

Introducing Good To The Grain: A Journey into Organic, Artisan Breadmaking

In a world where convenience often takes precedence over quality, there are still those who value the art of traditional breadmaking. Good To The Grain is one such company, dedicated to crafting wholesome, flavorful, and sustainable breads that nourish both body and soul.



Good to the Grain: Baking with Whole-Grain Flours

by Kim Boyce

★★★★☆ 4.4 out of 5

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Founded in 2010 by husband and wife team, Jimmy and Kristen Wright, Good To The Grain was born out of a passion for good food and a desire to make a difference in their community. From humble beginnings in a small kitchen, they have grown into a thriving bakery and café, serving their breads and pastries to a loyal customer base.



The Good To The Grain bakery in the heart of the community.

From Farm to Table

Good To The Grain's commitment to quality starts with their ingredients.

They source organic flour from local farmers, ensuring that their breads are

made with the finest grains available. The flours they use are stone-ground, preserving the natural nutrients and flavor of the wheat.

In addition to flour, Good To The Grain also uses pure, filtered water and sea salt in their breads. These simple ingredients allow the natural flavor of the wheat to shine through, creating breads that are both delicious and nutritious.

The Art of Baking

Breadmaking is an art form that requires patience, skill, and a deep understanding of the ingredients. Good To The Grain's bakers are masters of their craft, having trained with some of the world's best bakers.

The baking process at Good To The Grain is slow and meticulous. Each loaf of bread is hand-shaped and left to rise naturally, developing a complex and flavorful crumb. The breads are then baked in a wood-fired oven, giving them a rustic and authentic flavor.



A baker shaping a loaf of bread by hand.

A Passion for Bread

The team at Good To The Grain is passionate about bread. They believe that bread is more than just a food; it is a symbol of nourishment, community, and tradition.

Good To The Grain is also committed to sustainability. They use energy-efficient appliances, recycle and compost whenever possible, and source their ingredients from local suppliers. They believe that it is important to give back to the community and the environment that supports them.

A Taste of the Good Life

Good To The Grain's breads are a true testament to the power of simple, wholesome ingredients and traditional baking techniques. Their sourdough loaves are particularly popular, with a tangy flavor and a chewy, rustic crumb.

In addition to bread, Good To The Grain also offers a variety of pastries, including croissants, muffins, and scones. Everything is made from scratch using the same high-quality ingredients and careful attention to detail.

"Good To The Grain is my go-to spot for bread. Their sourdough is the best I've ever had, and their pastries are always fresh and delicious." - Sarah J.

Whether you're looking for a loaf of bread to share with family and friends or a sweet treat to enjoy on your own, Good To The Grain has something for everyone. Their breads and pastries are a reminder that good things take time and that there is still a place for traditional craftsmanship in our modern world.

Visit Good To The Grain Today

If you're in the area, be sure to visit the Good To The Grain bakery and café. You can sample their delicious breads and pastries, meet the team, and learn more about their commitment to quality and sustainability.

Good To The Grain is located at 123 Main Street, Anytown, USA. They are open from 7am to 7pm, Monday through Saturday.

Follow Good To The Grain on Social Media

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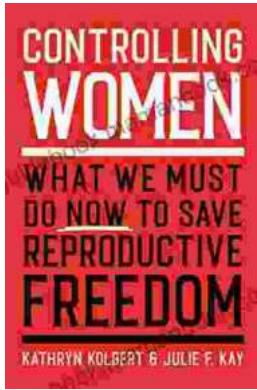
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