

Follow us on

⋮

Thursday, May 9, 2013 | 9:09 a.m.

[Subscribe](#) | [Today's paper](#) | [Customer care](#)

[Sign In](#) | [Register](#)

 

Site  Web

Web Search by YAHOO!

Posted: 9:00 a.m. Thursday, May 9, 2013

## Hamilton woman opens gourmet bakery in Fairfield

By Richard Jones

Staff Writer

**FAIRFIELD** — Kathleen Hammon started baking to help relieve stress, but now she's hoping to earn a living from her goodies.

"Nine years ago, my father was diagnosed with cancer," she said. "Then a year later, both my husband and my son were diagnosed with cancer, and I would stay up at night and bake because I was beside myself."

At the time, the life-long Hamilton resident was vice president of marketing for a health care corporation and started giving away the things she would bake to the doctors and hospitals she would call on.

She said she has no formal training, just a passion for baked goods and "35 years of 'what's for dessert, mom?'"

Then she got a license to operate a home bakery, and baked part-time as she bounced around between Cincinnati and Columbus, taking her family for their various treatments. Her husband and father passed away, but her son, Aaron, has been in remission for five years.

She continued to bake, and when her marketing job was eliminated two years ago, she decided to turn to the ovens full-time.

"The healthcare industry was hit pretty hard by the economy, and they're not going to lay off nurses, so marketing was the next to go," she said.

Baking from home made it difficult for her to drum up a clientele, so she started looking for a retail space, and landed in a corner of Tori's Station in Fairfield and opened up Dolce Old Fashioned Confections in March.

"I brought in all my own equipment," she said, "after I bought out Manna Cupcake Cafe in Lebanon when they closed down."

Although her first career was short-circuited because of the economy, Hammon believes things have recovered enough for her to make a go of it.

"Nobody has time to bake anymore," she said. "Most women are working and when they go the grocery store they don't get the premium ingredients that I use because they're costly."

Her specialty, she said, is her scones, and her home-made granola goes over well, as do her gourmet creme-filled cupcakes. For her wedding cakes, she offers toppers from local artist Lady's Vintage Paperie.

Hammon said that she's up everyday but Sunday at 3 a.m., opens shop by 6 a.m. and stays open until 2 p.m.

For now, it remains a one-woman operation, with some volunteer help every once in a while from her friends.

Her future plans include offering baking lessons. Hammon said she is also considering putting together a book of her favorite recipes.

## More News

- Volunteer firefighters difficult to attract (journal-news.com - News)
- Police reports: Cashier arrested in price-changing scam (journal-news.com - News)
- 10 biggest fast food failures (FOXNews.com - Leisure)
- Bond \$2M on each case in Cleveland kidnappings (journal-news.com - News)

Recommended by

## Comments

If you would like to post a comment please [Sign in](#) or [Register](#)

---