

Our History

John Barron started the bakery in 1887 and his son Joe (both pictured below) continued it until he handed it over to his youngest daughter Esther. She added a Confectionery business and a Coffee Shop.

Since her husband Joe joined her, the wholesale business has expanded, Our Daily Bread a history of Barrons bakery was produced in 2011 and in 2014 the Coffee Shop was extended and refurbished.



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BUY OUR VIDEO & BOOK

'A History of Barrons
Bakery' instore or
online at

BarronsBakery.ie



Over 100 years of crusty,
well baked, healthy bread
in Cappoquin



Our Bakery & Tours

Barron's Bakery started baking bread in Cappoquin in 1887. We use Scotch Brick Ovens to bake our crusty bread, the bread is proved slowly and naturally and the loaves are shaped by hand.

We are probably the last bakery in Ireland using these type of ovens, which give our bread a unique taste, flavour and crust.

Barrons bread is crusty because it is well baked and so is easier to digest. Bread is The Staff of Life, and is one of the first foods. Traditional well baked bread is good for you.



Personal tours of the Bakery are available. Take the opportunity to visit our bakery with the last Scotch Brick Ovens still in use in Ireland. At least 6 people per tour necessary (pre booking required). Lunch and Morning/Afternoon Tea Packages can be arranged.



Coffee Shop & Mezzanine

All food in the coffee shop is freshly prepared daily and of course all bread and confectionery is baked on the premises. We also make and prepare fresh soup, savoury snacks, salads and desserts. A sandwich made with Barrons bread tastes like no other sandwich! Have you ever eaten a Blaa sandwich?

We serve breakfast, lunch and snacks all day until 5.30 pm daily, Mon to Sat. The coffee shop is a great place to meet friends, enjoy good local food and drink a quality freshly brewed coffee.

You can also admire some of the stunning photography from the book - **"Our Daily Bread, a History of Barrons Bakery"**.

Why not book the Mezzanine for your gathering - family occasion, club outings or meetings.

Call in for a look around and more details!



Wholesale & Markets

Thanks to the support of our local and loyal customers, Cappoquin is one of the few towns in Ireland that still has a local bakery. We supply shops in Ballyduff, Cappoquin, Conna, Dungarvan, Lemybrien, Lismore, Portlaw, Tallow, Villierstown, Youghal and Ardkeen Quality Foodstore in Waterford.

A healthy local economy is created by the fair practices of the producers, retailers and customers. The aggressive trading practices and pricing of the large retail outlets, is not fair competition.

