



VILLAGE OF THIENSVILLE

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TO: Village President
Village Board
FROM: Dianne S. Robertson, Village Administrator
SUBJECT: Administrator's Report
DATE: July 13, 2017

CERTIFIED MUNICIPAL CLERK

On Thursday, July 13, 2017 our own Village Clerk Amy Langlois earned the distinction of Certified Municipal Clerk! This was three years of hard work and study. Congratulations Amy!!

WOMEN OF INFLUENCE

Anna Bakalinsky, Owner and President of Mila's Bakery, received a Women of Influence Award by the Milwaukee Business Journal. I was honored to attend and congratulate Anna on this prestigious award. Congratulations to Anna and Mila's!

INCOMING REVENUE

\$ 13,839.49 2017 Fire Insurance Dues-State of Wisconsin

FAMILY BUSINESS

Anna Bakalinsky

MILA'S EUROPEAN BAKERY

Owner and president



“

*I grew up in this
business, so it's
in my blood.*

”

Walking into Mila's European Bakery, it's hard to ignore the alluring smells filling the air. There's an instant flash of nostalgia – like picking up a box of baked goodies on an early Sunday morning.

Behind the legacy bakery is its second-generation owner, Anna Bakalinsky, who is carrying on her family's old-style European tradition to a new generation. After all, food and eating represent family, she said.

“A bakery is a destination – it's not like picking up items at the grocery store,” she said. “It's about relationships. People love food. Food sparks conversation, it creates bonds. The local support has been so heartwarming.”

It makes sense then that the bak-

ery is located in the heart of Thiensville, right on Main Street, not far from where it all began.

Bakalinsky's parents, Mila and Mark Kofman, emigrated from the former Soviet Union in 1978. The couple arrived with their two children and \$500. What they didn't have, they made up with their strong determination to live out The American Dream. They opened Mila's in 1981.

While Mila, a food scientist, ran the bakery by day, Mark worked full-time as an engineer. On evenings and weekends, Bakalinsky joined her family as they hustled to fill customer orders and make deliveries. It didn't take long before word of the bakery's delectable sweets got around, and led to the bakery's success.

Upon earning a college degree, Bakalinsky briefly considered working in the travel industry, but found herself returning to her family's roots. She took over Mila's in 2008.

Carrying on a family business is no easy feat, but Bakalinsky hasn't been afraid to experiment. In addition to growing the bakery's wholesale side, private-label items, and the company's marketing efforts via media appearances and social media, Bakalinsky, 43, finds time to volunteer and give back to her community. She says her passion comes from her parents, and hopes to pass on their work ethic to her three children.

“Their strong work ethic, determination and tenacity has been instilled in me,” she said.

Bakalinsky doesn't always give herself enough credit, said close friend Julie Feldman.

She shares a story of a woman in Texas who called Mila's because she couldn't be with her mom on Mother's Day. Bakalinsky personally took the phone order, and hand-delivered the goods to the mother's home. It goes to show what type of caring person Bakalinsky is, Feldman said.

“There are certain values that mean something in business, and that is passion, hard work and relationships,” said Feldman. “Anna focuses on those values, while bringing those values up to date. That's what their family is all about, and that's what they bring to their customers.”

— STEPHANIE BEECHER