

My name is Omar Hernandez. I am entrepreneur and a proud Southwest Detroiter. Was born in Havana, Cuba. My ancestors from Cuba came from Spain and Africa. We immigrated to Detroit in the April 1966. We already had family here. I was like, 5 years old. So my parents came with me, my sisters Cecilia and Susana. My older sister was only like 7 or 8 months old when we emigrated over here. My aunt lived right down the street from here. Hubbard Farms on West Grand Boulevard and it is a big house... she had a... I mean, it's still nice, really nice house. But you know, as a young kid coming from Cuba – the house looked enormous... it looked like a mansion. And we all stayed there with her, lived there with them for like a year. And then eventually both my parents started working right away. They were working 16 hour days, 7 days a week for the first 5 years and were here. So there are constantly working. The values of the area here, the people are very hard workers. You know, this is a place where people come to assimilate, you know, Europeans or Central Americans or, you know, Caribbean people – come here and they work hard, you know, and you see them working hard and they strive. The bakery building that we stand in right here is the 1894 building. Back in the '40s the second floor originally was a hostel, Odd Fellows Hall. Back in the '40s, they converted it into sleeping rooms. And that's how it was when I purchased the building. But the building was in very bad shape, falling apart. I mean, we really spent a year and a half, two years restoring the building. And I was thinking, what am I gonna do with this building? I mean, I liked the building so much. I wanted restore it... I want something that can enhance it. And what did I know how to do? Well, what I knew how to do was baking. So I go, I'm going to open up a bakery. So when I first opened up here, I was the actual baker. My wife was working the front, you know, and had a few people we trained. So the first few years I actually was here, coming up, four in the morning baking and my wife working, and now we have close to 35, 40 people working here. Yes, I'm an entrepreneur, but I have a strong sense of community belonging here that I don't look at the bottom line. This bakery is something

that I enjoy and I love. So I'm not looking at it, as how much am I making from the bakery. It is something that I really want to do. There's other things I can do here that probably are more profitable, but this is something the community needs.