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Little Tastes of the Dahlia: Shepherd's Grains Feb. 23rd, 5:30-7pm

Please join us for the next in our series of Little Tastes of Dahlia featuring Shepherd's Grains

Sometimes the most taken-for-granted ingredients, gone so long forgotten in the backs of our cupboards make for the best of Little Tastes. This time we will delve into the fascinating land stewardship which produces the incredible flours we use exclusively to create our Dahlia Bakery Breads. Carl and Fred of Shepherd's Grains, a sustainable wheat co-op out of Eastern Washington, will cross the mountains to tell us all about their no-till method, organizing unruly wheat farmers, and getting this ancient product to a modern market while our head baker, Wendy Sherer, leads us through the trials and tribulations along the road to the perfect loaf of bread, pizza dough, crackers and more!

Non-refundable tickets are \$25 per person. Space is limited. Please contact Jessica Prince for reservations, jessicap@tomdouglas.com or 206-682-4142.

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