



Press Release

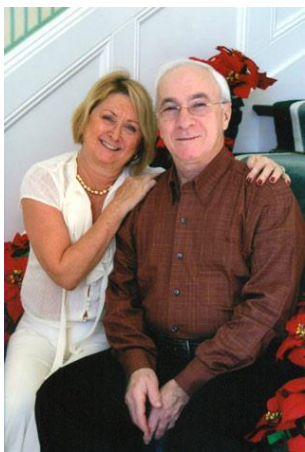
Date: February 4, 2014
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RBA Emeritus Members Recognized At Baking Industry Banquet

The Retail Bakers of America (RBA) will be recognizing two of its valued members who continue to contribute to the success of the RBA and the Baking Industry. An **RBA Emeritus Member** are thanked for their service with a lifetime membership to the organization. The 2014 Emeritus Members will be announced at the Baking Industry Banquet on March 29th in Atlantic City, they are Bob Fleckenstein from Fleckenstein's Bakery in Chicago and Harry Toufayan from Toufayan Bakeries headquartered in Ridgefield, NJ.



Bob Fleckenstein with his wife, Joan, opened Fleckenstein's Bakery in Mokena, Illinois, a suburb south of Chicago, in November 1977. Their goal was to create the highest quality bakery products in the south suburbs. This dedication to quality has given Fleckenstein's the reputation for fine bakery products throughout the south suburbs and beyond. The Fleckenstein's pride themselves with being a traditional full line retail bakery. Bob has been heavily involved in both the local and national baking industry for many years. He is a Past-President of the Chicago Area Retail Bakers Association (CARBA) and a past Regional Director for the Retailers Bakery Association (RBA). He continues to serve both RBA and CARBA, RBA as Chairman of the Certification Committee and CABRA as Treasurer. Bob is a strong proponent of professional development for himself and as well as others. In 2001, Bob became the 112th Certified Master Baker in the United States. He is also a strong supporter and a judge for SkillsUSA for many years.



Harry Toufayan

Born and bred in a bread family, Harry Toufayan has been baking since he was a child. Harry's father started the original Toufayan Bakery in the Middle East in 1926 and opened the first of the family's bakeries in the US in 1968, in West New York, NJ. Since then, customers have been relying' on Toufayan for fresh bread, cookies and other baked goods! Harry's vision, steadfast work ethic and sound business practices helped the business flourish over the ensuing decades, with Toufayan Bakeries undergoing several expansions and moves. Dubbed "Hurricane Harry" by the staff, Harry zips around the bakery with the same energy and zeal today as he did fifty years ago. His three children, Greg, Karen and Kristine work alongside Harry, overseeing the daily operations of the business from baking to retail shelf, keeping the proud Toufayan tradition strong. Not only does he have his children working by his side, Harry considers each member of the Toufayan staff to be part of the family. Every day he buys lunch for the office staff and together they break bread and dish about work and life.

For more information on the Retail Bakers of America, the RBA Emeritus Program, and/or the Atlantic City Industry Banquet, please contact Kenneth G. Downey at 973-463-6451.

A Passion for Baking Since 1918

www.RetailBakersofAmerica.org