



A Bigger Bakery

After a major expansion to their small building in the Tolovana Park area of Cannon Beach, Waves of Grain Bakery is now offering a fresh baked selection of artisan breads, desserts, lunch wraps and a wide selection of sweet and savory baked goods.

Waves of Grain in Cannon Beach reopened in May after a major remodel expanding quarters to the delight of their customers. What is your pleasure? Cheese biscuits? One-Eyed Willies? Cranberry Bread? Spelt Muffins? Or, you might be a fan of the delicious artisan breads now being baked in the new ovens: ciabatta, challah, sourdough and foccacia. All this and much more is made fresh daily with care and professional expertise by the owners, Jason and Hillary Fargo, who trained and worked with several expert bakers before they opened their own bakery.

They are here because they love it. "We were married here and this is a

very special place for us. We fell in love with the building we're in, knowing that we would need to remodel almost immediately because we wanted to add bread to our handmade pastries." They multiplied their oven capacity by a factor of twelve, and now use both convection and steam ovens. Customer response during their first summer with the new equipment has surpassed their wildest expectations. There are regulars standing at the door at 7am each morning, eager to see what is offered.

Their melt-in-your-mouth quiche has become a lunch staple around town, as have a daily selection of wraps. Wraps usually including a choice of vegetarian and chicken, such as a Greek veggie wrap with hummus or chicken Caesar, or a Black and Blue chicken with spicy chicken and blue cheese.

Hillary is a fourth-generation Oregonian who uses flour from wheat grown on her family's farm, which is transitioning to organic, and makes granola modeled after her grandfather Jim Hill, Jr.'s recipe. "Grandpa became a health nut when he was 86 and lived to be 96, so he had something right." The granola is made without refined sweeteners or dairy products and with a healthy dose of flax seeds. It is sold by the pound and is always fresh, crunchy and tasty.

There are no trans-fats in anything; they use canola oil or butter. Coming up this winter will be soup, perhaps a pesto chicken salad - whatever feels right and can be made with the freshest local ingredients. Now, if we could only convince them to stay open for dinner! Waves of Grain Bakery is located at 3116 S Hemlock St in Cannon Beach, (503) 436-9600. - Valerie Ryan

At left, Jason and Hillary Fargo at Waves of Grain Bakery. Several of the bakery's offerings use flour from wheat grown on the family's farm.