

PITTSBURGH BORN and BREAD
www.breadworkspgh.com

Happy New Year!

January

2017

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 will close early (11:00 a.m.) on Sunday, Jan. 8, for our Employee Post-Holiday Party!

SPECIAL BREADS FOR SPECIAL DAYS

Feb.	14	Valentine's Day.....	Chocolate Babka
Mar.	11&17	St. Patrick's Day.....	Irish Soda Bread
April	15	Easter..	Sweet Egg Bread & Buccelatto
May	14	Mother's Day.....	Chocolate Babka
Oct.	14	Our Birthday.....	Chocolate Babka

STORE SHIFT LEADER ...*Michelle Pisano*

Now that our Busy Season is over for another year, we want to thank you for your patience on both Christmas Eve and New Year's Eve. We served over 1000 Customers each day; and we believe that says a lot about your good-taste, as well as a little something about our Bread. Our Employees, Management Team, and Owners, "**Thank You**" for our successful 2016. We know it would not have been possible without you. Our goal will always be to supply you with the **Best Bread** and **Best Service** possible, and we look forward to serving you once again in 2017. If you ever have questions, and/or ideas that you feel may help us improve, please do not hesitate to let us know. Our best wishes to all of you for a wonderful New Year, and "**Thanks Again**" for being our Customer.

PERSONAL GOAL SETTING FOR 2017...

The New Year is here, and if you haven't already done so, there is no time like the present to set some **PERSONAL GOALS** for 2017. The following are a few helpful tips from **BITS & PIECES** magazine...

It is better to say, "This one thing I do" than to say, "These 40 things I dabble in." ...**Washington Gladden**

For the things we have to learn before we can do them, we learn by doing them. ...**Aristotle**

Good attitude cancels bad luck. ...**Author Unknown**

DINING NEWS... *THE YARD*

The Yard currently has three locations in the ‘Burgh, and they are planning on opening another location this coming March...*Their fourth and largest location, at the top of the Galleria Mall, in Mt. Lebanon, 1500 Washington Road.* They specialize in *Comfort Food*, with their main concept being Grilled Cheese. Their “Specialty Grilled Cheeses,” are all served on our **Texas Toast**. The *Smack Yo Mama* made with beer cheese, cheddar cheese, onion rings, sweet and tangy barbecue and pulled chicken, is a house favorite. They also use our **Brioche Bun** for their Burgers...such as the *Mike Byson Burger*, which is Grass Fed Bison Blend, Cajun Seasoned, with Gorgonzola, Roasted Red pepper mayo, and topped with all the fixings. The *Grilled Yard Walker*, which is served on our **Mini Croc (Mini- Ciabatta)**, is a Chargrilled Chicken Breast, with thick cut Applewood Smoked Bacon, Cheddar, Garlic Aioli, and topped with all the fixings. *The unique ways they present a home classic...Grilled Cheese Sandwiches... has made a lot of the ‘Burghs culinary enthusiasts take note. Best wishes and continued success to The Yard for producing such a high quality product that keeps us coming back”.* (Pittsburgh Tribune-Review ONLINE... 12/14/16)

SALLY WIGGIN VISITS BREADWORKS

...Fred Hartman, Vice President

On October 18th, TV News celebrity Sally Wiggin and her film crew came to our bakery to film our Bakery in operation. She had called earlier in the month to set up the appointment and at that time she explained that she was doing a segment for “*Chronicle*”, a 1 hour feature on WTAE, in which reporters go around the city reporting on local businesses. The subject was “*Bakeries of the Burg*”. While here she interviewed many of our Employees, including our Store staff who were filmed selling bread in our Store. She toured the whole bakery taking action shoots of our Employees and our operation. When the program aired two of our main Employees, Kip Humphrey (Baking Supervisor) and Ted Parker (Baker) were featured on the program. She followed the process of the dough being mixed and then being formed into bread shapes. She also featured our 23 year old Sourdough and spoke of our longevity in the Pittsburgh, mentioning our 37 years in the city. *The show aired December 21st on WTAE and it is just one of the “Chronicle” series reports that she did in 2016. They have been re-airing the program, but you can also go On Demand to view it.*

YOU DON'T NEED A PANINI PRESS TO MAKE THIS QUICK, SAVORY SANDWICH

Crisp crust, warm tasty fillings with melted cheese-no wonder paninis have become popular: here is a quick version filled with smoked turkey from deli, roasted red pepper, fresh basil and goat cheese. There’s almost no prep work. The sandwich can be assembled in minutes. You don’t need a special panini press. Simply place the sandwich in a skillet and press it down with a lid that will fit inside the skillet. Continue to press until the panini is cooked. Or, place another skillet over the panini to press it down and add a large can or other weight on top. Ciabatta bread is the typical bread used for a panini. Its Italian bread shaped like a slipper and takes its name from the Italian word for slipper. It’s long, wide and a little flat and perfect for sandwiches. You can use a large **Baguette**, Italian sub roll or **Focaccia**.

1 **Ciabatta** bread (about 8 ounces)
1 tablespoon olive oil
2 medium cloves garlic, crushed, minced
½ pound sliced low-sodium smoked turkey breast
½ cup crumbled goat cheese
5 or 6 fresh basil leaves
Olive-oil spray

Cut the bread into 2 pieces, 5 inches each, and slice them open lengthwise. Spread the olive oil on the top half and sprinkle the garlic over the oil. Place the turkey on the bottom half. Place the roasted red pepper over the turkey. Sprinkle goat cheese over the red pepper and top with 5 or 6 fresh basil leaves. Cover with the top half.

Heat a nonstick skillet, large enough to hold both paninis, over medium-low heat and spray with olive-oil spray. Add paninis and press down with a lid. Sauté for 3 minutes. Turnover and press with a lid. Sauté for another 3 minutes. The cheese should be melted and the crust golden. Cook a few more minutes, if needed. Makes 2 servings.

(Linda Gassenheimer, “*Delicious One-Pot Dishes*”, 11/2/16, Pittsburgh Tribune-Review)

MORE BITS & PIECES Magazine...

Change your thoughts and you change the world.

- Harold R. McAlindon, Writer