



# History

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My name is Mathieu Choux I am from Burgundy France, where my parents were restaurateur. I learned early on the dedication it takes to cook, bake and serve great food.

I moved to Boise in 2001 to open a restaurant named Café de Paris, where we made everything from scratch including our baked goods. After a few years local restaurants and coffee shops wanted to buy our breads and pastries so I started Gaston's Bakery named after my grandfather.

Gaston's Bakery opened in 2006 with a purpose of making fresh breads and croissants to supply our own restaurant and local shops.





# Values

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- Employees: We have a growing crew of 35 employees, where we work with a friendly atmosphere.
- Formulas: We use 100% butter in our croissants, no dough conditioner in our breads, most of them use starters and we are starting to mill flour that we use in some of our baked goods.
- Customers: Deliver baked goods they are proud to use and sell to their customers.



# Today

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- We use over 500,000 lbs of flour per year, only 8% of which is milled at the bakery
- We sell our breads and pastries fresh locally, frozen in the neighboring states with food distributors and our croissants nationwide with Sur La Table
- Our main challenge is to maintain consistency with rapidly increasing volumes.





# Tomorrow

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- We have a very exciting goal: mill a 100% of the flour we need and stop using white flour. 😊 we will switch over 50% of the flour by the fall and hopefully all of it before the end of the year.
- Buying local wheats, milling, baking breads and pastries is fascinating to me, I am learning as I go and they are lots of advantages: Flavors, freshness, carbon footprint and most importantly connecting with the farmers that grow the wheat.



# The Mill



- We have a Unifine mill. It is a wonderful, it produces a very fine flour and can mill wheat, corn, buckwheat and other grains. We make a fine whole wheat flour and a high extraction (sifting out 7 to 9% of the wheat kernel)
- We mill mostly hard red spring wheat and hard white.





## A few pictures of the bakery

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- Even though we do mostly wholesale, we have a little shop at the bakery and we participate in two farmers market weekly.





# The mill set up





# Bakery/ ovens





# Bakery mixing/ shaping

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# Pastry Room





# Henry @ Winnower Farm with 10 acres of Hard White Spring Wheat

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# Contact Info

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