

SUPPORTING SMALL FAMILY FARMERS



On the eastern edge of the Rocky Mountain Front, midway between Great Falls and Glacier National Park, some of the finest hard red wheat in the world springs from the Montana plains. Naturally high in protein, it bakes an incomparable loaf of bread.

Tex Crawford is as much a product of this land as the wheat crop he raises. Come harvest time, outside the tiny town of Valier where Tex grew up, three generations of the Crawford family bring in the wheat. Tex's son, Cory, who studied biochemistry at Montana State and understands the science behind producing a superb crop, is at his father's side. So is Tex's 85-year-old father – officially retired, he drives in 80 miles from Great Falls each harvest morning to ride a tractor and follow the combines in the seasonal ritual that defines the Crawford family identity.



When the wheat has been cut and delivered to a small mill in nearby Conrad, it's cleaned, bagged, and ready for Jason Maisch, Great Harvest's buyer, to inspect and test-bake. The dense, hearty bread that results keeps Great Harvest coming back to small family farmers like the Crawfords, whose intimate connection with the Montana soil is the link to the quality loaf on your table.

