



TAKE FIVE TO MEET CHAMBER MEMBER

Seraphim Bread

Hello, I am Tyler Gallagher, owner of Seraphim Bread; an artisan bakery and sandwich shop in downtown Salina. We are an independently owned, grassroots shop specializing in seasonal gourmet bread products using quality local ingredients.

Raised in Salina since a child, I have returned to my hometown with over 15 years of culinary experience, which include high ranking positions at some top independent restaurants in Kansas City. What I have learned apart from an incredible apprenticeship from some of the regions best chefs is a love for local sourcing and communal development within the food culture.

I opened Seraphim Bread in January of 2018 in the purpose of bringing the love of food back Salina and central Kansas. Bread and wheat is symbolic to our state and also the cornerstone of all food culture, so I began a very small bread bakery with very little capital in order to create a unique and fun food scene that iconize our lovely city.

My main goals for the bakery is to present the highest quality bread and food, increase our local food scene, build better partnerships with local farmers and ranchers with the food system, and be a leader in development in the culinary community. Along with our retail breads, sweet rolls, croissants, quiches, and sandwiches, we also provide products for other local businesses like Martinelli's Little Italy, Blue Skye Brewery, Prairieland Market, Ad Astra Books & Coffee House, and the Renaissance Café. This month, I will be participating as a chef for the third year in the Feast on the Fe dinner, led by Salina Food Works Foundation. We have also been involved with USD 305's culinary program by mentoring high school interns and teaching culinary classes out of the Salina Public Library's C.L.A.S.S. program.

The future for Seraphim Bread is to grow in both a bakery and restaurant and become an icon for Salina and the central Kansas region. I believe it is imperative for more local businesses to

open and prosper as this is what creates the soul and identity of our city. If more quality independent businesses succeed, then the region will take notice and we can grow as a city, an industry, and an economy; and it starts with a simple loaf of good bread.

