

Live Free

The story of Mason Dixon and how it all began, one adventure at a time.

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Mason Dixon Bakery and Bistro was founded by a health inspired and locally driven

entrepreneur, Dr. Ashley Ramirez.

Dr. Ashley Ramirez, discovered she had Celiac Disease while she was attending Elon University. The transition to a gluten free lifestyle became challenging upon entering Graduate School at Duke University.

She had to learn to cook and bake gluten free, not simply on a budget, but with limited resources. Soon she began applying the knowledge and habits developed in her PhD Chemistry program into recipe development and food experimentation. The frustrations soon became challenges and the challenges lead to breakthroughs. Soon her recipes could fool even harshest of critics.

After receiving her doctorate, Ashley relocated to Huntsville, AL to accept a position on the Redstone Arsenal. Unfortunately, this occurred during sequestration and her job offer was postponed. This serendipitous delay gave her an idea, a gluten free bakery. Mason Dixon Bakery, Alabama's first gluten free bakery, was born. The dream was to create a place where people with food allergies and dietary restrictions

could indulge worry free. The Bakery began in the local farmers markets, where the Mason Dixon family of customers emerged.

Within months, Ashley opened a storefront to offer their baked goods 6 days a week. The bakery soon became a destination to find local scratch made unique baked goods for the family. The Bakery received several write-ups and "Best of" mentions.

Ashley did not take long to recognize the need to expand and create healthy, allergen friendly foods in a market that was saturated with processed greasy, fried foods and starchy sides. The birth of Mason Dixon Bakery & Bistro came from an outcry of the public for a new spin on food. The Bakery, founded in April of 2013, expanded to include the bistro in January of 2015.

At Mason Dixon, every customer is part of our family. We know your name and your child's favorite cupcake. We cook your food with the same quality ingredients we feed to our own children. We use grass fed meat, pastured pork and local eggs. We prepare all meats in house, including curing and smoking. We make our salad

dressings and vinegars to pair perfectly with a dish. We use no preservatives and only ingredients you can grow, hunt, or farm. We bake fresh bread every day and pride ourselves in our custom cakes and catering. Whatever your need, we are here to help. We cannot wait to have you become part of our family!



Ashley Ramirez
Founder & Owner

