

# UNDER OLD MANAGEMENT

Nugent's High Sierra Bakery reopens

By Kirkner

When The Sheet overhears talk of delicious cinnamon bread, apple fritters and donuts while covering meetings throughout Mono County, we know there's something important to be investigated.

So this reporter started asking questions, most important, "Where do I find this tasty fare?"

The answer: Nugent's High Sierra Bakery in Bridgeport, a long-time locals' favorite that recently reopened after a three-year hiatus.

Located next the Jolly Kone on Main Street, Nugent's was originally opened in 1952 by George and Evelyn Nugent. Five years ago the Nugents' sold to the Nunn family who ran the bakery for about a year and a half before moving on. The business went back to George and Evelyn's son Steve and his wife, Mollie.

"It was sad for us that our buyers didn't make it," Mollie explained. "We were so busy [in their own lives] that we couldn't reopen it right away. We tried to sell it again but we couldn't find anyone ready to make that type of business leap in the Bridgeport area."

This summer, however, Steve, who works as an inspector on construction projects, and Mollie, who works part-time for the Eastern Sierra Unified

School District, decided they had the time and it was worth re-opening the bakery.

"Steve is the third generation in his family [to operate a bakery]," Mollie explained. "His grandpa apprenticed in Boston. He rode his Indian motorcycle across the country to Yerington, where he met Steve's grandma and opened his first bakery."

The second bakery was opened in Lee Vining where Bill's Sporting Goods sits now. That bakery shut down during World War II when it was tough to get supplies. The bakery was moved and reopened in Bridgeport in 1952.

Today, the donut recipes, as well as the recipes for the haystack cookies and some of the breads sold at Nugent's are the originals from grandpa and grandma Nugent, Mollie said.

George incorporated some of the other bread recipes, and Steve created the croissant.

"The croissants are handmade every day and are really delicious," Mollie said. Those and the haystack cookies tie for her recommendation to customers.

New this year, to highlight their grand re-opening under old management, Nugent's is offering sandwiches. Freshly roasted turkey and other meats paired with handmade, baked rolls



Nugent's appreciates its law enforcement business.

would seem like an obvious fit.

Another match made in heaven: the proximity of the donut stop to the Mono County Sheriff's Department. At merely a block away, the officers must be heaven.

"We definitely appreciate our law enforcement business," Mollie said with a laugh.

"There's a lot of love [from everyone] in Bridgeport," she continued. "We really appreciate the warm reception we've had coming back."

Nugent's is open every day during the summer except Sunday, from 6 a.m.-3:30 p.m. Mollie said that the plan is to run the business from Memorial Day to Labor Day each year.

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**WHERE:** Meet at the Lake George day-use area for a bagel breakfast, safety talk and work assignments. Lunch will be served at 1:30 p.m. at Pokonobe Lodge.

**WHO:** Volunteers of all ages and abilities are welcome! Please dress for trail work: sturdy, close-toed shoes, long pants and a long-sleeve shirt. Gloves and tools provided.

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