



Lawrence “Larry” Faldyn

Lukas Bakery

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Evan Stern: This is fine. This is fine. Just to test my levels, could you tell me your name and what you had for breakfast?

Larry Faldyn: Lawrence Faldyn, and I had a cinnamon roll with raisins, and two peanut butter [laughs] cookies. And a cup of coffee. At midnight. [laughs] At the bakery. [laughs]

Evan Stern: You had your midnight breakfast! And, excerpts from this oral history interview may be shared on the *Gravy* podcast, which is a production of the Southern Foodways Alliance. Do we have your permission to use this tape on the *Gravy* podcast?

Larry Faldyn: Yes, you do.

Evan Stern: Thank you, sir. For the record, can you tell us your name and occupation?

Larry Faldyn: Lawrence Faldyn. I'm the baker, dishwasher, and all—and the owner. [laughs]

Evan Stern: Really whomever I'm speaking with, I kind of like to start off by asking, could you maybe describe for us your childhood home, and tell us about where you grew up?

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Larry Faldyn: I was born in La Grange, here, and you know, was kinda raised on a farm and stuff. So, I knew stuff about how to butcher hogs and calves and all that stuff. [laughs]

Evan Stern: If you were to describe La Grange and this region of Fayette County to someone who has never been here before, what would you say?

Larry Faldyn: It's a quiet town. Very little bit of crime. Good schools, and good people. And you know just about everybody.

Evan Stern: Reaching back into your family's history, where were your people from and how did they come to settle around here?

Larry Faldyn: My daddy was Czech and my mama was German, so they—Mother and them came from Germany. Well, her parents did, I guess, or great grandparents. And my dad's parents came from Czechoslovakia way back in the 1800s. I'm not for sure exactly when, but it was like my great, great grandpa, I guess.

Evan Stern: Do you know why it was that La Grange is where they ended up?

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Larry Faldyn: Well, my great grandparents kind of ended up at a little place called Holman, and it's kinda like the same territory like Czech. It had the rolling hills and that, and that's why they settled there. And then my mother's side was German. They settled in Rutersville, because it kind of reminded them—that's where the Germans kind of settled, cause the type of territory that they liked. So that's kind of how it went.

Evan Stern: Yeah, my people were German. I forgot; I have to like set this up as a backup, just a second, right here.

Larry Faldyn: Well, see, Daddy was Czech and Mama was German, so they—I never did learn to speak the language. Because they couldn't speak to each other, they spoke English. [laughs]

Evan Stern: Yeah, my people were German. They settled in Brenham.

Larry Faldyn: Brenham? Okay.

Evan Stern: Yeah, Brenham, so not too far from here.

Larry Faldyn: Yeah, that's just 36 miles.

Evan Stern: It is. And can you share with us the story of how you came to meet your wife Carol?

Larry Faldyn: Actually, we went to the same high school here. She's from here. And I knew her in high school. And I worked for Berry's Exxon, and she would come with her mama to get gas, you know, and that's how we kinda met.

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Evan Stern: I guess I misheard—was there a story, though, about you meeting her at a rodeo, or was that—?

Larry Faldyn: Yeah, I was doin some bull ridin back then, and she come to watch the rodeo, and I kind of met her there.

Evan Stern: Well I think that's pretty impressive. That's a pretty impressive way to kick things off, there. Likewise, can you share the story of how her parents met?

Larry Faldyn: Raymond Lukas was Polish. He was from Arkansas. They came from Poland and settled in Little Rock, Arkansas. And he got drafted, and then he ended up in Bastrop, where they had a POW camp for Germans, and he worked for his uncle, who had a big bakery in Little Rock, Arkansas, so he got a job baking, at the prison camp, in Bastrop. It was a carryover from Giddings. And Lucille was a Kurio from Giddings. He baked a cake for his friends that was getting married. Lucille was at the wedding. She says, "I'd like to meet the man who made that cake." And [chokes up] they did.

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Evan Stern: That’s amazing. How did they—I’ll just give that a second. How did they come to open up the Lukas Bakery here in La Grange, and what can you tell me about this place’s history?

Larry Faldyn: It was a bakery here already. It was a Davis owned it, and then a Hershey owned it. And then of course my uncle, Clarence Peterson and Lucille’s sister, lived in La Grange, and the bakery came up for sale, and then Raymond got out of the military and he was interested. And again, they bought the bakery in 1947.

Evan Stern: Being from Arkansas and being Polish—well, maybe not, but it’s doubtful that Raymond was making kolaches before he got here.

Larry Faldyn: Oh, yeah.

Evan Stern: Do you know anything about—?

Larry Faldyn: He worked for—it was like an uncle or great uncle, they owned a—it was called I think Kohler’s Bakery, and they were pretty big, because they were shipping it in 18-wheelers then.

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Then course he came down here and fell in love, so he wanted to stay here.

Evan Stern: But talking about the kolaches, do you know like where he learned how to make them, or when he started doing them?

Larry Faldyn: I guess when he was a kid, up there in Arkansas, and stuff. Cause Polish and Czechs kind of almost the same—even the language is almost the same, a little bit. And then I

learned from him. But then a lot of my recipes, I kind of changed over the years, because my grandma was Czech and I got some of her recipes, so I kind of—makin' her recipes.

Evan Stern: That's interesting. Yes, I remember hearing that kolaches could be found in Poland. But I figured they're a much bigger deal in Texas than Arkansas. So it's good to know that he already knew how to do them when he got here. But also, just one detail—as I understand, your oven here is special. What can you tell us about it?

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Larry Faldyn: Well, he purchased the building I think in '47 or maybe '48, and he paid \$7,000 for the building. Then it had an old brick oven. And you know, they needed to update it and all that, so he bought this oven. He paid \$7,500 for an oven that cost more than the building!

[laughs] It's still here.

Evan Stern: And what's special—what does this oven do that makes it special and unique, would you say?

Larry Faldyn: Well, it rotates, and it's got six big decks in there, and you can make about 200 loaves at a time, and stuff. So it's like—it's all gas, except the motor rotates on an electrical motor and stuff. It has been here since then, and it'll probably last another 50 years as long as you take care of it.

Evan Stern: Do you think it does anything special to the pastries here that might be different than some other oven, maybe?

Larry Faldyn: Well, mine just is homemade. I weigh off everything myself.

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In a lot of bakeries, they actually buy—it's premade, weighed off, and they just add the water and yeast to it. You can go to some of these convenience stores, and you go, "That's—" And you go to another one; it all tastes the same. And ours is just—it's completely different. A lot of people tell us that—they said it reminds me of their grandma, back then.

Evan Stern: That's always a good compliment. Do you remember your first time coming here to the bakery?

Larry Faldyn: I helped him out when I was a senior, because he had needed some help a little bit, but then I went into the military. Then when I came back, I didn't really like working in the bakery. But then we got engaged and was gonna get married, and he needed help, so—

Evan Stern: Are there any stories that you can tell me—so basically your marriage is what led you to apprentice.

Larry Faldyn: Right.

Evan Stern: Do you think you would be baking if not for Carol?

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Larry Faldyn: If I didn't meet Carol?

Evan Stern: Yeah.

Larry Faldyn: No. I probably wouldn't have. I would have probably been—wanted to go to Austin and that, and go work up there, and do something. I worked for an electrical company here, so—but then he needed help, so I said, "I'll help you out," and then he got sick and then he passed away. And so, Mamaw [sp] needed somebody to make her livin, so I just stayed with it.

Evan Stern: But speaking of Raymond, when you're apprenticing under him, are there any stories you can share with us that illustrate his character in the kitchen?

Larry Faldyn: Well, I mean, he's Polack, so Polacks are pretty hardheaded. And he was a good guy, you know. He'd give the shirt off his back.

Evan Stern: Are there any stories that you can share about him, specific stories that maybe demonstrate that a little bit?

Larry Faldyn: Well, he liked playing dominoes, so every time he would go to work and he would leave, he'd go have him a beer and play dominoes, go home, take a nap, come back down here, do a little work, then he'd go back and play some more dominoes, then he'd go home.

[laughs]

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Evan Stern: What was it like working with him?

Larry Faldyn: He was a good guy. He never did really push anything on me. We never argued or nothing like that. I never heard him say one bad word.

Evan Stern: What would you say is the most important lesson he taught you in the kitchen?

Larry Faldyn: Well, how to work. [laughs] Long hours.

Evan Stern: But what was it about this—I know you said that you didn't like it at first. But then, you've been here now for over 50 years at this point. What was it about baking that you ultimately found yourself enjoying?

Larry Faldyn: Well, the people wanted a hometown bakery, and we were actually the only bakery back in '73 when I started. And so, we were doin restaurants and all that. So, you know, we were makin a living, you know.

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Then we had kids, and so I kind of just settled down.

Evan Stern: But then, you talked about how he died in the early seventies, and you found yourself takin over. Can you tell me about that? Are there any stories you can share with us about what it was like assuming control of the bakery in his absence?

Larry Faldyn: He passed away in the beginning of '78 at the age of 54 from a heart attack, unexpected. And I didn't know what we were going to do, you know? Then I told [sp] my Mamaw [sp]—well, she asked me to stay, because she didn't know what to do. She was going to have to sell it or whatever, just as a building, you know? So I said, well, I'd stay on. And it just kept going.

Evan Stern: Would you say, were there any mistakes or any difficulties that you found? Just reflecting back to the early seventies when you just first took on that role.

Larry Faldyn: Well, getting up at midnight and workin 10 to 12—sometimes we worked 15 hours a day, because we were doing restaurants back then.

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And not to try to put anything down, but those restaurants are all gone, and we're the only surviving business on the square, actually. Everybody's pretty well—went out of business.

Evan Stern: What would you say is the secret to your longevity?

Larry Faldyn: Just being honest, and putting out a good quality of food. You know, quantity and all that. And givin them a good servin, you know? And they would always come back.

Evan Stern: Speaking of your workday, can you take us through what your typical workday was like when you first started, and what it is now?

Larry Faldyn: It's about the same. I mean, I get here at midnight. I start mixing the bread dough, and then we make pigs, and then at the same time I'll start mixing sweet dough, et cetera, et cetera. And it's all on time.

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You gotta time it, cause your yeast only lasts so long and that. So I just keep goin. [laughs]

Evan Stern: I guess a little more detail. You get here at midnight. What time does your day end? Where do you go after here? And then like do you come back to prep at all? Take us through a little more of your steps here.

Larry Faldyn: Well, I come I in usually at midnight. I do my work. And usually it's around 10:30, 11:00, I try to—I finish up. I usually go get a bite to eat. Because my wife is no longer livin. And then I usually come back, just to check on things. We close up at one. And then I usually go take about an hour and a half, two-hour nap, and then I come back down here, and you know, look at my orders, weigh off—pre-weigh my bread and stuff, what I need to do, check my cookies, what all I need to make the next day, so I can kind of cut my time down; you know, I know what I need to do. Then I usually go back home. And I raise sheep so I feed them and all that. And then I usually go back to bed. [laughs]

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Evan Stern: How many hours of sleep would you say you average in a typical day or night?

Larry Faldyn: I usually sleep about an hour and a half to two on a nap, and then usually about four at night.

Evan Stern: Also can you tell us more specifically about everything that you bake here, and what all you prep and bake in a typical day?

Larry Faldyn: Okay. Well, I start off—we make bread, homemade bread. Then after that, I make the homemade pigs. Then after the pigs, I used to do donuts, but I discontinued donuts, because they was just too much, because with COVID, I lost some help, and you couldn't find no help no more. And so I eliminated the donuts. And then I went to makin just sweet dough, so I make my cinnamon rolls, cinnamon sticks, strudels, coffee cakes, kolaches, a few other things, and get that all ready. And then usually when I get caught up—I had a dishwasher; well, he, you know, got sick and never came back, and so I have to stop and wash the bowls and the trays and that, and then I usually start on my cookies.

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Then when I get the cookies in, I finish up and clean up, and then I usually go get a bite, to eat.

[laughs]

Evan Stern: Do you have anyone helpin you now?

Larry Faldyn: I got two ladies that wait on the front. When they come in, they'll slice bread, and Pat will ice the rolls, and butter and sugar the kolaches, and stuff like that. So yeah, the ladies are really good help.

Evan Stern: But when it comes to the baking, it's just you?

Larry Faldyn: It's just me.

Evan Stern: That's incredible. And I know just hearing all of this, I just feel utterly exhausted. But what about this work fuels you, and gives you fuel?

Larry Faldyn: Well, I mean, I do enjoy it. Then I had a family to raise and bills to pay, and you know, I just kept at it, you know, so.

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Evan Stern: I kind of tried asking this earlier, but could you elaborate about what it is about this that you enjoy the most?

Larry Faldyn: Well, it ain't gettin up early, but I'm so used to it, I don't even—most of the time I don't even set a clock cause I just wake up. Right before midnight, I wake up. And you know, I enjoy it. I don't know what I'm gonna do when I'm outta here, you know? [laughs]

Evan Stern: For the uninitiated, what is a kolache, and what can you tell us about yours?

Larry Faldyn: Okay, well, a kolache is sweet dough with a good helpin of fruit. And a lot of people will come in and ask for a kolache, but they—kolache, meat. But that's a pig in a blanket, and the real name is klobasniky, which means pork and bread. It's a lot different, because kolaches—pigs are made with bread. I do. Some make it with sweet dough. And then the kolaches are made out of sweet dough.

Evan Stern: But it's important for you to make that distinction. Why is that?

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Larry Faldyn: Well, it's different dough. Like your kolaches, well, that's fruit. And I cook my own fruit. I make all my own fruit. I buy the apples and the pineapple and all that, in the cans,

and then I cook it. And it's—kolache is fruit. It's a helpin of fruit with sweet dough. And the other one, pig, well, that's—in a blanket—that's bread and pan sausage. Some of them, of course, they have wieners or whatever. [laughs]

Evan Stern: What can you tell me about your fruit flavors, and how do you prepare the fruit, and what fruits do you typically use?

Larry Faldyn: Well, I got pineapple, peach, apricot, prune, apple, poppy seed, then I do cream cheese and cottage cheese.

Evan Stern: Can you take us a little bit more in a—from start to finish, how do you make a kolache? And how many do you make on a typical day?

Larry Faldyn: It varies, you know. It's not like it used to be.

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Like this Saturday I got a lady gettin 21 dozen kolaches, for a reunion. And, you know, like today, three to four dozen kolaches. But then you got pigs are usually 20 dozen pigs a day, except on weekends sometimes I'll make as many as 60 dozen on a Saturday, 50 dozen on a Friday. Then you got all your cinnamon rolls, your cinnamon sticks, cream puffs, snails . I have a cherry cream cheese iced rolls. So it's a bunch.

Evan Stern: Would you say pigs are your biggest seller, then?

Larry Faldyn: Yes, pigs is probably 60% of my sales.

Evan Stern: I've never made a kolache before. What all would I have to do to make a kolache, from start to finish?

Larry Faldyn: Well, you'd have to have sugar, salt, milk, shortening, butter, and egg yolks. Not whole eggs; egg yolks. Vanilla flavor. Then you gotta mix that for about 30 minutes, where it's not stiff, but where it kinda gets kinda like elastic type.

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Then you take it off, put it on a table, you gotta let it rise. You fold it, then you cut it, and you roll it—you fold it, and then you let it rise again, and then then you can start working on it.

Workin it out.

Evan Stern: I know if you're driving down a highway, you'll see a sign for Buc-ee's that says, "Kolaches ahead." What makes your kolaches maybe different and more special than that?

Larry Faldyn: Like I go back from a while ago—theirs have more of a commercial type. You can go to different convenience stores and some other bakeries, and they buy that premade. The company does make it, where they weigh it off, and all you do is add your water to it, and then usually your yeast. So their dough all tastes the same. You can go to every Buc-ee's, or you can go to some—I don't want mention the names of other bakeries—and they taste the same. You can't tell the difference, because it's a sweet dough. And their pigs are made out of sweet dough, because they usually have sausage, and then they gotta cook it, and then they cut it and put in there, and then they bake it, because sweet dough don't take but about 15 minutes to bake; your meat would be raw.

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I use raw pan sausage and it takes around 45 minutes to bake the bread and pigs, so all my juice is in the bread.

Evan Stern: What does the egg yolk do that's so important, just to do the yolk?

Larry Faldyn: Well, the yolk keeps it more softer, for sweet dough. Egg whites kind of just like, I don't know, it makes it heavy. If you use whole eggs, it's great, but then at the end of the day, it'll get harder, get kinda hard. And with the pure just sugar, egg yolks, it'll stay soft the whole time. You can eat it the next day and it's almost the same.

Evan Stern: I guess in your idea, what makes a perfect kolache? In your mind, what's a perfect kolache?

Larry Faldyn: Well, you want it nice and golden brown and kind of lightly tan underneath, you know, and a big helpin of fruit, in it. Because you go to some places, they don't even put—they put a little indention in it, and they put a little teaspoon in there. You got more dough than you got fruit.

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Here, you get more fruit than dough.

Evan Stern: Reflecting on your years of baking, what would you say is the most meaningful batch of kolaches you've ever prepared?

Larry Faldyn: The most, or—?

Evan Stern: Meaningful. The most meaningful.

Larry Faldyn: Oh. I don't know. I mean, I used to bake a lot of stuff for Round Top. One guy, one time, he got 100 dozen kolaches, and then he'd resell them. Then I would do a lot for Frank's—in Schulenburg—Restaurant, which is no longer there. We did that every day. He would get 150 or 200 dozen a week.

Evan Stern: But is there a particular batch that you made for somebody that was really important for you to do, or had a lot of personal meaning for you, individually?

Larry Faldyn: Not really. [laughs]

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I mean, I had—like J.J. Pickle—he's the representative—he would come get stuff. And then Governor Clements, they would send people to come and get stuff from us. And he'd get a mixture of a little bit of everything.

Evan Stern: Oh, I liked Jake Pickle. He was my representative in my neighborhood, in Austin. He would always—

Larry Faldyn: Oh, okay. He'd come here personally.

Evan Stern: —every Fourth of July, he was always at the neighborhood parade. He was a very special—

Larry Faldyn: He had certain things he would get, and I don't remember. He'd always talk to my mother in law; I stayed in the back. [laughs]

Evan Stern: No matter the circumstances, I don't think that anyone is ever truly prepared for loss, and I was very sorry to learn that you lost Carol in 2020. When did you come back to work after her passing, and what has it been like working here since then?

Larry Faldyn: Actually, I never did close down. I mean, because with the COVID—I had a daughter livin up in Washington State, so it took a couple of weeks to get things straight. And we couldn't have a funeral, we couldn't have a church service, cause the governor and the judge, they all ordered it.

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So all we could be there, just me and the kids, nobody else. But then we could have a deal at the cemetery, kind of a small congregation were allowed. So that's all we could have. So I just kept on workin. Except I closed for the funeral and then a few days when my daughter was down.

Evan Stern: As I understand, too, it was hard for your daughter to come back to the bakery after that happened. Is that right?

Larry Faldyn: Well, I have two daughters. Jennifer did work here before she moved to Washington. And then Jaime helped here, too. So it was hard for both of them.

Evan Stern: Can you tell me about the work that she did here, and the role that Carol played?

Larry Faldyn: Well, she was the boss. [laughs] She'd take care of the bankin and the stuff like that. And then she'd help out, slice bread, wait on customers, stuff like that. But she didn't do any actually mixin and that, but she did decorating cakes.

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She baked her own cakes, and she made a lot of decorated cakes. Until she got a little older, and then she was having a hard time doin it then. But she made a lot of cakes.

Evan Stern: Who decorates the cakes now?

Larry Faldyn: We don't do cakes, no more. Yeah, I had to kind of cut out stuff, because it was just too much. I couldn't handle it all, and couldn't find help, so.

Evan Stern: In what ways would you say her presence is still here at the bakery?

Larry Faldyn: Well, I—just, I don't know. [laughs] I mean, I feel her all the time.

Evan Stern: Would you be willing to share how here you feel her presence?

Larry Faldyn: Well, it's kinda—you know.

Evan Stern: That's okay. I got it. I gotcha. I do. What would you say is the most important lesson she ever taught you?

Larry Faldyn: Hmm. [laughs] Get up and go to work! [laughs]

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Yeah, we just moved on, you know? It's hard to say, you know. You got your good days and your bad days; everybody does.

Evan Stern: Would you say that working here, though, has maybe helped you, in coping at all with this loss?

Larry Faldyn: It does. Yeah.

Evan Stern: As I understand, you're currently actively looking for someone to take over the reins here. Is there a moment that you realized that retirement was something that you needed to start thinking about?

Larry Faldyn: Well, I'm going to be 71 in July, and I need to try to find somebody. I own the business and the building all, and I want to sell it, but I'm willing to stay here and I'm willing to teach em everything I know, so we have a local bakery. Because otherwise—I don't know, I might be gone tomorrow, and then it'd just be an empty building, you know? And I want to keep a bakery here.

Evan Stern: I know there was a famous bakery in West called the Village Bakery, and the owner there died and it had to close. I think it's very hard for people to prepare for the end, so I think it's admirable that you have the foresight to do that.

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I know you've said that you're willing to stay here, because you want to see this remain a local bakery. Why is that important to you?

Larry Faldyn: Well, you know, you put in all these years; I don't want to see it just die out. Because like I said, I'm the last one on the square, actually, and most of it are antique shops now. You used to have a meat market. Gone. You had a couple restaurants. Gone. You had little grocery stores. They're gone. I won't say why, you know, because, you know, your bigger stores came in and pretty well put them out of business.

Evan Stern: Just elaborating on that, what would it be like for you to have to walk away and come through the square and just see this closed?

Larry Faldyn: Uch, I don't know.

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Evan Stern: What would you like to teach an apprentice? What are the most important lessons? If someone were to come here and say, "Yes, I would like to work with you," what are the most important lessons you would like to give that person?

Larry Faldyn: First, you've got to be willing to get up. You've got to be willing to work 60, 70 hours a week. And you've got to treat your employees good. And then, use your best ingredients.

Don't try to cut corners. If you gotta go up on your price a little bit, you gotta go up, but keep your product good. And keep your customers happy.

Evan Stern: Have you had anyone express interest since announcing that you're willing to train? Have you had anyone express interest?

Larry Faldyn: Well we had a couple of em did, but they wanted a drive-thru window, which won't work, cause I don't own either building on either side, on that part. And then I had a couple from Africa, South Africa, came and looked at it and stuff, were interested in it. Then she asked me what my hours are. Said, "Well, I don't like gettin up early." I said, "I'm sorry. This ain't for you."

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She said, "Well, don't you buy your baked goods?" I said, "No, I make em all!" [laughs] She thought I bought em and then resold em. [laughs]

Evan Stern: So then you want this to remain a scratch bakery.

Larry Faldyn: Right, right.

Evan Stern: For people who have never heard that word, what is a scratch bakery?

Larry Faldyn: Well, scratch is where you start off weighing off your sugar, your salt, your milk, your shortening, your butter, your flavors. And it's your own recipe. It's not where you can buy it out of a premade bag and just add water to it. You've got thousands who got the same recipe, you know. Nobody has my recipe. My cookies, everything's my own.

Evan Stern: What cookies do you make?

Larry Faldyn: Oh, boy! [laughs] Well, we got brown sugar icebox, cherry pecan icebox, poppy seed icebox, macaroons, oatmeal with raisin, molasses. I forget where I'm at. I said macaroons. Peanut butter, chocolate chip. There's a few—brownies.

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Evan Stern: Do you make those every night, or you just choose a selection of what to make each day?

Larry Faldyn: We have a selection. I make—when I make it—you can make 10 or 15 dozen in a batch. And that'll last a couple days, and I'll make again, where it don't get—kinda keep it fresh. But every day it's different. Like today I made a batch of macaroons, and I cut some cherry pecan, which is a big seller here, and then some poppy seed. Then tomorrow—I'll check this evening with what they sold today to make. And then we sell a lot of decorated cookies.

Evan Stern: I know scratch bakeries like what you do today are incredibly rare. What have we lost as a society without having more places like these and what you do?

Larry Faldyn: Well, I don't know how to really put it. A lot of em got away from the scratch bakeries because the stuff they got has a lot of preservative in it, so they can bake it, and leave it on the shelf for four, five days, and it's still the same.

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Scratch bakin, again, you eat bread—the first day, we sell it fresh. The second day, we sell it for half price. But then the fourth, fifth day, your bread can possibly get a little mold on it because I don't use any kind of preservatives, when most of them use preservatives. You go to—well, I shouldn't say that, I guess, names—but grocery stores and some of your other bakeries, they use

stuff that lasts a whole week, and you can leave it on your counter for two months before it'll mold, and that's because it's got a lot of preservatives in it.

Evan Stern: What are your hopes for the future?

Larry Faldyn: For me? [laughs]

Evan Stern: I'm going to ask a few questions, I guess. What are your hopes for the future of kolaches in the world?

Larry Faldyn: Well, I hope they continue to make em, you know. But the thing is, what I notice, the younger generation really don't go for kolaches as much anymore. They all more or less to the chocolate donut, or a rice Krispie, or some kind of candy bar. And it's kinda like fading away, you know.

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Because we were brought up on home-baked goods, you know? And the younger generations kind of go to H-E-B or a grocery store, and they just buy stuff premade and they just stick it in the microwave, you know. And that's kinda goin that way, you know. Fast food.

Evan Stern: What are your personal hopes for your future?

Larry Faldyn: Well, I'm hoping I can retire, and then have another 15, 20 years. If I get 20 years, well, I'll be 90. And you know, spend time with my grandkids and my kids, you know, and just—take it easy, you know.

Evan Stern: When was the last time you had a vacation?

Larry Faldyn: Been a long time. [laughs] Well, I did go last year with my daughter and son in law to Galveston. I think we went for four days. That was the first vacation I had since I could remember.

Evan Stern: Speaking decades in the future, after you've left this Earth, if someone would like to go someplace where they could get to know a little bit about you and commune with your spirit, where should they go? Where should they look?

0:31:12

Larry Faldyn: I don't know exactly where I will be. [laughs] If I'll be floatin around or where. I hope I'll be in heaven! [laughs]

Evan Stern: Yes, but if—if someone wants to go someplace where they could feel your presence—

Larry Faldyn: Well, it'd have to be at the bakery. [laughs]

Evan Stern: I think that's an understandable answer. And, do you have any final thoughts that you care to share?

Larry Faldyn: Well, I just am hoping somebody will come forward and willing to buy, and I'm willin to stay and teach em, you know, so this don't get lost, you know.

Evan Stern: Mr. Faldyn, I know you've had a long day before this, and I thank you again so much for finding time to speak with us. It has been an honor.

Larry Faldyn: Thank you.

[End]

