

Blue Loon Bakery  
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**Business:** Blue Loon Bakery was founded in 2018 as a community-focused bakery and 24-seat café. The owners believed a bakery in New London would serve as a draw to the Main Street area, create jobs in the community, and serve as a gathering space for residents and visitors alike. The bakery makes artisan breads, laminated pastries and desserts, as well as sandwiches, soups, salads and catering options. It is the only bakery making in-house breads and croissants in the Dartmouth-Sunapee region. In 2021, the bakery served almost 37,000 customers. Our hours decreased from five to four days a week in September 2022 due to staffing shortages.

**Panelist:** Co-owner and head baker Laurie Schive established the Blue Loon with her husband Mike Morgan. Laurie spent over 25 years working in and with the Federal Government, to include conducting risk assessments of foreign acquisitions of US companies and leading counterintelligence outreach to the US private sector, followed by five years as a risk and cybersecurity consultant with Pricewaterhouse Coopers. Mike spent 26 years in the Federal Government, followed by 18 years in the private sector in the areas of defense and geopolitical risk consulting. Laurie and Mike bought a house in New London in 2012 and have been year-round residents since 2016.

**BLB Employees:** The bakery currently employs 6 full-time and 15 part-time employees. Of the part-time employees, nine are high-school students and four are college students hired for the summer.

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