



At more than 115 years old, Tyndall Bakery has been named “Best in South Dakota” and is also mentioned in a book by Webster native Tom Brokaw. Owners Ed and Carol Radack intend to keep the legendary establishment going strong.

Radacks keep Tyndall Bakery tradition alive

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The members of Danzig Baptist Church in Tyndall perk up when they see Ed and Carol Radack coming through the doors on Sunday morning.

They’re grateful for all the faithful work the Radacks do for the congregation and the community. They appreciate the fact that Carol volunteers her time as a Sunday School teacher and Ed has served as a church trustee and always stays involved.

But they also know that when the Radacks come around, donuts can’t be too far away.

For the past 15 years, Ed and Carol have been whipping up irresistible cakes and confections as owners of Tyndall Bakery. The establishment was opened by John Moser in downtown Tyndall in 1905 and has changed hands over the years. But during that time, the bakery has maintained its status as a go-to sweet shop. Two years ago, Taste of Home magazine proclaimed it “Best in South Dakota.”

The Radacks bought the business from Bob and Judy Rueb after Carol’s employer, Chicago Rawhide, closed its doors. Looking for something different to do, Carol decided to go from building ball bearings to baking bismarcks. When it soon became clear Carol had her hands full with interminable shifts,

Ed left his job at the Department of Transportation to offer some help and the two have been baking shoulder-to-shoulder ever since.

While they learned the business on the fly, the couple remained committed to one thing: using the recipe that’s been handed down for decades. And the regular customers make sure they stick with that plan.

“That’s what keeps a lot of the old-timers coming back,” Carol said. “It’s a good product, it’s always home-made, and we always try to deliver the best service.”

On a recent Saturday morning there was standing room only as customers lined up for the apple fritters, long johns, kolaches, cinnamon twists and bismarcks. Most of them have called ahead to make sure their special orders are filled and they don’t miss out on their favorite selections.

One of them was Mike Scheetz, owner of the bowling alley across the street. He got one armload of fresh-baked buns for his business and another armload for himself and his staff.

“They’re the best around,” Scheetz said as he grabbed a bag of Bavarians. “They know what I like so they always have it ready for me.”

Scheetz turns to go get set up for local bowling league activities and the Radacks have slight smiles on their faces that seem to say, “Another satisfied customer.”