

## PITTSBURGH BORN and BREAD

[www.breadworkspgh.com](http://www.breadworkspgh.com)

# February

# 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.

### **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

(Placing an Advance Order is always encouraged... and it is especially important on the days when we make these *Special Breads*.)

### **OUR WEBSITE...**

Don't forget to visit our website to help you with your bread choices...[www.breadworkspgh.com](http://www.breadworkspgh.com). It is linked to our FACEBOOK page, so feel free to let us know what you think about that too!

### STORE SHIFT LEADER, Pt. I ...Michelle Pisano

This time of year we all need something to give us a boost. How about our **Chocolate Babka** Bread on Valentine's Day for your Valentine! For those of you who have yet to try it, it is our Sweet Egg Bread with delicious chunks of chocolate throughout the loaf. We only make this "must-have" bread four times a year, and it will be available on Tuesday, Feb. 14<sup>th</sup>. Advanced Orders must be placed by 4:00 p.m. on Monday, Feb. 13<sup>th</sup>.

***HAPPY VALENTINE'S DAY !***



**Reminder:** Wednesday, March. 1st is the first day of lent, and we have a variety of Bread available for your fish sandwiches. Our ***Home Style Fish Buns, Hoagie Buns, Kaisers, and Brioche Buns*** are a great place to start. Also, our ***Focaccia*** is great with grilled veggies and Feta cheese.

**Save 15%:** Did you know that Neighborhood Organizations and Church Groups can save 15% when they place Advance Orders. Our Store Staff can help you with any questions you have about this program.

**Coupons:** Remember to look for **BREADWORKS** coupons in both the *2017 Pittsburgh Entertainment Book* and the *2017 Pittsburgh Enjoyment Book*. They are only good at our Store on the North Side.

## STORE SHIFT LEADER, Pt. II ...Michelle Pisano

I am always happy to share my recipes and ideas with all of you; and every Valentine's Day I include a favorite recipe of mine...**Chocolate Raspberry French Toast with Homemade Whipped Cream**. Our **Chocolate Babka** Bread is "unbelievable" with the following recipe. Give it a try and make some points with your Valentine!

### **CHOCOLATE RASPBERRY FRENCH TOAST WITH HOMEMADE WHIPPED CREAM RECIPE**

#### **Ingredients:**

- 1 cup raspberries
- 3 tsp sugar
- 1 ½ cups cold heavy cream
- 4 eggs
- a dash of salt
- 1 inch slices **Chocolate Babka bread**

#### **Directions:**

Sprinkle 2 tsp sugar over raspberries in a bowl, let stand until juices are released about 30 minutes. Mash gently with a fork until saucy and chunky. Beat cream until stiff peaks form. Fold raspberry mixture into whipped cream, leaving it slightly swirled.

Break eggs into a wide, shallow bowl. Beat lightly with a fork. Stir in 1tsp sugar, salt, and milk over medium-low heat, heat griddle or skillet coated with a thin layer of butter.

Cut **Chocolate Babka** into ½ inch thick slices. Place the bread slices one at a time into the bowl, letting slices soak up egg mixture for few seconds, and then carefully turn to coat the other side. Transfer bread slices to griddle or skillet, heating slowly until bottom is golden brown, turn and brown the other side. Serve with raspberry whip cream on top.

(An old family recipe of mine.)

#### **BITS & PIECES...**

- When a man eat his words, that's recycling.
  - Frank A. Clark
- Nothing anyone tells you about marriage helps.
  - Max Siegel

## **EMPLOYMENT OPPORTUNITY...**

From time to time positions become available at our bakery. If you, or anyone you know, is interested in joining our *Packing* or *Baking staff*, we invite you to fill out an application. Simply come into our Store and our staff will point you in the right direction

## **SUGGESTIONS OR COMMENTS ?**

We are always open to suggestions and comments about any bread product or service, we offer. If you have anything you would like to pass along, please call our Office Supervisor, Sue Logel, or speak with our Store Shift Leaders, Michelle. Thanks in advance for taking time out of your busy day to help us move forward!

## **WE GET LETTERS...**

Dear BREADWORKS,  
On the behalf of our students and entire Saint John Bosco Academy Community, I am writing to acknowledge and thank you for your generous contribution to the Night at the Races. It is because of the generous support of organizations, individual's educational institutions, and businesses, that our fundraising efforts are successful.

Sincerely,  
Janet Salley Rakoczy  
Principal

## **ON THE FUNNY SIDE...**



(funnypica.com)