



## Thomas J. Eiden

November 11, 1952 - October 20, 2015

Thomas J. Eiden passed away on October 20, 2015. He had recently been seriously ill. Tom was born November 11, 1952 in Oshkosh Wisconsin. He moved with his family to Fond du Lac in 1956 and has resided in the city all of his life. He attended local schools and graduated from Moraine Park Technical College. He worked as the lead baker for Schreiner's Restaurant in Fond du Lac for 30 years, during this time his desserts, especially his pies, became favorites of the patrons and some were recognized with prestigious awards. At the time of his death, he was employed as a baker at Festival Foods in Fond du Lac. Tom never married but was a central part of each of his sibling's family lives. His parents, Kenneth W. Eiden, Sr. and Blanche Eiden, and a sister, Karlene Smith preceded him in death. Two brothers, Kenneth W. Eiden, Jr. and his wife Hildegard of Appleton, and James E. Eiden and his wife Amy of Green Bay; a brother-in-law, Dan Smith and his wife Jeanne; and eight nephews and three nieces survive him. Private family services will be held at the Chapel of the Risen Christ Mausoleum in Calvary Cemetery at a later date. Cremation has taken place. In lieu of flowers, memorials may be directed to the National Multiple Sclerosis Society.

# Tribute Wall

SF

“ Grew up with the Eiden family on 18th Street. Many fun memories. My condolences and prayers for peace.

Sue Fischer - October 26, 2015 at 12:00 AM

RW

“ Please take comfort in the fact that God will make you firm and he will make you strong. He will ground you at time time of sorrow. 1 Peter 5:10

R T W - October 26, 2015 at 12:00 AM



“ Ken, Jim and Family,I was deeply saddened to hear of Tom's death. For the 20 plus years we worked together we had many many special times. Our conversations during our work hours could go on for hours. Even though a private man he would share many things especially family stories, with me as we shared the work space together at Schreiners Bakery. My most amazing story I think will always be the time we used some left-over cherry juice, when making pie filling, to make some wine on the bottom back shelve in the bakery. Even though when the tasting was to take place our manager told us to dump it. It was of great quality I'll have you know. We shared many ideas and stories during our wee-hours of the night/morning as we baked those thousands of desserts for all the world to enjoy!! I always tried to surprise him with a phone call on his birthday. Although he thought birthdays were frillious I told him they were special and so was he! My regards,JoAnn Mischo

October 24, 2015 at 12:00 AM