

THE HIDDEN GEMS

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stamps: signature stamps, address stamps, nameplates, embossing, etc. Their clients include big names such as Southwest Airlines and the City of Dallas, as well as small businesses. Everything that has to do with making their products is done in the building on Garland, from choosing the stamp to burning the rubber.

CASA LINDA BAKERY

10819 Garland, 214-321-0355

Nothing refuels a tired shopper like sugar. The ultimate sweet-tooth pleaser, Casa Linda Bakery has been a landmark in the White Rock area since the early '40s when it was located in Casa Linda Plaza (where the Chili's is now). The bakery has been at its current location for 14 years and has been owned and operated by David Sutton and his wife Robbie for 25 years.

In his youth, Sutton apprenticed with his uncle at Stein's bakery in North Dallas before heading off to the American Institute of Baking in Kansas. Once back in Dallas, Sutton met Robbie, who just happened to live a mile from Casa Linda Bakery. "I kept passing it, and I said 'One day, I need to own that bakery with my wife,'" he says. So Sutton took on two jobs, saved up some money, and convinced the owner to sell the place to him.

Since then, things have gone pretty well

Donna Birchom ices a cake at the Casa Linda Bakery, where she has been an employee for 22 years.

for the couple. Sutton handles all of the baking, and Robbie (along with a four-man crew) tackles the cake decoration. Patrons flock to Casa Linda Bakery from all over — Sutton mentions he's even had clients from as far as McKinney and Duncanville. "That's how far they will come to get a cake," he says. "I sometimes can't believe it." But cake's not the only thing making Casa Linda Bakery's reputation.

Take the petit fours. Sutton says he sells anywhere from 150 to 200 dozen a week. These little confectioneries come in an assortment of flavors, including chocolate, raspberry, lemon and turtle. And speaking of turtle, Sutton says the turtle cake is his personal favorite. It's easy to see why — what's not to like about a cake covered in caramel icing mixed with butter cream icing sprinkled with pecans? "Serve it up with vanilla bean ice cream, and you just can't beat it," Sutton says. Mmm.

WALTON'S LAWN & GARDEN CENTER

8652 Garland Rd. 214-321-2387

Need a break from pine boughs and Christmas trees? Walton's offers a different kind of greenery to get lost in, and might have the perfect gift for the family gardener. It's been around for 19 years, although the

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