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**La Farm Bakery to expand,
introduce café serving breakfast, lunch and dinner**

[Cary, NC – October 21, 2008] – In early 2009, nationally acclaimed La Farm Bakery (4248 Cary Parkway, Cary, NC 27513; 919-657-0657; www.lafarmbakery.com) will expand and introduce a café to their current bakery and retail store. “We’re excited to give our customers what they’ve been asking for – a bakery *and* European style café, where customers may sit comfortably and treat themselves to Lionel’s handcrafted breads anytime – whether a croissant for breakfast, tartine at lunchtime or wine and cheese in the evening,” explained co-owner Missy Vatinet. Meanwhile, French trained Master Baker Lionel Vatinet explained that this expansion will enable him to produce even more artisanal breads and pastries, providing more selection for the Cary store, for wholesale customers such as Whole Foods Markets, and for customers around the nation that have breads express mailed. Vatinet is also delighted to bring a slice of his French life to North Carolina, “I’ve always looked forward to the day when La Farm Bakery could offer a full menu and be a gathering place for our customers at all hours of the day, just as a boulangerie is for every Frenchman.”

The sight and aroma of freshly baked bread will remain central to the bakery and dining experience at La Farm Bakery. A convivial French bakery and café setting unlike any other in the area, patrons will have full view of Master Baker Lionel Vatinet and his apprentices kneading, shaping and baking breads in their European hearth oven. The new café will feature a communal farmhouse table for 10, as well as seating at café tables for 50 indoors and 25 outdoors on the covered patio.

La Farm Bakery’s new menu will be a showcase for Vatinet’s artisanal breads. Morning sandwiches, or tartines – a toasted and melted open-faced sandwich – and decadent pastries, will be available from 7am to 10am, while the Afternoon/Evening menu, available until 9pm, will showcase soups, salads, cheese and charcuterie plates, tartines and pizzas. Thanks to the addition of a full kitchen, *Eggs Benedict*, *Croque Madame* and other classics will round out the French fare, as well as more seasonal European pastries, such as the classic *Opera Cake*. French wine selections will also be available.

La Farm Bakery’s casual style of service at breakfast, lunch and dinner will lend to the restaurant-in-a-bakery setting; after customers place their order with a cashier and barista and seat themselves, servers in white bakers’ hats and bistro aprons will serve their meal.

When La Farm Bakery opens its new doors in early 2009, it will be enhanced in every way, evoking a French boulangerie, pâtisserie and café, all in one.

La Farm Bakery

La Farm Bakery is a realization of Lionel Vatinet’s life long dream – a modern bakery that continues the centuries-old baking traditions and techniques, honoring the ordinary yet extraordinary boulangeries that once flourished in every little town in France. Since Lionel and Missy Vatinet opened La Farm Bakery in Cary, NC in 1999, they have received praise in *Food & Wine*, *Country Home*, and *O Magazine*. At La Farm Bakery they produce over 35 different styles of artisan bread throughout the year. Vatinet emerged from France’s prestigious “Les Compagnons du Devoir” Guild in 1990 with the distinguished title of Maitre Boulanger (Master Baker), and pledged to devote his life to teaching, sharing and preserving the ancient art and science of bread baking. Vatinet has consulted for many of the most well known artisanal bread brands in the US, and abroad, and was the founding instructor at San Francisco Baking Institute. Experience the taste of hundreds of years of French cuisine at La Farm Bakery. www.lafarmbakery.com

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