

Brothers Fivie (left) and Bernie Gunn show off some of the fare that has made their Selkirk Avenue bakery a Winnipeg institution since 1937.



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Gunn's bakes up beautiful breads, seductive sweets

# Treat-ing their customers right

By Marion Warhaft

IT'S a yeast dough, rolled with shredded cheddar and onions and topped before baking by a final, fattening shmeer of mayonnaise. I know all about it because I once had to test the recipe for an article about Gunn's Bakery that I was writing for a national magazine.

I'm proud to say my effort was successful. But I'm also grateful that I don't have to work that hard to have this wonderful roll. All I have to do is go to Gunn's, where it is always available.

Also always available, and well-known to most of us, are Gunn's bagels and other rolls, not to mention the many fine breads — the ryes, the pumpnickels, the sour doughs and especially the wonderful, eggy challah (called *koillech* here).

Also known to most of us are such seductive sweet goods as a richly cheesy cheesecake, dense carrot cake, pecan tart, melting moments cookies and such. Less well known, possibly, is the excellent Polish poppyseed roll, coated with

## DiningOut

- Gunn's Bakery  
247 Selkirk Ave., 582-2364
- Bunty's Chicken  
228 Isabel St., 777-6666 (Delivery only)

almonds, the filling sparked by the moist, fruity sweetness of raisins and raspberry jam.

Gunn's also sells foods that would do for a light meal: Hefty sandwiches (\$4.25 each), for instance, generously stuffed with salmon, tuna or egg salad. Also, on a day's notice, (those) loves-of-my-life stacked wedges of party sandwiches (\$13.85 a dozen), with similar fillings, some dotted by bits of pickle or pimento, others with asparagus. Each stack is really stacked, offering more substantial fare than the usual bite or two.

As well there are several savoury ready-to-heat-and-eat items. On an hour's

notice there are mini-quiches, filled with spinach or mushrooms (\$2.50 each). Always on hand are perogy-like *verenikes* filled with cottage cheese (\$7.20 a dozen) and flaky knishes with various fillings (from 89 cents to \$1.06 each).

Not everything prepared here is Jewish, but all of it is kosher. For instance, even the mozzarella in the vegetarian lasagna (\$8.99, serving three or four) and on the small gourmet pizzas (\$3.99 each) is specially made, without rennet.

Gunn's has also gone into catering. Those stacked sandwiches grace many a party or bar mitzvah table, but also available on order are such foods as salads, gefilte fish and poached fresh salmon.

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I've been intrigued for a few years by a full-page ad in the MTS Yellow Pages by Bunty's, offering home delivery of fried chicken — Chester Fried, the ad says. It also mentions Tandoori skinless roasted chicken, and roasted chicken, of any kind, for home delivery, is a pretty rare bird in these parts.

One of my guilty pleasures is franchise-style fried chicken. Like most, Bunty's is heavily breaded (even the potato wedges are breaded), and of its kind, it's pretty good. But it's the roasted chicken that's the real news.

This isn't the tandoori chicken you'd have in an Indian restaurant, and I'm reasonably certain it wasn't cooked in a tandoor clay oven. But that said, the pieces seem meatier than many, the flesh is silky and moist — not at all a sure thing when chicken is roasted in pieces, and skinless to boot — and the seasonings, while relatively mild, do spice up the surface nicely.

Prices range from \$14.99 for nine pieces to \$25.99 for 20; and delivery is free for orders over \$15, plus taxes. The fried chicken prices go from \$11.99 for nine pieces, to \$23.99 for 20 pieces. It also comes in dinner combos, from two pieces with potato wedges and a 20 ounce drink, at \$3.49, to four pieces with potatoes, roll, coleslaw and drink for \$6.99. Open 24 hours.