

Romania Country Bread in Steveston Village

Revised by Victoria Sara Dazin

Steveston, British Columbia

In 1878, Manoah and Martha Steves were the first families to settle on the southwest corner of Lulu Island, today's Steveston. They've lived there with their six children. In 1880, Manoah's son, William Herbert Steves, started to develop the town of "Steves". By 1890 it was known as Steveston with an opera house, church, hotels, stores, and Lulu Island's first newspaper and hospital.

Steveston is a beautiful fishing village with a laid-back atmosphere, great food, and rich history. If you're a fan of ABC's *Once Upon a Time*, you already know Steveston is kind of a magical place.



Storybrooke Country Bread

Romania Country Bread was the original name of a very popular Bread Bakery in Steveston Village, Richmond but currently, a big fake wood sign saying Storybrooke Country Bread covers the old one because of the

transformation into the fairy tale town of Storybrooke for the filming of *Once Upon a Time*.



Nicolai, the baker, used to operate Transylvania Bakery on Broadway on the west side of Vancouver before moving his operation here several years ago. He bakes his bread in a magnificent woodfired oven that occupies nearly half the space. He lists his occupations as “baker” and “mason”...implying that he builds his brick ovens – an ideal combination of skills considering the end product. But Nicolai is also an anachronism: woodfired ovens are becoming exceedingly rare as city officials are now reluctant to permit their construction due to fire safety and air-quality concerns.

Nicolai’s bread is made from organic, stone-ground whole wheat. The dough is then slowly risen using a natural sourdough leavening: strains of wild yeast, lactic acid bacteria, and other such microscopic beasts. This ecosystem thriving in the dough will ultimately impart a complex, sour tang to the finished bread. The texture also changes as the dough ferments – the crumb becomes glossy, open (with large, unevenly sized bubbles), and chewy. The crust turns crispy (but not hard) and mahogany in color under a layer of white flour as it caramelizes in the oven’s intense and even heat. The final aroma is a pleasant maltiness resulting from the complex biochemistry of this entire process.



The owner, Nick Constantin, opened this store twenty years ago and bakes his bread daily. When you cross that door you know very well where you are. The aroma is everywhere and if you just walk past, it'll draw you in! He doesn't sell anything but bread, just bread that takes around 24 hours to make from the beginning of the process until it's ready to be sold. It's baked in a large wood-fired bread oven at the back of the store that he built with his own hands.

But now only the bread is famous in town. Nick himself is quite a character with a strong peculiar personality known by all, locals, and regular visitors. He may very well shout at you from the back of his beautiful wooden store while you can try a free sample of his unique product while the line of customers behind you gets longer and longer. It's also easy to see him sitting on the chairs he has at the door outside discussing his everyday concerns with a friendly neighbor in the afternoon, after putting the dough in the oven for the next day's batch.



<https://yourvancouverrealestate.ca/vancouver-blog/photo-essays/2015/08/04/steveston-richmond>

About Bread Bakery in Steveston Village

" A bakery that smells like a bakery, with bread that tastes like bread. It's a very authentic place, with a passionate baker who knows how to make good bread without all the unnecessary and unhealthy additives you find in other bread. It's might not be cheap but it's worth it."

"The bread bakery is awesome! The place is a classic and the bread is not bad at all. The owner is funny and very rude though. Such a character."

<https://www.restaurantji.com/bc/richmond/romania-country-bread>

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TV shows and movies filmed in Richmond's Steveston Village.

While Steveston Village is known for a lot of things, it's mostly recognized as Storybrooke. The fictional town in ABC's a fairy tale/fantasy drama series *Once Upon a Time* showcases the best of the fishing town. It is the main setting for the first six seasons. Season 7 continues the stories with some of the original cast and new additions as well as a new setting: Seattle. It's still filmed in Hollywood North with places like New Westminster doubling as the Seattle streets.

Past popular TV shows like *Psych* and *Stargate SG-1* have also been filmed in the Steveston area.

Here are the four big movies filmed in Steveston Village.

Charlie St. Cloud (2010) It also used shots outside Romania Country Bread in Steveston Village; the same storefront that has doubled as Storybrooke's bakery in ABC's *Once Upon a Time*.

Diary of a Wimpy Kid: Dog Days (2012)

Godzilla (2014)

Power Rangers (2017)

<https://604now.com/hollywood-movies-filmed-in-richmond-steveston-village>