

45 PURCHASE ST – Hicks Bakery



Location

MBLU

26/ 74/B //

Owner

FLAHARDY DONALD & CYNTHIA J/T

Assessment

\$808,500

PID

1471

Building Count

1

Current Value

Assessment

Valuation Year	Improvements	Land	Total
2026	\$808,500	\$0	\$808,500

Owner of Record

Owner FLAHARDY DONALD & CYNTHIA J/T
Co-Owner

Address 5 PARSONS ST
NEWBURYPORT, MA 01950

Sale Price \$0

Certificate

Book & Page 43060/0030

Sale Date 11/10/2025

Instrument 1H

Ownership History

Ownership History

Owner	Sale Price	Certificate	Book & Page	Instrument	Sale Date
FLAHARDY DONALD & CYNTHIA J/T	\$0		43060/0030	1H	11/10/2025
SALUS RICHARD M	\$131,500		12637/0028	00	06/27/1994
VENTURA DANIEL T.	\$109,000		11105/0002	1L	01/22/1992

Building Information

Building 1 : Section 1

Year Built: 1916

Living Area: 1,446

Building Attributes

Field	Description
Style:	Condominium
Model	Res Condo
Stories:	2 Stories
Grade	Average +10
Occupancy	1

Interior Wall1	Drywall/Sheet
Interior Wall	
Interior Floor	Pine/Soft Wood
Interior Floor2	Carpet
Heat Fuel:	Oil
Heat Type:	Forced Air-Duc
AC Type:	None
Ttl Bedrms:	1 Bedroom
Ttl Bathrms:	1 Full
Ttl Half Bths:	1
Xtra Fixtres	
Total Rooms:	4 Rooms
Primary Bldg Use	
Atypical	
Fireplaces	
Num Part Bedrm	
Base Flr Pm	
Pct Low Ceiling	
Unit Locn	
Exterior Wall 1:	Clapboard
Exterior Wall 2:	Brick/Masonry
Roof Structure	Flat
Roof Cover	Tar&Gvl/Rubber
Foundation	
Security:	
Cmplx Cnd	
Xtra Field 1:	
Remodel Ext:	

Super	
Grade	

Building Sub-Areas (sq ft)Legend

Code	Description	Gross Area	Living Area
BAS	First Floor	1,060	1,060
FUS	Upper Story, Finished	386	386
FBM	Basement, Finished	350	0
FGR	Garage, Attached	180	0
FOP	Porch, Open	48	0
UBM	Basement, Unfinished	655	0
WDK	Deck, Wood	144	0
		2,823	1,446

Extra Features

Extra FeaturesLegend

Code	Description	Size	Value	Bldg #
FPL3	FIREPLACE 2 ST	1.00 UNITS	\$3,500	1

Land

Land Use

Use Code 1021
Description CONDO

Land Line Valuation

Size (Acres) 0
Depth 0
Assessed Value \$0

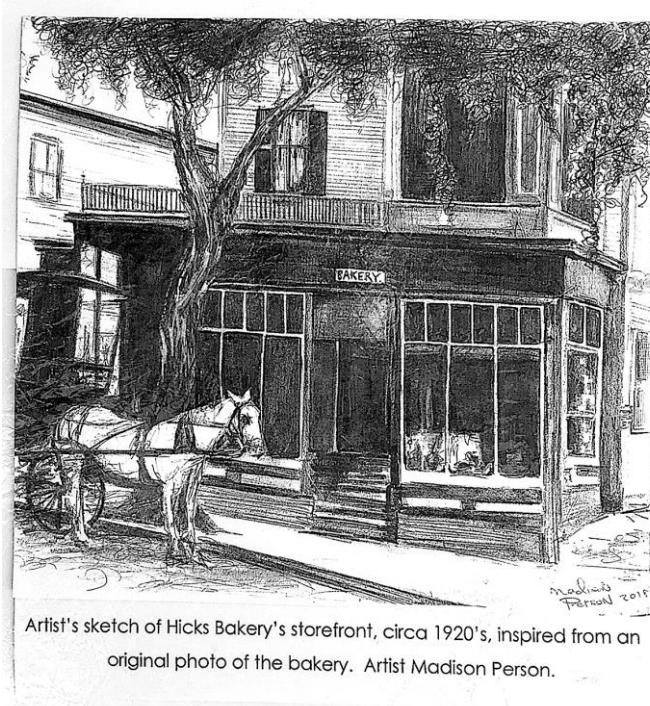
Valuation History

Assessment

Valuation Year	Improvements	Land	Total
2025	\$746,000	\$0	\$746,000
2024	\$699,400	\$0	\$699,400
2023	\$646,500	\$0	\$646,500

History of the House

Architecture: Utilitarian, Commercial



Artist's sketch of Hicks Bakery's storefront, circa 1920's, inspired from an original photo of the bakery. Artist Madison Person.

History of Hicks Bakery

“Newburyport residents had long enjoyed the baked goods created at what is now 45 Purchase Street, first Tibbetts and then Hicks Bakery. William Hicks purchased the property/bakery from Hanna Tibbetts, widow of Russel Tibbetts in 1914. William Hicks retired in 1961. The bakery closed in 1962.

In the 1800s Hicks Bakery was famous for sending horse-drawn carriages out into the streets to deliver freshly baked bread. Supplies for their famous baked bread and goodies would arrive on trains and stop on the tracks outside the back door of the bakery off Harrison Street, now part of the South End Clipper City Rail Trail.” ~ History courtesy of the current owner (August 2019)

Memories of Hicks Bakery courtesy of the Newburyport History Buffs:

“I grew up right next door and in the summer we'd wake up to the smells and sounds of people coming and going with their fresh donuts and would hear the constant squeak of the spring on the screen door as it would stretch and then the door would slam shut. It was a gentle wakeup call of another beautiful day in the sweetest little neighborhood called Joppa.”

“Loved that bakery, Mom would buy fresh bread, and while it was still warm we all got a piece with soft butter. Also the best bird's nests!”

“The fantastic smells of fresh baked bread and donuts use to make you hungry just walking by....”

“Was a wonderful bakery, knew them well, walked the railroad tracks for bakery goods from Water street during World War II.”

“I lived on Fair St and would walk down for a delicious honey dipped donut. You could smell the aroma before you got there.”

“I worked at Hick's when I was about 16. I remember filling jelly doughnuts and decorating cakes, part time during the school year.”

“My father, grandfather and three uncles all worked at Hicks Bakery. We heard many stories and enjoyed many great donuts and sweet treats, like Berths Janvrin's birds nests with coconut.”

“I walked by there every day on the way to Jackman. I lived on Madison at the time. Always the smell of bread. I never had the money to buy pastries.”

“Hicks was an icon in the south end of Joppa. My aunt lived across the street for most of her married life and she used to take me there when I was a kid in the late 50s. And I was told that the People's United Methodist church would buy birds nest cupcake bakery item for the

members of the Sunday School for their birthdays.”

“We walked past Hick's Bakery every day to and from the French School. Sunday morning extra special treat was donuts after church. Their bread was like home made, but the most wonderful thing to me as a child, was the dessert Bird's Nests.”

“When I was young, on the way to Sunday School we got a nickel for the offering plate, and a nickel for a donut at Hicks.”

“On our way to the Brown School, we would often stop and buy a fresh made blueberry muffin, still warm. The cost, 5 cents!”

“They use to cook turkeys for Thanksgiving dinner that people could buy.”

“Some years people from Joppy could bring their Thanksgiving turkeys to the bakery to be cooked in their large ovens.”

“They did the beans, and at Thanksgiving time, roasted turkeys for customers.”

Working at Hicks Bakery ~ “I got up at 1:30 am and work began a little after 2:30. There would be notes on the rack of what was needed. There was a large mixer and I would weigh the flour and add what was needed, then take the mixed batter and put it on the big bench. It was rolled to where it could be cut and weighed, and with the finishing touches it was put in the pans to be baked. I learned in a hurry to sprinkle flour on the bench while working the dough so that it would not stick to bench. I fried the donuts and put on the coatings and then put the finished items on trays and took them to the front where they were sold. There was a large door with a platform outside for loading and unloading. When the freight cars stopped, the freight car door would open and a train crewman would pull things to the door which we would put on the platform. I remember carrying 100-150 pound flour sacks and boxes of shorting and sugar to the store room to the right of the loading door. I left early as I had to go to school.”

References:

Drawing of Hicks Bakery by Madison Person

Poster for “If This House Could Talk”

Collection of Local Memories, Newburyport History Buffs, 2019

