

THE
GRAINERY
— CHIMACUM VALLEY, WASHINGTON —

Why is the crust so dark?



Many of our loaves are baked on the farm in our woodfired brick oven. These hearty, nutritious loaves have a French-style 'bien cuit' finish with a dark, caramelized crust and rich flavor profile. This technique highlights

the inherent complexity of our organically-grown, stonemilled grains. Formed by the elements of soil, rain, fire and human love, we hope you enjoy your loaf!