https://www.greensboro.com/go_triad/dining/madison-baker-launches-new-venture/article_0a4643ee-0d12-11e9-be49-ff9b1a8c41a3.html

Madison baker launches new venture

Krystle Destafino moves, renames, expands business

Susie C. Spear, sspear@rockinghamnow.com Jan 2, 2019



Krystle Destafino, armed with her trowel, spreads on the finishing touches to her new Bakery 1818, located in Madison's historic Busick's Department Store Building at 100 W. Murphy St.

SUSIE C. SPEAR/ROCKINGHAMNOW

MADISON — Last week found baker Krystle Destafino putting the icing on another type of cake.

Trowel in hand, she was dipping up mortar mix from a five gallon bucket and spreading it between the layers of worn brick that make the walls of her bakery's new home in the heart of downtown – the historic Busick Department Store Building at 100 W. Murphy St.

Local folks know Destafino for her splendid cupcakes and birthday and wedding confections as owner and operator of Bake Me Happy, also on Murphy Street.

Building on her success with the well-priced Triad sweet shop, Destafino has renamed her business "Bakery 1818" and will offer a special events venue from the two-story historic location, about one block east of her original store.

By contrast to her former pastel walk-in shop, Bakery 1818 — named as a tribute to Madison's year of founding — will feature a generous special events space for weddings, receptions, parties, showers, teas, theme dinners and the like, Destafino said.

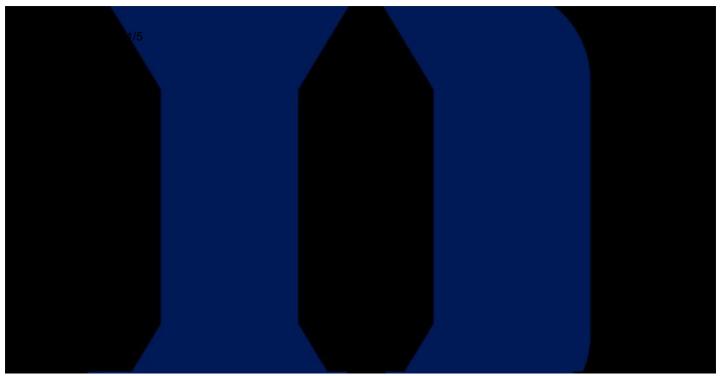
The renovated building, which for decades housed Busick's and McFall's Drug Co., was also home to Blue Naples Italian Restaurant for four years and most recently, Murphy Street Tavern Italian Grill and Pub, which closed last year.



A six-tiered wedding cake pops on a table at the entrance of Bakery 1818. SUSIE C. SPEAR/ROCKINGHAMNOW

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Bakery 1818 features a large room to the right side of the entryway with formal or informal seating options, plus staging areas for ceremonies and bands.





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Hardwood floors and exposed brick walls make for a sophisticated and historic tone for the layout, complete with an ample foyer and handsome bar on the left side.

Sample wedding cakes, elevated on gilded and crystal stands, are displayed for decoration along the wall behind the bar, and Destafino said she will maintain the commercial kitchen in back for production.

"We've moved everything down here. It's exciting," she said of the new shop with the tagline: "A venue with sweet beginnings."

The bakery, which provides a number of regional restaurants with fresh cakes, will continue to operate during the move and renaming, Destafino said.

And the shop will maintain its tradition of providing a daily array of baked goods for purchase or order.

The space will be open for use early this month and a grand opening is set for the first week of February, said husband and helpmate Joe Destafino, who assisted last week with mortar work.

"The goal is a fully functioning bakery with an event space for people to enjoy," he said.



Rustic bare brick walls behind the Bakery 1818 bar, feature cake displays for the sweet shop that will play host to weddings, receptions, showers and the like.

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