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Owensboro Great Harvest wins unprecedented 5th ‘Phenomenal Bread Award’

Dillon, Mont., April 4, 2015 – Great Harvest Bread Company, now serving Owensboro from two locations -the original location at 3211 Frederica St and their new Café at 4431 Springhill Drive (out Hwy 54)., won the prestigious “Phenomenal Bread Award” during the company’s recent annual convention in New Orleans, Louisiana. The bakery was one of five bakeries around the country chosen to win the award. They also brought home this prestigious award in 2001, 2007, 2012 and 2013.

The award recognizes the bakery’s top quality bread. Bakeries submit their products through various rounds of taste tests where items are evaluated on numerous characteristics including taste, volume, appearance, and texture. The top five scorers of bakeries more than two years old are eligible for the coveted honor. “This is the one award my team and I get so excited about” says Garrard. “I believe our emphasis on quality is the cornerstone of our success. It’s always been what drives us – our craft, our customers and being connected to the community.”

“Bakery owner Greg Garrard and his great baking team have done a phenomenal job connecting with their community and becoming an important part of the neighborhood,” says Mike Ferretti, president of Great Harvest Franchising, Inc. “Not only do they create amazing fresh whole wheat bread, they also take joy in supporting their neighbors, which creates a loyal following and exemplifies the Great Harvest spirit.”

Originally founded in 1976 in Great Falls, Mont., Great Harvest Franchising Inc. has more than 200 bakeries located throughout the nation including Alaska and Hawaii. Great Harvest is known for its handcrafted breads made with freshly ground, whole wheat from the high plains of Montana. Today, the neighborhood bakeries create an array of legendary fresh baked breads and goodies, as well as specialty items during holidays. Unlike most American bakeries, Great Harvest mills its whole wheat *daily*. The fresh flour is used within two days to guarantee optimum freshness, nutritional value and taste.

