



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.

\$16



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



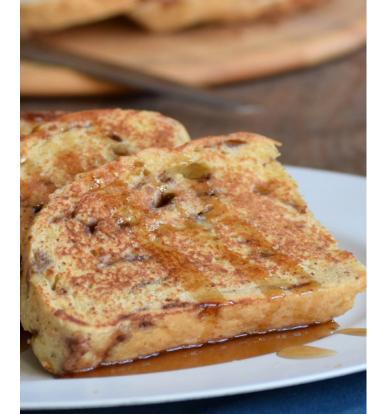


Farmer's Market Saturdays



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



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!