



LEADERSHIP BIOS

Ben Davis, Co-Owner and President

It was 1989, and Ben Davis had just graduated from the University of Puget Sound when his mother, Gwenyth Bassetti, called to say she needed help at her new and wildly successful Seattle bakery. A degree in geology and work as a fisherman in Alaska couldn't have prepared Ben for what the next six months held: a job as a baker on the night shift. From Day One, he immersed himself in every aspect of the business, from driving the delivery truck to working in the bakery's corporate office. When talk of opening the first Grand Central location in Portland began, it was clear that Ben was the man for the job.

Ben moved to Portland in 1992, with Bob Kerr, his roommate from college. Together, they assessed the opportunities for the company in Portland and identified a location for the new bakery's wholesale production facility in the up-and-coming Hawthorne neighborhood. Ben worked as head baker for the first two years, with many of his days beginning at 3 a.m. to prepare loaves for later that morning.

Today, as President of Grand Central Bakery, Ben still oversees bread production and focuses on maintaining the company's facilities and equipment.

Piper Davis, Co-Owner and Bakery Cuisine Director

Piper Davis was the sort of child adults refer to as "a good eater." A self-described cook who loves to bake, Piper's sensibility when it comes to food is the direct result of her upbringing. Her mother, Gwenyth Bassetti, is a tremendous cook and home baker, and founder of the family's bakery.

After teaching for two years in Sri Lanka, Piper joined Grand Central in 1995, as the pastry baker at the Multnomah Village location. The following year, when the company was ready to open its third Portland location in Irvington, Piper stepped in as the general manager, a role that evolved into her current position: Bakery Cuisine Director for Grand Central's eight Portland and Seattle bakeries. As such, Piper oversees quality, consistency and product development. She is the driving force behind the company's commitment to delicious food made with excellent, locally sourced ingredients. As such, she lives up to her nickname, *Minister of Deliciousness*.

Bob Kerr, Co-Owner and Business Manager

Bob Kerr and Ben Davis have been friends since college. They lived together when Ben was baking and delivering bread for his mother's booming Seattle bakery. A programmer for a downtown Seattle actuarial firm, Bob appreciated countless loaves of warm bread brought home by roommate Ben, so much so that he accepted Ben's offer to move to Portland to help open Grand Central's first bakery there. Appointed to manage the business side of the bakery, Bob implemented networks and taught himself accounting using a learn-as-you-go approach. He also pitched in at the bakery, doing everything from forming loaves to making deliveries.

As Grand Central's Business Manager, Bob oversees accounting, employee benefits and IT, and helps Ben plan for and finance the company's growth. His commitment to developing enduring partnerships with local farmers is shaped by his experiences as a teenager, working on farms in Walla Walla, Washington.

Claire Randall, Co-Owner and General Manager, Portland

Claire Randall and Piper met at Lewis and Clark College, where Claire was studying English Literature and Sociology. As Piper's roommate, Claire found herself a frequent guest at the Davis family's farm table in Goldendale, Washington. Enamored of the loaves Piper shared with her from her mom's Seattle bakery, Claire talked to Ben about a job in the spring of 1993, prior to the opening of the opening of Grand Central's first Portland bakery cafe. Her broad experience in restaurants and managing people persuaded Ben and Bob to hire Claire to be Portland's first sales manager.

Today, Claire's passion for working with people is evident in her role as the bakery's general manager. As such, she is directly involved in many diverse aspects of the company. Claire oversees sales, wholesale delivery and retail. She is involved in various human resources issues, including assisting store managers with their employees and providing ongoing mentoring to the bakery's staff. Claire is also actively involved in the design and packaging of Grand Central's products.

Gillian Allen-White, Co-Owner and General Manager, Seattle

Gillian Allen-White has been friends with Ben Davis and Bob Kerr since they met at University of Puget Sound where Gillian was studying International Affairs and Asian Studies. While Ben was learning the bakery ropes in Seattle, Gillian was enjoying the thrill ride of running operations for a small high-tech start-up following several less thrilling years in banking. After years of being a passionate fan and advocate of Grand Central Bakery, in 1997 Gillian jumped off the dot.com roller coaster and joined the bakery as Seattle's General Manager.

Years later, Gillian enjoys her wide-ranging responsibilities and has never been bored. She mentors and oversees the managers for wholesale and retail production, wholesale delivery, the retail and wholesale facilities and the training and human resources for all departments. As a farm girl from Nampa, Idaho, she is particularly pleased and proud of the close ties Grand Central Bakery has forged with local Washington, Oregon and Idaho farmers.

Gabrielle Moorhead, Co-Owner and Sales & Marketing Manager, Seattle

In 1995 Gabrielle Moorhead was looking for an interesting job to fill her hours while applying to doctoral programs in the field of cognition. An avid home baker, Gabrielle started baking at age four by her Grandma Sancier's side, happily working with bits of leftover pie crust. By her twenties, Gabrielle had graduated from Betty Crocker's Junior Cookbook to owning and running her own eclectic wedding cake company, Cakes by Gabrielle. Grand Central Bakery was the perfect fit for Gabrielle blending her love of baking while working with fascinating foodies and talented chefs.

Her passion for delicious, buttery baked goods never wavered though her desire for a PhD did and was lost to the goal of baking and selling perfect Como. Today, Gabrielle oversees all aspects of Seattle's wholesale sales department, retail bakeries and cafes and contributes to company-wide PR and marketing. Gabrielle trains the staff in the art of customer service and the craft and appreciation of Grand Central Bakery breads and pastries.