

PITTSBURGH BORN and BREAD
www.breadworkspgh.com

July

2015

DEAR CUSTOMER:

Our Store is open seven days a week for your convenience. Our professional "home grown" bakers supply our Store with a large variety of freshly baked bread and rolls, which contain

NO PRESERVATIVES and 0 GRAMS of TRANS FATS!
Leftover bread is donated to local shelters each day.

Our Store hours are:

Mon - Fri 6:30 a.m. - 6:00 p.m.
Saturday 6:30 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Store hours for Business Pickup are:

Mon - Fri 6:00 a.m. - 6:00 p.m.
Saturday 6:00 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Office hours for placing orders are:

Mon - Fri 8:30 a.m. - 4:00 p.m.
Saturday 8:30 a.m. - 2:00 p.m.

**** Reminder:** Our Store and our Office will both be closed on Saturday, July 4th...Independence Day.

SPECIAL BREADS FOR SPECIAL DAYS

Oct. 17 Our Birthday.....Chocolate Babka
Nov. 24&25 Thanksgiving.....Pumpkin Bread
Nov. 25 Thanksgiving.....Sweet Egg Bread
Dec. 23&24 Christmas.....Sweet Egg Bread
Dec. 31New Year Eve.....Chocolate Babka

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for late day and night shifts for our **Delivery, Store, Baking** and **Packing** Departments. If you, or anyone you know, are interested, please ask one of our Store staff for an application.

STORE SHIFT LEADER ...Michelle Pisano

Congratulations to Wanda !!!

After 18 years, Wanda has decided to retire so she can spend more time with her husband and relax at home. Everyone at BREADWORKS will miss her and we are sure all of her Customers will do the same. We wish her well in her retirement.

Next up....fireworks, picnics, and hot weather! Please keep in mind that while we appreciate supplying you with bread and rolls for your everyday needs, we can also help with your special events...both indoor and outdoor. Simply call us to place your order at least 1 day in advance (by 4:00 p.m. Monday - Friday, and by 2:00 p.m. on Saturday for Sunday or Monday), and we will have the bread waiting for you when you come in. For your outdoor parties/picnics, we suggest you try our **Small Soft Kaisers, Mini Crocs, Asiago Crocs, Brioche Buns,** and our new **Bulkie Burger Buns** for hamburgers, pulled pork, and other sandwiches. For meatballs and hot sausage sandwiches, our **Italian Rolls** are the way to go. All of our breads and rolls are sure to be a hit at any event you are hosting...or attending.

If you see something in our Store you haven't had the chance to try, yet, please ask our staff for a sample. We are always interested in showing you something new.

CHECK OUT OUR UPDATED WEBSITE ...

We have made some changes to our WEBSITE (www.breadworkspgh.com). When you go on it, you should notice the changes right away. Check it out and let us know what you think. Reminder: it is also linked to our FACEBOOK page.

NORTH SIDE SANDWICH WEEK

...Shannon Simens

The Northside Leadership Conference hosted its Annual Sandwich Week last month. They had the Sandwich Sampler at the Grand Hall at the Priory. The event's proceeds go to benefit ROX Performance Academy, which provides free instruments and music lessons to the children of the North Side.

Some of our Customers were on the "Participating Restaurants" list. These include: *Bistro to Go, Brighton Café, Atria's @ PNC Park, Modern Café, Chateau Cake & Cakery, North Shore Café, Penn Brewer, and Max's Allegheny Tavern.*

The *Le Tour de Sandwich* took place on June 20. It was a 4.5 mile bike tour through the North Side touring this year's participating restaurants.

To see more about the event go to:
sandwichweek.pittsburghnorthside.com

ARNOLD'S TEA

Located on East Ohio Street between a few bars and some greasy spoons is a new and fresh alternative to dining: **Arnold's Tea**. Recently moved from a downtown location, it now sits in an old hardware store that has been renovated. Owner Verna Arnold is offering a lighter healthier menu to the area. The name suggests tea, and there is a wide variety of black, green, and other specialty teas for your thirst. Sandwiches, soups, salads are the mainstays of this menu. Seasonal offerings and rotating soups and baked goods are also on this menu.

One of the healthy choices is a "Happy Chic." This is a **BREADWORKS Baguette** spread with roasted red bell pepper hummus topped with tomato, spinach and mozzarella. A lighter fare on these hot days of summer is just what the doctor ordered. For the meat eaters, The E.O. Beef is London pot roast with tomato, pickled onions, and horseradish on a **Brioche Bun**. So, go on down to East Ohio and check out **Arnold's Tea**.

(Munch goes to Arnold's Tea Shop and Café, Dan Gigler, Pittsburgh Post-Gazette, 5/21/15)

WE GET LETTERS...

We would like to thank you for your generous donation to our Spaghetti Dinner. It was a great success.

Thank you again,
Southbrook Middle School CDM

JUICIEST HAMBURGERS EVER...

No more dry, lackluster burgers. These are juicy, and spices can be easily added or changed to suit anyone's taste. Baste frequently with your favorite barbeque sauce. If you find the meat mixture too mushy, just add more bread crumbs until it forms patties that hold their shape." (makes 8 servings)

Ingredients:

2 pounds ground beef
1 egg, beaten
3/4 cup dry bread crumbs
3 tablespoons evaporated milk
2 tablespoons Worcestershire sauce
1/8 teaspoon cayenne pepper
2 cloves garlic, minced
8 hamburger buns (any BREADWORKS' **Kaisers** and **Brioche Buns** work great for this)

Directions:

Preheat grill for high heat. In a large bowl, mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic using your hands. Form the mixture into 8 hamburger patties. Lightly oil the grill grate. Grill patties for 5 minutes per side, or until well done. (**Tip:** Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.)
(allreceipts.com)

ON THE FUNNY SIDE...

A Blonde Joke... A young brunette goes into the doctor's office and says that her body hurts wherever she touches it. "Impossible," says the doctor. "Show me." She takes her finger and pushes her elbow and screams in agony. She pushes her knee and screams, pushes her ankle and screams and so on it goes. The doctor says, "You're not really a brunette are you?" She says, "No, I'm really a blonde." "I thought so," he says. "Your finger is broken."
(bestjokes.com)