

BAKERY

fiveonthree

LOGAN DESPAIN

Owner, Great Harvest Bread Company

Great Harvest Bread Company starts by milling our own fresh whole wheat right in our bakery. We turn that into individual, hand-kneaded loaves of bread made with basic and pure ingredients.



With that same delicious bread, we create mouthwatering sandwiches. We also have sweets, bake-at-home mixes and soups and salads.

Business address: 1201 E. Spring Creek Parkway #100

Industry: Bakery/Deli

Year opened: 2012

Total number of employees: 10

What does your business offer that is unique compared to similar businesses?

When we say fresh, we mean fresh. Our breads have no preservatives or additives, yet they stay fresh for up to 10 days (and often longer!). We specialize in whole wheat breads, but have many other options, such as our cheddar cheese bread and cinnamon burst bread, which makes fantastic French toast!

What is the most important part of your job on a daily basis?

Quality products and exceptional customer service. Making bread is a time-consuming process, but we still knead every loaf before it's baked, and when we bag and twist-tie the bread we give each loaf a little hug.

What are your keys to success?

Our loyal customers. We offer free slices of bread or sweets to everyone who walks in our door. They're not of-

fered as samples or for people simply to try our products; they truly are offered as a thank you gift to customers for simply coming to our bakery. Also, keeping our food fresh, healthy and delicious.

What surprises you most about your job?

Every day customers visit us and say "I didn't even know you were here!" We're tucked around the corner from other businesses in our shopping complex (northeast corner of Spring Creek and U.S. 75) and many people might miss us. But we're here...and the smell alone is a great reward for finding us!

Tell us something most people wouldn't know about your company.

We have a giant mill in a special room at the back of our bakery. We grind our own whole wheat there to get the freshest and best tasting bread. This in-house milling is done at every one of the more than 225 locations across the country. Also, we like to carve our names as a decoration on the top of the breads, so if you find a decorative letter on the top of your bread it's from an employee's name that we spelled out as we kneaded the bread.