

EthosTM

BAKERY & STONEMILL

From here, for here.



Angela Kora

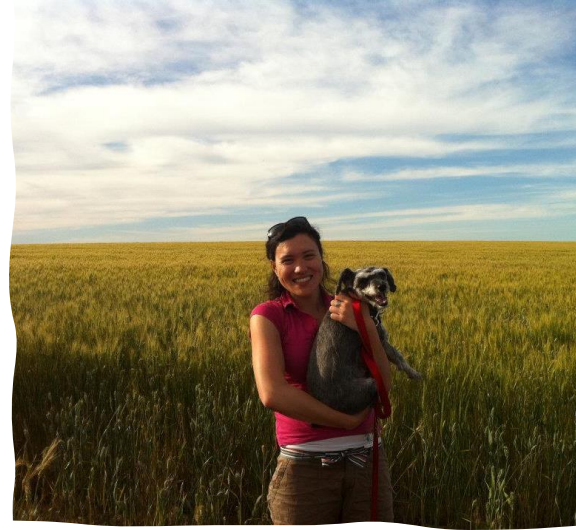
Owner of Ethos Bakery & Stone Mill, established in Richland, WA in 2011

Connecting Our Community with the Farm

- Ethos was one of the first Washington bakeries to use local Washington Wheat through direct farm partnerships – we've been milling since day one, back in October 2011.
- We began with milling our own wheat for our products and now provide retail and wholesale flour regionally and ship nationally.



Farm Partnerships over the Years

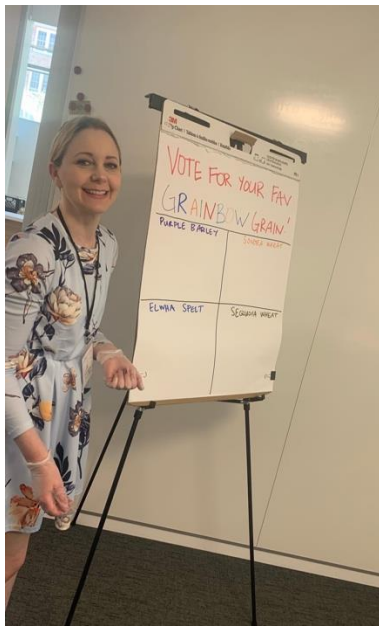
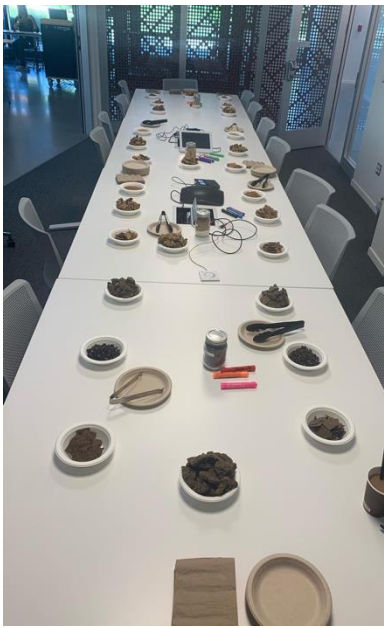


- First wheat farm collaboration with the Pierrets in 2011
- Palouse Heritage found us in 2016
- Moon Family Farm found us in 2017



Ethos and Moon Family Farm

- **Purchasing:** We've milled tons of Moon Family grains, using both a Meadows 8" mill and a 20" New American Stone Mill.
- **Education:** hold farm tours for our Ethos team, plus opportunities for customers and vendors to visit and learn.
- **Marketing:** Collaborated on events like Bread Fest, grain tasting, classes, and more!



Ethos and the Moons over the Years



Our whole grain reach extends to more than 20 wholesale business partnerships through baked goods and whole grain Washington flour

2024 and Beyond

- Upgraded to a second 48” New American Mill.
- Purchased a sifter to expand our product options and enhance market viability.
- Pursuing regional school partnerships and wholesale opportunities.
- Continue public education through tastings and classes.

