

Two former Baking and Pastry Arts Instructors from SAIT are about to realize a dream. On July 31, 2010 Wilde Grainz Artisan Bakery is opening at 1218 9th. Ave. SE in Inglewood. Karen Schoenrank and Teddi Smith are working hard to get the bakery ready in order to help Inglewood celebrate Sunfest and the Fringe Festival.

With a strong sense of community, Karen and Teddi are looking forward to becoming actively involved with the community of Inglewood and its continued growth and success. In addition, being two farm girls, they plan on supporting the farmers of Alberta by buying as much local products, and produce as possible.

Wilde Grainz Artisan bakery believes in a motto of Simple, Sweet and Savoury. The two gals are bringing back Traditional Baking, (the bread alone takes three days to produce). With the use of traditional techniques all you will taste are the true flavours of the ingredients. The Multi Grain Bread is full of organic grains and “have you ever tasted purple bread before? “Wilde Grainz is sprouting the Antho Grain which is a purple wheat high in Antioxidants. (No commercial flour used in this loaf.)

Not only will the bakery have bread but also a selection of pastry “to die for”. Using nothing but the best ingredients and showcasing seasonal, local fruit and berries, the pastry tastes as good as it looks. If you need a chocolate fix, come try the Chocolate Almond Torte or the Chocolate Caramel Tart. The bakery will also do special cake orders and wedding cakes.

Wilde Grainz Artisan Bakery will be open Wednesday to Sunday, from 10:00 am – 6:00 pm. The Grand Opening will be on August 7, 2010. Come check out the bakery at Sunfest and receive a 10% coupon on all loaves of bread and the best cinnamon buns you have ever had. (Coupon is only redeemable during the Grand Opening.)

Karen and Teddi would like to thank the community of Inglewood for being so friendly and welcoming to us.

Check out the web site www.wildegrainz.com for more information on the bakery and up-coming classes.