

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

September

2016

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.

Advance Notice: Our Store will close early (11:00 a.m.) on **Sunday, Sept. 4th**, for our Annual Employee Labor Day Picnic. Also, our Store and our Office will both be closed on **Monday, Sept. 5th**, for Labor Day.

SPECIAL BREADS FOR SPECIAL DAYS

- Oct. 15 Our Birthday.....Chocolate Babka
- Nov. 22&23 Thanksgiving.....Pumpkin Bread
- Nov. 23 Thanksgiving.....Sweet Egg Bread
- Dec. 23&24 Christmas.....Sweet Egg Bread
- Dec. 31 New Year's Eve.....Chocolate Babka

PRODUCT CHANGE

Due to allergen concerns we will no longer be making Walnut Raisin bread. We are currently working on a replacement...Rustic Raisin/? Bread.

STORE SHIFT LEADER ...Michelle Pisano

It's that time of year again; summer vacation is over, so children are starting back to school, and the weather will soon be turning cooler. These two things always signal something important to us at BREADWORKS...the ***Holiday Season***, our busiest time of the year, is just around the corner. Our Store Staff is trained to handle all of your **Bread** needs, and this will come into play when you stop in for both, your **STEELERS** home game tailgating parties and your away game house parties. Let's hope the ***Black & Gold*** have a great season!

September also means there are only two months left to use the coupons from this year's ***Pittsburgh Entertainment Book*** and ***Pittsburgh Enjoyment Book***.

WE GET LETTERS...

Dear BREADWORKS,

On behalf of the American Culinary Federation - Pittsburgh Chapter (ACF-PC), I would like to thank you for your donation of assorted rolls. Your rolls were used for our annual ACF-PC picnic, and it helped make our Day a great success. We appreciate your support of our organization, and thanks again for the contribution.

Thanks,
Brian Buskey
Picnic Committee Chair

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for our Baking and Packing departments. Please ask one of our Store staff for an application.

PITTSBURGHER BURGER BASH & CHEF COMPETITION ...Fred Hartman

In August, South Side Works hosted 12 food establishments that took to the streets to compete in the “*Pittsburgher Burger Bash & Chef Competition*”. Six of the competitors are BREADWORKS Customers: **Hilton Garden Inn (University), Pig Iron Public House, Table 86, Fire Side Public House, Pittsburgh Smoke House, and Twelve Whiskey Barbeque**. All 6 competed using their own unique Burger recipes, and they all gave themselves an edge by serving them on BREADWORKS **Brioche Buns**. And the winner was... *Twelve Whiskey Barbeque*, formerly known as *Twelve on Carson!*

We are proud that our Customers chose to use our **Brioche Bun** when competing in the third edition of this annual event.

“The hamburgers are quite literally award winning, they captured the first place and people choice awards at last weekend’s third annual Pittsburgher Gourmet Hamburger Competition”.

(Dan Gigler, *Munch Goes To Twelve Whiskey Barbecue*, Weekend Magazine, Pittsburgh Post-Gazette 8/25/16)

GRAINS EATERS FARE BETTER THAN THOSE WHO AVOID, IN GRAIN FOOD FOUNDATION STUDY ...Travis MacKenzie

I read an article in *Milling & Baking News* magazine about Yanni Papanikolaou and Victor L. Fulgoini III conducting a study, comparing people who regularly consume grain-based food with individuals largely avoiding grains. The people consuming **Breads and Rolls** had a significant higher intake of thiamin and riboflavin compared to the group that ate no grains. Yanni and Victor concluded that the consumption of whole grains prevent cardiovascular disease, type 2 diabetes and certain cancers. Overall the study shows that eating grain foods can reduce total fat, saturated fat, and added sugar consumption. Grain foods, such as **Bread**, increase the intake of nutrients including dietary fiber, iron, magnesium, thiamin, riboflavin, niacin, folate and vitamin D.

(If you are interested in the grain study, you can find the article in the *August 2016* edition of *Milling & Baking News* magazine, or go to their web site: www.bakingbusiness.com)

TAYLOR PORK ROLL, SAUSAGE, EGG & CHEESE SANDWICH...

(Serves 4)

By Steve Goda of Arpino Trattoria, Scott Twp.

Ingredients:

4 large **BREADWORKS Onion Kaiser Rolls**
1 lb. sweet or hot bulk Italian sausage
12 ¼ thick slices of Taylor Pork Roll
(Available at Fresh Market Mt. Lebanon)
8 eggs (Go crazy and put two fried eggs per a sandwich)
8 slices of American cheese
Salt & Pepper to taste
Heinz Ketchup to taste

Equipment Needed:

Tailgate grill with griddle, spatula or nonstick fry pan to list, either butter or oil for eggs.

Preparation:

The day before game day, form the bulk sausage into four 4 –ounce-thin sausage patties and pack in a Ziploc. Next remove slices of pork roll from package and make at least 4 if not 6 slits around each slice to prevent pork roll from cupping on grill while cooking.

Game Day:

Fire up tailgate Grill; open the **Onion Kaiser Rolls** and toast tops and bottoms, set aside. Throw sausage patties on and cook through; towards the end, put one slice of American cheese on top-move to side of grill. Crack 4 eggs on grill, break yokes and fry to desired doneness. At the same time add pork roll on grill and cook until pork roll is caramelized (this doesn’t take long) after you flip pork roll, add one slice of American cheese to melt.

To Assemble:

Place sausage patty on bottom of **Onion Kaiser Roll**. Top next with egg and then pork roll. Shake some salt and pepper on top, along with desired amount of ketchup. Enjoy! Go STEELERS!

(Pittsburgh Post-Gazette STEELERS preview 2016)