

Russell T. Bundy



In order for any great machine to get rolling it takes a little oil. In the case of Russell T. Bundy, it was Wesson oil, a product he began selling to retail bakers shortly after high school. From those humble beginnings, Mr. Bundy launched a career that has seen him become one of the most prominent leaders in baking, as an entrepreneur,

curator and philanthropist.

Mr. Bundy's entrepreneurial drive coincided with his stint as a 25-year-old national sales manager for Ekco/Glaco, then one of the largest manufacturers of baking pans and suppliers of coating services in the United States. With an eye toward something more, Mr. Bundy branched out and started his own glazing company in the Pittsburgh area. Several setbacks failed to deter Mr. Bundy, as he shifted his business from glazing to that of selling used baking pans.

In 1964, Mr. Bundy firmly entrenched himself in baking, founding Russell T. Bundy Associates, Inc., a company created to sell used baking pans and bakery equipment. But it would be in another 10 years that Mr. Bundy would make one of his greatest contributions to baking — the opening of the first Pan-Glo facility in Urbana, Ohio, to make quality pan cleaning and coating services readily available to Midwestern bakeries.

Mr. Bundy's vision with the opening of the Urbana facility was to provide customers with a dependable source for cleaning and glazing the pans he and other bakers sold. What he achieved with the Pan-Glo opening was a facility that provided attention to detail and superior customer service. News of the facility's services spread quickly.

A second plant soon came on line in Maple Shade, N.J., followed by locations in St. Louis, Phoenix, Atlanta, and Jacksonville, Fla. Over time, Pan-Glo grew to dominate the industry, buying its largest competitor, Ekco Products, in 1998. Today, the Pan-Glo division operates 13 locations worldwide and has taken



its service international, forming Pan-Glo de Mexico, located in Toluca, Mexico, in 2002.

Expanding beyond traditional baking equipment, Mr. Bundy in the early 1980s started the American Pan Co. to manufacture commercial bun and pizza pans. He subsequently started manufacturing bread and specialty pans for the

commercial baker.

Russell T. Bundy Associates' operations also include DuraShield, which offers a flouropolymer pan coating applicable to both bakeware and cookware.

Mr. Bundy's interest in bakery memorabilia dates back to the early 1970s, when, after seeing a bak-

ery in Virginia close down and the subsequent disbursement of equipment, he decided to transfer a sign that had been displayed on the bakery to Urbana. Over the past 30 plus years, Mr. Bundy has collected signs, bakery equipment, memorabilia, containers, wax wrapping paper, transportation systems and advertisements from hundreds of bakeries. He displays them in the

Mr. Bundy has accumulated a vast collection of baking memorabilia that he displays in the Bundy Museum of the Baking Arts

Bundy Museum of the Baking Arts.

Reflecting on the museum in an interview with *Baking & Snack* in October 2002, Mr. Bundy said, "I believe we need to have a connection to our past. Our nation and the world have many wonderful museums on natural and scientific history. But my passion is for the baking industry, and this is a one-of-a-kind facility in

which I hope to preserve the craftsmanship and zeal of the past for the brighter future of our industry."

Among the museum's unique pieces are a Hostess Cake sleigh used between 1915 and 1920 to deliver Hostess cakes in northern Michigan, as well as an authentic working display of Continental Baking Co.'s automated Wonder Bread exhibit from the 1939 World's Fair at New York City.

Mr. Bundy acquires pieces through donations from bakers, finds at antique shows throughout the country and auctions.

Mr. Bundy wants to help out in the baking industry's future, too. In his acceptance speech into the American Society of Baking Hall of Fame earlier this year, Mr. Bundy offered this piece of advice for younger people in the industry:

"Love what you do for a living," he said. "Love your profession. If you don't love what you do, people can sense that. And you will not be successful."

He also advised "to never compromise your integrity, your loyalty and your honor. Your handshake should be better than a contract written by a lawyer."

He said industry should "strive to expand the knowledge of your products and never be satisfied with the status quo."

He added that all his children (four sons and three daughters) are involved in the business.

"We are a family business, and I've got a great family," he said. "All of my kids are part of our organization, and I thank all of them."