

RAYMOND'S SOURDOUGH



Since 1977, the Raymond's family has been offering authentic San Francisco style sourdough bread. Made with the finest ingredients, their golden crust and wonderful sour flavor cannot be beat!



Their family business began in San Mateo, California, when Raymond Ofiesh and his siblings opened Nick's Deli. With their love of fine food, as well as the respect for hard work their parents taught them, they welcomed customers as part of their family.

In the small kitchen of their family's deli, Ofiesh learned about breads, pastries, cookies and cakes. After a lot of trial and error, wonderful teachers and very long nights, they developed their own line of products. Supermarket owners and restaurateurs were soon requesting to sell and serve their breads – and this demand truly escalated. From there it was word-of-mouth!

In the 1990's, they opened up their bakery in San Francisco where their father's boundless energy and warm smile greeted customers daily with hot, fresh bread. Today, they offer authentic San Francisco style sourdough bread made with the finest ingredients. Their sourdough bread is naturally fermented and we guarantee all of our products to be of the finest quality. They have learned from their customers that Raymond's sourdough's golden crust and wonderful sour flavor cannot be beat!

