



Welcome to Bread and Flours

- We are an artisan naturally leavened whole grain sourdough bread company.
- We grind fresh flour into all of our loaves on a commercial mill.

- All our handcrafted selections are preservative free and dairy free. Yes, everything.(vegan)
- We also work with high quality boutique producers, that are family owned and operated, producing exceptional products.
- The window to place your orders for Sourdough loaves is Sunday evening through Wednesdays until 5pm. We then place all sourdough "out of stock" on our website.

- We begin preparing all sourdough beginning Wednesday evening. The window to place your order for the other pantry selections is open until 12 noon on Fridays. Following we will place all our products "out of stock" until Sunday evening where we will upload a new menu.
- Our menu changes weekly, and is updated Sunday evenings.

Deliveries:

- We provide contactless delivery service.
- All orders are charged \$2.50 per order for delivery.
- We deliver only to the Coachella Valley, California.
- Deliveries are on Saturdays between 8am and 5pm.

- Our delivery routes are “optimized” for efficiency. Your delivery times can vary week to week depending on the number of orders, and your location.
- Your payment is your guarantee for your delivery.
- **Desert Hot Springs Customers** - we meet ALL our DHS customers for their orders on Saturday mornings at the Chevron Station, 845am :

22600 Palm Dr, Desert Hot
Springs, CA 92240.