



Contact: Tom and Paige Williams
Cary Great Harvest Owners
Phone: 919-460-8158

CARY GREAT HARVEST BAKERY PLACES IN TOP FIVE IN SALES GROWTH

DILLON, Mont., April 6, 2010 – Cary’s Great Harvest Bread Company located at 1220 NW Maynard Rd. received the prestigious honor of placing in the “Top Five” bakeries for sales growth in 2009 during the company’s recent annual convention in Napa Valley, California. In terms of percentage growth, the bakery was number one out of more than 200 bakeries system wide.

“Cary bakery owners Tom and Paige Williams and their great baking team were up against some of the finest bread artisans in the country,” said Mike Ferretti, president of Great Harvest Franchising, Inc. “It felt great to recognize them. Not only do they create amazing fresh whole wheat bread, they also take joy in supporting the local community, and championing environmental causes within our organization. Their sales growth proves they love their community, and their community loves them!”

The Cary bakery has been in operation since 2006 and is known for its community involvement, especially as it relates to educating customers about the health and nutrient benefits of whole grains in the areas of endurance, weight management, and the prevention of diabetes, heart disease and some forms of cancer. The bakery also frequently hosts slicing events at area functions, makes regular bread donations to local charities, and offers “ample” samples of their fresh breads every day.

“We are thrilled to receive this recognition,” bakery owners Tom and Paige Williams said. “We work hard doing what we love in a community that’s amazing. That’s always been what drives us – our craft, our customers and being connected to the Cary community. We could not have achieved this honor without the support and loyalty of our customers who serve as our brand advocates across the Triangle.”

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 sweets, 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.

