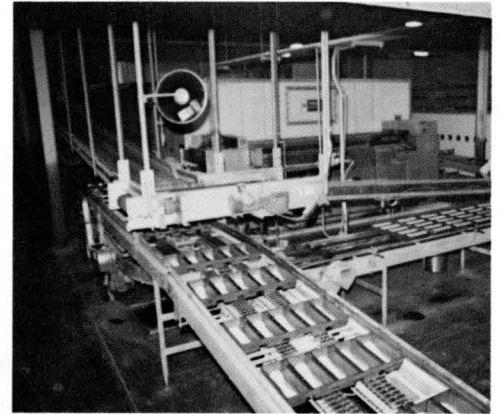
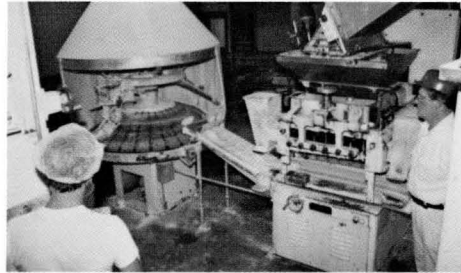


Leading the Way With the Newest Methods...

As one of the very few remaining independent, family-owned baking operations in the country—it has always been necessary for The Schwebel Baking Company to be ahead of the times with superior technology and production. Foresight . . . Creative Planning . . . Innovative Techniques . . . and Substantial Investment have highlighted the on-going growth and expansion of the company's facilities.

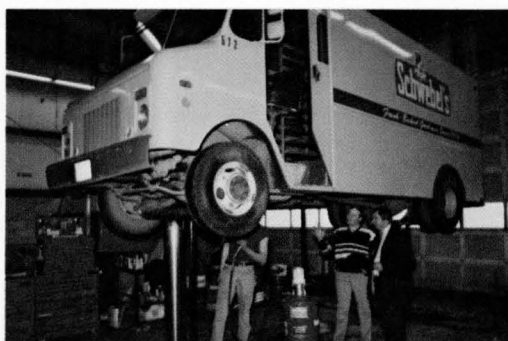
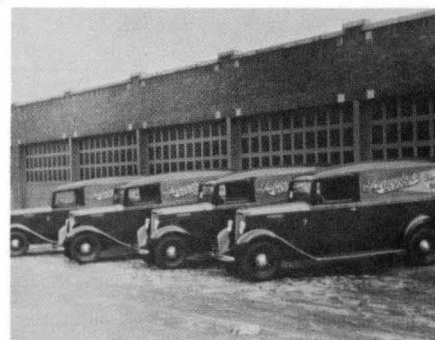
In the Manufacturing Division—all phases of Production, Engineering

and Sanitation are carefully coordinated for maximum efficiency and quality-control. The latest machinery and equipment are just a part of the Schwebel story today. The very clean, pleasant physical environment of the modern plant, distribution center, and offices—sets the tone for an atmosphere of pride and excellence.



People are Our Greatest Assets...

The human factor is what we're all about at Schwebel's . . . because PEOPLE make us happen. And our people have always had a unique enthusiasm in being an integral part of the now large Schwebel family baking enterprise. This joint effort and spirit of togetherness is found in every aspect of the organization: manufacturing . . . sales . . . and administration.



Serving the Needs of Today's Market-Place...

As our lives change each day, we have been prepared for these changes. The contemporary scene has brought new life-styles . . . new ideas . . . new products . . . new methods of production . . . new concepts of marketing . . . and new patterns of distribution. In meeting the diverse needs of our expanded trading areas, we are constantly refining the operations of The Schwebel Baking Company to keep pace with current conditions —always basing our efforts on the original principles of unsurpassed QUALITY and unequalled SERVICE.

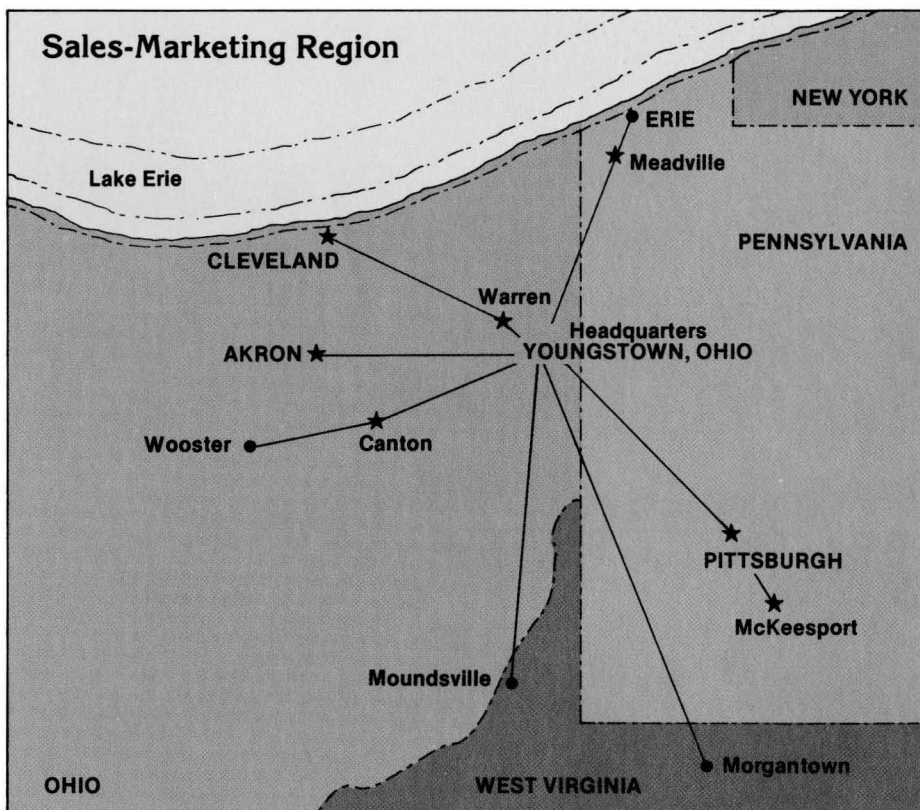


Foremost for Quality with a Full Line of White Enriched Sliced Breads, Specialty Breads, Buns and Rolls



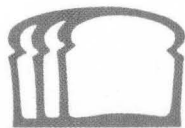
Schwebel's
*Fresh-baked Goodness
Since 1906*





Visions for the Future

Many existing challenges and opportunities lie ahead. As we anticipate tomorrow's world with optimistic vigor we will always retain the deep, personal feelings that we have about our products, our people, our customers, and our friends. These are the relationships that we believe have made us special —because the main ingredient of our successful growth is how much WE CARE about all the elements that make life better . . . happier . . . and more productive for everyone.



Schwebel's

The Schwebel Baking Company
 965 East Midlothian Boulevard
 Youngstown, Ohio 44507
 (216) 783-2860



Schwebel

BAKING COMPANY

965 East Midlothian Boulevard
Youngstown, Ohio 44507
(216) 783-2860

Dynamic Grandmother Mrs. Schwebel Tells Secret: It's for Ladies

One of Youngstown's most dynamic grandmothers is coming to work in Boardman and when she does, both her competitors and her friends predict, Boardman will have come of age commercially.

She is Mrs. Dora Schwebel, the mother of six children, grandmother to seven other children, and the manager-owner of Schwebel's Bakery, one of the largest in Ohio, in many ways the most modern in northeastern Ohio.

So many stories have been written, so many stories repeated about Schwebel's being a "one-woman operation," that Mrs. Schwebel thinks it's about time that someone straightened the newspapers out.

"Very flattering," she says.

"Who ever heard of a one-woman operation? Who ever heard of a one-man—or even a one family operation?" Mrs. Schwebel asks. "Here in this big plant everyone should share the credit. No one here is independent or indispensable."

"The other day one of the men drove me out to pick out some things for our new bakery in Boardman. He said, 'Mrs. Schwebel, what are we going to do if you ever leave the plant?' When I die, my boys and my daughters will carry on. My fine staff will carry on. Indispensable? No one," Mrs. Schwebel says.

Mrs. Schwebel says, "My friends don't always have such a high opinion of me. Many of them say I'm crazy. My age, starting a new bakery. If I were indispensable, if I didn't know that when I'm gone, my family and all my staff would carry on even better than I, would I be expanding again into the new Boardman plant?"

"The new bakery is for the future. It's for my family to provide for their security and the security of the boys out there in the plant. For me? I'm an old woman," she smiles.

Mrs. Schwebel's new bakery, incidentally, is on Midlothian Blvd., at Lake Park Rd. When it is completed, it will represent an investment of more than \$600,000 and will be one of the most modern in the entire United States.

"It will be four, perhaps five months, before we are able to move in—and then we'll have some real headaches to iron out," Mrs. Schwebel says.

But Mrs. Schwebel has brought her bakery along from that tiny Haselton store, in which her husband Joseph baked 150 loaves a day, raised her family and counseled her grandchildren by being able to iron out problems ahead of time.

She sees nothing remarkable, however, in what she's done, being neither ashamed nor proud of her humble start.

"What is, is," she says. "What you have to do, you have to do." She actually went into business because of a bit of poor judgment on the part of one of her husband's partners.

Mrs. Schwebel came to the United States in 1900 from Austro-Hungary, landing in New York able to speak only one or two words of English. In 1905, she married Joseph Schwebel. Joseph, a baker, entered into partnership with a friend.

"Joe started out with maybe one, two thousand dollars," she recalls. "After a year in partnership, he lost every cent we had. Joe asked me to come and manage the store for which he would bake. I agreed.

"I borrowed \$300 from my brother and I said 'Joe, no more partners,'"

Mr. and Mrs. Schwebel opened their little bakery at Haselton, near the Center St. bridge, just around the corner from the present plant on Lawrence St. Mrs. Schwebel took up house-keeping in two little rooms near the store.

"Such dirt!" Mrs. Schwebel, a stickler for cleanliness in her home and plant, says. "Such dirt! I would fight the dirt in those two rooms at night, trying to make it a home. During the day, I would take the two babies down to the store with me and run the business while Joe baked."

Mrs. Schwebel sometimes reminisces about the old store but she remembers it as a hard, drudging life. She took Joe's bread from the store each night, peddling it in a big wicker basket.

"Yearn for the good old days?" she smiles. "Poor Joe had quite a time baking on rainy days. The roof like a sieve, he had to set cans around the floor to catch the water that poured in."

But Joseph Schwebel baked bread, and Mrs. Schwebel ran the business well. Louis Kreider Sr., one of her admirers, sold her goods "in the old days." He remembers her as a "hard customer, but a hard-working woman who knew what she wanted."

"I had to be hard with the salesmen," Mrs. Schwebel said. "I still have to be. Buying right is one of the most important things in the baking business."

Mrs. Schwebel not only does most of the buying, she directs administration of the business, is overseeing the work at the new building, keeps abreast of new innovations in baking techniques, listens to all the troubles her workers bring to her, goes over all the bills, admires and encourages her children in their interest in the plant.

But, she admits, "I have a lot of faults. I'm too flighty. I fly off the handle easily. I jump sometimes at the employees too quick. Faults? I wouldn't know where to begin I have so many."

Although she says she "flies off the handle easily," the men in the plant still come to her with their problems. However, she says she's trying to have her sons, Irving and David, and her daughter, Frances, all of whom work with her, handle more of the problems.

"Don't tell them," she says, with no small touch of pride, "but Irving and David are doing fine. And Frances — I wouldn't know what to do with, out her."

Mrs. Schwebel's pride in her family is the pride of a woman who has fought, and won, for her children against the world. Her husband, Joseph, died of acute appendicitis in 1927.

"Joe may he rest in peace had never been sick a day in

his life. Joe may he rest in peace knew he was going to die, for he looked at me and said, 'How are you ever going to carry on?'"

Mrs. Schwebel carried on. "What you have to do, you have to do," she explains.

She had six children, the oldest 17, the youngest four. "What else could I do but carry on?"

Mrs. Schwebel did more than carry on. She saw to the education of all her children. She kept pushing the business ahead because, she says, "each should have security for the future, too."

Schwebel's expanded the plant 1923, again in 1936, in 1938 and again in 1941. They expect to be in the big, new plant about the end of this year.

The plant now bakes 180,000 loaves of bread a week. They will be able to double that output in the new bakery.

"It was Joe's good bread that enabled us to keep growing. I still insist that we bake good bread. Most people want bread real soft but, even though most bakeries now use artificial softeners, there shall be none used in our bread," Mrs. Schwebel says.

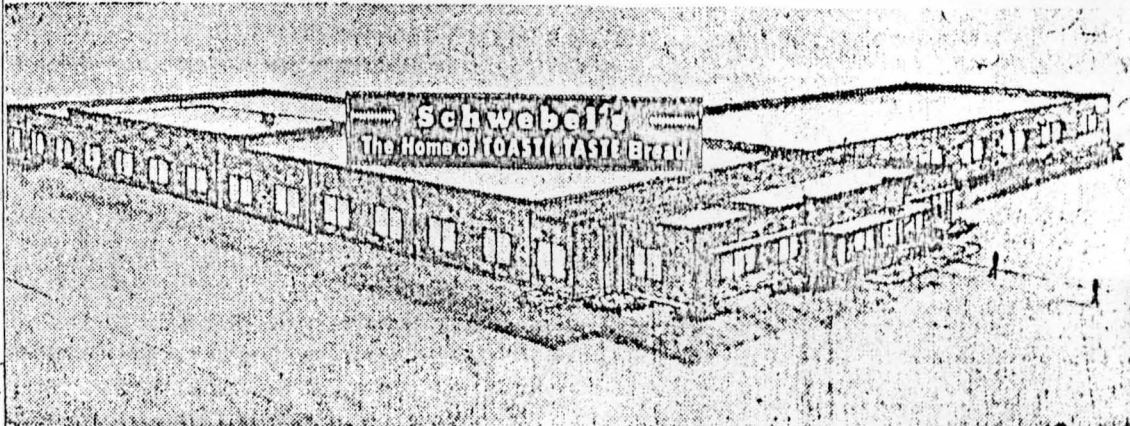
Mrs. Schwebel admits her bakery turns out the "softer bread that today's housewife likes." She is, of course, a "big bread eater" but she takes home pumpernickel and bread that's baked firmer and harder than the average commercial loaf.

Mrs. Schwebel, at first glance is not an imposing woman. She's of medium height, an immaculate woman who has little time for primping, no time for cosmetics or smoking or affectation. Her hair is well groomed but loose wisps of it betray the fact that she holds many things more important than superficial appearance.

On talking with her, however, one is impressed by many things: her clear, penetrating eyes, the good complexion set above a determined jaw. She has strength.

There are many things, too, that never meet the eye as she sits at the desk next to that of her son, Irving; for there are few women, or men, who have had the grit to see their businesses and their families both through.

This One's for the Family



DORA SCHWEBEL'S INVESTMENT in the future of her family and Boardman will be this 600,000 super-modern bakery which is rising now at Midlothian Blvd. and Lake Park Road. The plant will be occupied around the last of year.

ARMS MUSEUM ETHNIC CONTRIBUTIONS PROJECT

Interview with Mr. David Schwebel, President of the Schwebel Baking Company.
Representing the Arms Museum's Ethnic Contributions Committee: Ms. Hildegard Schnuttgen and Mr. Joseph S. Rudjak, Jr.

For a general summary of informatin on the Schwebel family and the baking company see: Youngstown Vindicator, Sec. A-6; 4/12/81.

For a personal glimpse of Dora Schwebel, mother of David and a moving force in the bakery's history, see: Boardman News; 7/11/50.

Interviews with David Schwebel should be set during business hours.
Interviews with David's sisters: Frances Solomon; Elaine Winick; and Sadie Rifkin, can be set for business hours prior to 2:30PM. The sisters are now retired and devote the early part of the day to the bakery.
An interviewer may find it helpful to submit a list of specific questions before the actual interview in order to make the best use of the interviewing time.
Check with David's sisters for old photographs and information concerning the European roots of the family.
It may be a possibility to have an artist do a sketch of the early bakery ovens from the sisters' recollections, if no picture is available.

Concerning the Youngstown Community:

The Schwebel Baking Company has always had an interest in the Youngstown community. However, this interest became philanthropy in the early 1940's due to the success of the company.

Dora Schwebel , who led in such efforts passed away in 1964. Her spirit is kept alive by the family and employees of Schwebels.

The attitude of David and the Company is : if you have made money in this area, then spend money in this area.

Some projects of Schwebel philanthropy are: Kent State University: the Schwebel Room; Youngstown State University: Schwebel Auditorium; various Jewish Community Center projects; the social hall at Ohev Tzedek Temple; contributions to the new El Emeth Synagogue; contributions to various churches and hospitals.

A notable project gratefully remembered by the community concerns Father Joseph Kostik of St. Elizabeth's Slovak Roman Catholic Church. With Dora Schwebel, Mr. Bert Milliken of the Youngstown Sanitary Milk Company, Mr. Pete Coryle and Congressman Michael J. Kirwin, milk and bread was provided for the school children at St. Elizabeth's school during the depression. Because of the severe unemployment children were coming to school hungry.

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David Schwebel feels that in 10 or 20 years Youngstown will recover from the economic slump it faces. It will do this by diversifying and accomodating smaller industrial plants.

Mrs. Dora Schwebel

Dora always had an interest in the health and welfare of the community as well as expanding every effort in serving her customers.

Spiegel's dark bread was always her favorite. She always liked the darkest breads the bakery produced.

Mayor Kryzan appointed Dora Schwebel to the Board of Health.

Dora Schwebel could tell if a salesman was doing his job from his figures and a keen natural sense of human psychology.

Dora was interested in the welfare of all people whether she knew them personally or through reports of their problems.

Business History

Early baking ovens were^a white-faced brick tunnel. A peel board was used the length of a room. There are pictures of the old office but not of the old ovens and bakery, as far as David knows.

In 1923, the Schwebels constructed a building at Lawrence and Center Sts. In those days you could see 30 to 40 men standing around cutting and shaping the bread. (Today the large dark loaf of bread is still made by hand.)

Joseph Schwebel died on February 4, 1928.

During the depression the bakery survived by going into wholesaling to company houses and boarding houses. This method of marketing replaced the "door to door" sales of the early days.

The bakery was unionized in 1936. There was a bakers union even before 1936. There have been three strikes in the history of the company.

Today there are 600 employees. 150 loaves of bread can be baked in a minute. Originally the production capacity of the bakery was

. Employees have a very positive attitude about the company and the community. This is their home. As with all companies of this size, the "home" atmosphere of the store in Hazelton has been somewhat changed over the years. The younger generation in many ways "doesn't care" the way employees did in the past.

Joe Schwebel was a baker in Europe. Here in the USA Joseph began baking at the Ozersky Bakery. Later, Joe joined a partner in an unsuccessful attempt to set up a bakery. Finally, with Dora as business manager, the Schwebel Baking Company was begun. Dora's brothers, who were in the produce business in Youngstown, assisted with the initial investment. The brothers had come to Youngstown first and then brought their parents and sister. In 1923, the bakery mentioned above was built. In 1954 the bakery was again rebuilt, this time in Boardman. (see Boardman News, 7/11/50) Again in 1974-1975, there was an expansion of facilities. This came just prior to the years of high interest rates. In 1981, another expansion and modernization entailed the leasing of the Lawson's Bakery in Cyahoga Falls. Depots and agencies are located in Canton, Cleveland, Pittsburg

and Erie. Although the European breads are baked in Youngstown, all other breads are interchanged between the two plants on Midlothian and in Cuyahoga Falls. About 60% of the bread baked by the company is soft. 30% is of the various specialty breads. Donnuts are made in Cyahoga Falls.

The principles of the Schwebel Baking Company are:

- 1) Produce a quality loaf
- 2) Advertise
- 3) No outside stock holders
- 4) Keep the bakery family owned.

Schwebels has been called the "Giant Killer" because it has successfully retained its local market, and in fact successfully expanded it, despite the efforts of larger companies to service the area.

The Schwebel Family

(This information should be checked for accuracy.)

There are two granddaughters and four grandsons involved in the company today. The three sisters of David are still active with the company but have retired. A brother-in-law, who is in charge of the Lake Park Data Service, a division of the Schwebel Company is also employed at the company.

David feels that it is advantageous to have family members involved in a wide variety of professions. An example is a niece of David's who is dietitian for a large hospital in Cleveland. The family's experience was a valuable background for dealing with a large staff and complex nutritional needs of a hospital.

Family picnics are joyful experiences. Members of the family look forward to these gatherings.

The family has traced its roots to a village named ~~OSKOL~~ in Poland. David's sisters traveled to Poland in 1937 to visit relatives. The family here in the United States was able to assist family members in their flight from Nazi atrocities.

David Schwebel is president of the baking company today. He worked inside the plant until 1948. At that time he went into sales. He has studied at Youngstown State University (Youngstown College). David, like Dora, believes practical experience and good sense make a successful business enterprise. For example, in 1954, the American Institute of Baking sponsored a two week seminar for those and by those active in the baking business. This was held in Chicago at the Northwestern University campus on Ohio Avenue.

Submitted by: Joseph Rudjak