



Meet Stefan **Senders, co-owner** **of Wide Awake** **Bakery...**

1. Describe Your Business:
We are a bakery! We make bread, pastry, pasta, granola, cookies... and all that good stuff. We work in partnership with our farmer, Thor Oechsner, and with our millers, Farmer Ground Flour, to bake great

bread with locally grown, locally ground, organic flours. We make all our bread by hand, and we bake in a large wood-fired oven. We are different.

2. Tell us your story:

It all started when Thor Oechsner came over for dinner. We were eating, drinking a little wine, and talking. He was excited because he was about to start milling flour. We were eating bread that I had made. You can imagine the conversation: "Wow! You should start a bakery that uses my flour!" By morning, and some wine, later, it started to seem like a good idea.

3. What has helped you succeed and gain experience?

We bake really excellent bread, and plenty of it. You should try some.

4. What inspires you?

I'm very inspired by our local food community. Awesome people! Making fabulous food! Really, we are so lucky to be living here at this moment. I am proud to be a part of it.

5. What keeps you up at night? What are your challenges?

We have the same challenges any business faces.

6. What is your favorite local activity?

I love our music scene.

7. Is there anything else we should know about you?

I work with some FABULOUS people! My wife runs Finch Farm, where she raises grass-fed lamb. I work with Rachel Ostlund of Kinship and Company. I have the pleasure of baking with some of the finest, funniest, and most artistic bakers I've ever met.