

ROCHESTER

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## Bakery is blend of Italy and Spain

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A lot of the bakeries in the Rochester area were founded by families of Italian descent. George Ruiz has worked at three of them: DiPaolo Baking Co., Ricardo's Bakery and Petrillo's Bakery.

This spring, the Puerto Rican native and longtime South Wedge resident decided to go into business for himself, blending Italian and Spanish baked goods with American staples. Georgie's Bakery has Italian loaves next to hamburger buns, cinnamon rolls next to chancletas, Spanish bread puddings next to Italian cookies.

Georgie's also has a small but quirky lunch menu that is better suited for takeout than sit-down, as the South Wedge bakery has limited seating and no public restroom.

There are hamburgers, pizza, empanadas and subs. There is also a different soup each day and egg and cheese breakfast sandwiches can be upgraded with meat.

I typically dine once for this column, but when I learned that Georgie's serves a Spanish dinner once a week, I splurged on two meals. The first was a sampler plate put together from its regular menu: a gumbo-style soup with chicken and vegetables; a beef empanada with cheese about the size of half a sandwich; and for dessert, Georgie's popular quesito, a slightly sweet pastry filled with a slightly tangy cheese.

The second lunch was made by Ruiz's mother, Carmen Hernandez, who offers Puerto Rican home cooking every Saturday. The one I tried was roast chicken with red rice and green gandules, or pigeon peas, and bread. These dinners change weekly and are available from 11 a.m. until the food runs out.

Of the two meals, I probably prefer the latter one, because of its surprise element and comfort food potential. Who can resist Mom's cooking, even if it's someone else's mother?



**Georgie's Bakery, 857 S. Clinton Ave., (585) 241-3987**

Hours: 8 a.m. to 6 p.m. Monday through Friday, 8 a.m. to 5 p.m. Saturday, 9 a.m. to 1 p.m. Sunday.

Accessibility: Wheelchair accessible.

Good to know: No public restroom. Cash only. Street parking only.

The damage (first meal): \$2.50 for cheese empanada, \$2.50 for soup, \$1.25 for pastry, \$1.25 for Snapple. The damage (second meal): \$6.99 for Spanish dinner.

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