

## Sourdough Breads - Made in and around Eugene, Oregon.

<u>Type of Sourdough</u>	<u>Length</u>	<u>whole grain</u>	<u>refined</u>	<u>Organic</u>	<u>Bleached</u>	<u>Enriched</u>	<u>Bromulated</u>
<b>Barry's Espresso Bakery &amp; Deli</b>							
Sourdough	?	0%	100%	No	No	Yes	No
<b>Bread Stop, The</b>							
White Sourdough	8-10 hours	0%	100%	flour	No	Yes	No?
WW Sourdough	8-10 hours	50%	50%	flour	No	Yes	No?
Rye Sourdough	8-10 hours	20%	80%	flour	No	Yes	No?
Potato Onion Dill	8-10 hours	0%	100%	flour	No	Yes	No?
Kalamata Olive	8-10 hours	0%	100%	flour	No	Yes	No?
SD Baquettes	8-10 hours	0%	100%	flour	No	Yes	No?
<b>Cottage Grove Farmhouse</b>							
All flours are freshly ground with stone mill at the bakery.							
WW Sourdough	5+ hours	50%	50%	yes	No	No	No
* Hazelnut Cranberry SD	5+ hours	50%	50%	yes	No	No	No
<b>Eugene City Bakery</b>							
Sourdough	1/4- 2 hours	0%	100%	yes	No	No	No
Sourdough Baguette	1/4- 2 hours			?	No	No	No
Multigrain Sourdough	1/4- 2 hours	50%	50%	?	No	No	No
Multi-Grain Raisin Walnut Sourdough	1/4- 2 hours	50%	50%	?	No	No	No
Sour French Rye	1/4- 2 hours			?	No	No	No
Whole Wheat	1/4- 2 hours	90%	10%	?	No	No	No
Pane Siciliano	1/4- 2 hours	?	?	?	No	No	No
<b>Specialty Breads:</b>	1/4- 2 hours	?	?	?	No	No	No
Pain de Campagne	1/4- 2 hours	?	?	?	No	No	No
Emmenthaler Red Onion Sourdough	1/4- 2 hours	?	?	?	No	No	No
Potato Green Onion	1/4- 2 hours	?	?	?	No	No	No
Sweet Potato Pecan	1/4- 2 hours	?	?	?	No	No	No
Grafton Village Cheddar Sourdough	1/4- 2 hours	?	?	?	No	No	No
Chocolate Cherry Sourdough	1/4- 2 hours	?	?	?	No	No	No
<b>Hidaway Bakery</b>							
2-3 day process							
Country Levan	8-12 hours	30%	70%	Yes	No	No	No
Kalamata Olive	8-12 hours	10%	90%	Yes	No	No	No
Sourdough	8-12 hours	10%	90%	Yes	No	No	No
Seeded Sourdough	8-12 hours	10%	90%	Yes	No	No	No
Spelt Loaf	8-12 hours	50%	50%	Yes	No	No	No
Light Rye	8-12 hours	40%	60%	Yes	No	No	No
Old World Rye	8-12 hours	100%	0%	Yes	No	No	No
Volkenbrot	8-12 hours	100%	0%	Yes	No	No	No
<b>Marche' Provisions</b>							
French Breads	24 hours	0%	100%	Yes	No	No	No
Batard	24 hours	0%	100%	Yes	No	No	No
Levan	24 hours	50%	50%	Yes	No	No	No
<b>Market of Choice</b>							
Sourdough	1 1/2 hours	0%	100%	No	?	Yes	?
Garlic Sourdough	1 1/2 hours	0%	100%	No	?	Yes	?
<b>Metropol</b>							
Whole Wheat	?	60%	40%	No	No	Yes	No?
Eugene Sourdough	?	0%	100%	No	No	Yes	No?
Walnut Sourdough	?	60%	40%	No	No	Yes	No?
<b>New Day Bakery</b>							
Used sourdough starter in everything, but also used yeast.							
Whole Wheat	2-4 hours						
White	2-4 hours	0%	100%				
100% Whole Wheat	2-4 hours	100%	0%				
<b>Palace Bakery/Full City Coffee</b>							
Not sold as loaves - Available only in their restaurant							
White	1/2 - 2 hours	100%	0%	No	?	?	?
Wheat	1/2 - 2 hours	50%	50%	No	?	?	?

Please note that this info comes from an informal phone call, and cannot be guaranteed to be accurate. Percentages are only approximate, and information is subject to change.