

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

November

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.

Reminder: Our Store and our Office will both be closed on Thursday, Nov. 24th for Thanksgiving.

SPECIAL BREADS FOR SPECIAL DAYS

Nov. 22&23 Thanksgiving.....Pumpkin Bread
Nov. 23 Thanksgiving.....Sweet Egg Bread
Dec. 23&24 Christmas.....Sweet Egg Bread
Dec. 31 New Year Eve.....Chocolate Babka

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for our **Baking** and **Maintenance** departments. If you know someone who is interested, have them come in and fill out an application.

STORE SHIFT LEADER ...Michelle Pisano

I hope all of you enjoyed our **Chocolate Babka Bread**, along with the BREADWORKS **bag clips** and **black & gold t-shirts** that we gave away during our **37th Birthday Party** last month. We also raffled off two **Bread Baskets...**and **Congratulations** go to Georgian Husak of Westview and Pam Rourke of Ross Township. Celebrating our **37th Birthday** with a Bread Basket Raffles and other gifts was just our way of saying "**Thank You**" for being our Customers.

For Thanksgiving we will be making our **Pumpkin Bread** on both **Tues. Nov. 22nd** and **Wed. Nov. 23rd**. While our **Sweet Egg Bread** will only be available on **Wed. Nov. 23rd**. These Breads will certainly complement your Thanksgiving feast!

PLACING ORDERS FOR THANKSGIVING

Orders for pick-up on Wed. Nov. 23rd must be placed by 4:00 p.m. on Mon. Nov. 21st. No phone orders will be taken on Tues. Nov. 22nd or Wed. Nov. 23rd...(except from our Wholesale Customers).

On Wed. Nov. 23rd, ADVANCE ORDERS will not be passed out until 9:00 a.m. (except to our Wholesale Customers). Also, with the large amount of Bread our Bakers will be making that day, TUSCAN and BREADWORKS CIABATTA may be advance ordered, but we cannot guarantee they will be available until after 11:00 a.m.

Our Store hours on Wed. Nov. 23rd for walk-in Customers without Advance Orders, are... 8:00 a.m. - 6:00 p.m.

As usual, we will have a separate entrance for picking up **Advance Orders**. This allows you to come in, pick up your order, and be on your way quickly. Anyone who does not have an **Advance Order** placed will use our regular Store entrance.

PUMPKIN BREAD

When we started making our **Pumpkin Bread** we attempted to have Customers sample it in our Store, however, it went out the door so fast we didn't get the chance. Based on its successful history, we have a feeling that may be the case again this year. It will be available on **Tues. Nov 22nd** and **Wed. Nov. 23rd**. **Orders must be placed by 4:00 p.m. on Mon. Nov. 21st**. We suggest you place an **Advance Order** just to be sure of getting the amount you need. (\$5.80)

SWEET EGG BREAD

Our **Sweet Egg Bread** will only be available on **Wed. Nov. 23rd**. For those of you who haven't tried it yet, it is a braided loaf made of sweet egg dough with an egg-wash finish. **Orders must be placed by 4:00 p.m. on Mon. Nov. 21st**. Our Store will also have a limited amount for sale to our walk-in Customers, on a first come, first served basis. Once again, we suggest you place an **Advance Order** just to be sure of getting as many as you need. (\$5.80)

DROPPING WALNUT RAISIN BREAD...

Due to allergen concerns, we recently replaced our **Walnut Raisin** with our new **Rustic Raisin Bread**. We anticipated receiving a few negative comments from some of our Customers, and we appreciated their input. **Update:** As expected, our **Rustic Raisin** has developed into a great loaf of Bread and positive comments keep coming in. In fact...BREADWORKS was recently declared a **peanut/tree nut - free bakery** by some local food allergy groups. It was shared with over 28,000 viewers on **Facebook**. We are hopeful that a lot of these viewers will become new regular Customers!

FROM FRED HARTMAN...

Last Thursday, Derek MacKenzie, a member of our Customer Service team, went to the famous **Taste of the Good Life** in Greensburg. Joey Di Salvo always puts on a great party at his Di Salvo Station. Joey's father Gaetano has run the kitchen since they opened in the late 1980's, and BREADWORKS has participated in this event for the past 11 years. Di Salvo Station uses the proceeds from the event to help the homeless and handicapped of Greensburg. As always, our **Bread** was a huge hit.

BREADWORKS VISITS LAS VEGAS

...Fred Hartman

On October 9th, nine members of our BREADWORKS team, both Management and Owners, travelled to the largest Baking show in North America, and perhaps the world...IBIE (International Baking Industry Exposition). The IBIE, which is held every three years at the Las Vegas Convention Center, ran for four days and was attended by over **100,000** interested Bakers, Owners, and Managers, from both the national and international Baking industry. We observed many different techniques and procedures that dealt with Baking, Packing, and Distributing all types of Bread products. As a Bakery that is constantly looking for improvements to help us make an even higher quality of Bread for you, our Customers...the IBIE is the show to attend! It is always a great source of knowledge about what is going on with Bread.

While there, we were able speak directly with representatives of companies that have sold us Baking and Packing equipment throughout our first 37 years. These reps were helpful in showing us new techniques that our Employees can use with our current Baking and Packing machines. We were also able to meet and speak with reps from businesses that offer different ways on handling our Bread. We also watched numerous new companies demonstrate the many things their equipment could do. We recognize the importance of staying up to date with the changes in Baking procedures and methods, and we believe that the experience and knowledge we gained from attending the IBIE will strengthen our current procedures and ensure we maintain producing the highest quality of Bread for you, our Customer.

Our group included Kip Humphreys, Tyler Walsh, Mark Emanuel, Tara Durci, Derek MacKenzie, IT Consultant - Cory Eiler, and BREADWORKS' Partners - Don Walsh, Dave Thomas and I. All of us walked the floor of the Las Vegas Convention Center until we saw every single booth and display available to us.