

SPOIL HER on Mother's Day



Make-It-For-Mom Giant Cookie Kit

Tell your mom she's the world best in the sweetest way possible— with a frosted cookie decorated by you!

starting at
\$7



Make-It-For-Mom Breakfast Kit

With a loaf of our cinnamon chip bread and one of our specialty syrups, you make mom a divine "breakfast in bed" of hand-dipped French toast.

starting at
\$16



Make-It-For-Mom Dinner Kit

Give mom the night off by preparing dinner. We make it easy with fresh baked bread and tasty dry soup mixes.

starting at
\$14

Pre-order for pick up
Friday, May 9 or Saturday, May 10



MAY 2025



Farmer's Market Saturdays



Farmer's Market
on Main Street
May 6 to Oct 14
8 am - 12:30 pm

The Main Street Farmers' Market is back in session! Stop by Great Harvest on your way. We're within walking distance, and we'll have free samples to share.



Great Harvest Bakery and Café
502 Burnett Avenue, Ames, Iowa 50010
515-598-2624 ames.greatharvestbread.com

Tuesday-Saturday 7am to 2pm

Celebrate Bread



Thursday, May 15
Friday, May 16



Farmhouse White
or
Honey Whole Wheat
for only **\$5.15**
Two days only!

3 reasons

Great Harvest whole grain bread is unique!

Our whole grain flour is fresh.

We value the nutritional content of whole grains. That is why we make breads and sweets with fresh 100% whole wheat flour.

We start by sourcing non-GMO wheat kernels from the Golden Triangle, an area recognized for growing the best wheat on earth.

Our bakers then stone grind these premium kernels to produce fresh whole wheat flour in our own on-site mill. We use our 100% whole wheat flour within 72 hours of milling to mitigate nutrient loss.

Our bread making process is long.

Many commercial breads take shortcuts and use artificial boosters to produce more bread in less time, but such an approach misses the superior texture and complex flavor of double rising and hand kneading.

Our elaborately long, traditional method of bread making gives Great Harvest bread its exquisite flavor and texture.

Our bread stays fresh without artificial preservatives or additives.

The natural preservative quality of our bread making process is what makes our bread last without chemicals or additives.

Indeed, our flour is so fresh that our bread lasts up to 14 days on just your counter without refrigeration.

Plus, fresh milled flour produces phenomenal-tasting baked goods!