

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

*May*

**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 and Office will both be closed on **Monday, May 29<sup>th</sup>**, for **Memorial Day**

**SPECIAL BREADS FOR SPECIAL DAYS**

May	14	Mother's Day.....	Chocolate Babka
Oct.	14	Our Birthday.....	Chocolate Babka
Nov.	21&22	Thanksgiving.....	Pumpkin Bread
Nov.	22	Thanksgiving.....	Sweet Egg Bread
Dec.	23&24	Christmas.....	Sweet Egg Bread
Dec.	31	New Year Eve.....	Chocolate Babka

**OUR WEBSITE... [www.breadworkspgh.com](http://www.breadworkspgh.com)**

For all your special events this year, don't forget to check out our large selection of bread and rolls on our website. **[www.breadworkspgh.com](http://www.breadworkspgh.com)**. It is linked to our FACEBOOK page.

**STORE SHIFT LEADER ...Michelle Pisano**

We hope you enjoyed our **Buccelatto** and **Sweet Egg Bread** for your Easter Holiday. Our next *Special Bread* will be our **Chocolate Babka Bread** for **Mother's Day...Sunday, May 14<sup>th</sup>**. It is a "must try" if you have not yet had the pleasure. Our **Chocolate Babka Bread** is made with sweet dough and has chunks of chocolate throughout. It will only be available on **Sunday, May 14<sup>th</sup>**, and orders must be placed by **2:00 PM** on **Saturday, May 13<sup>th</sup>**. Placing an Advance Order is always encouraged...and it is especially important on days when we make our *Special Breads For Special Days*. We will have a limited amount available for those of you who forget to place an advance order. Our **Chocolate Babka Bread** is \$6.95 each.

Spring is finally here and the warmer weather is just around the corner. This means most of us will be lighting up our grills for family and friend get-togethers and other outdoor events. With that in mind, remember that **Memorial Day** is coming up and we have every type of Bread and Roll that you will need (*Italian Rolls for Hot Sausage, Gourmet Hot Dog Buns, and many types of Kaiser Rolls for Hamburgers and Pulled Pork*) for your event. Our staff will be happy to assist you with any Bread questions you may have. Remember to order your **Memorial Day** bread for **Sunday, May 28<sup>th</sup>**, since our Store will be closed on **Memorial Day, Monday, May 29<sup>th</sup>**.

I am always happy to share my favorite Bread-featured recipes with you. My *Chocolate Raspberry French Toast With Homemade Whipped Cream* recipe is on the second page of this Newsletter...and, it just happens to

be “unbelievable” with our **Chocolate Babka Bread**.  
**CHOCOLATE RASPBERRY FRENCH TOAST  
WITH HOMEMADE WHIPPED CREAM**  
... *Michelle Pisano*

**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 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 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 Pisano family recipe.)

**SUPERVISOR 'S CORNER** ...*Sue Logel*

The following is a message I received from one of the churches that we deliver to during lent. It sure makes me feel good to hear these types of compliments, so I wanted to share it with all of you.

Sue,

*We did it! Thanks to the #29 (Plain Kaiser) and all your service over the last 10 years, St. Alphonsus has been voted the Ultimate Pittsburgh Fish Fry. I will call you tomorrow with our order, but wanted you to know how much we appreciate you and BREADWORKS, the great service and the fresh delicious Rolls & Bread we have served our guests for 10 years. You are a big part of why we are so successful. THANK YOU!*

*Mike Cuddy - Volunteer / Chairperson - Fish Fry*

*St. Alphonsus Church, Wexford*  
**THE CREATION OF THE SANDWICH**  
...**Fred Hartman, Partner**

The Creation of the “Sandwich” goes back to the 1700’s, but there are many conflicting reasons on “Why” it was created. However, the most common and most agreed upon reason goes back to 1729. While some say the first “Sandwich” was consumed during long nights of card playing, others say it was created and consumed to sit very long periods of time at a work desk. Either reason ‘Why’ makes sense, but all agree that **John Montagu, the 4th Earl of Sandwich**, was the creator of it!

*Born November 13, 1718, he was a British statesman who succeeded his grandfather Edward Montagu, the **3rd Earl of Sandwich** in 1729, at the age of ten. During his life, he held various military and political offices, including Postmaster General, First Lord of the Admiralty, Secretary of State for the Northern Department, but is perhaps best known for the claim that he was the eponymous inventor of the “SANDWICH” . Eponym is a person, place, or thing for whom or for which something is named, or, believed to be named.*

*The modern sandwich is named after **Lord Sandwich**, but the exact circumstances of its invention and original use are still the subject of debate. A rumor in a contemporaneous travel book called *Tour to London* by Pierre-Jean Grosley formed the popular myth that bread and meat sustained Lord Sandwich at the gambling table. Lord Sandwich was a very conversant gambler, the story goes, and he did not take the time to have a meal during his long hours playing at the card table. Consequently, he would ask his servants to bring him slices of meat between two slices of bread, a habit well known among his gambling friends. Other people, according to this account, began to order "the same as Sandwich!", and thus the "sandwich" was born. The sober alternative to this account is provided by Sandwich's biographer N. A. M. Rodger, who suggests that Sandwich's commitments to the navy, to politics, and to the arts mean that the first sandwich was more likely to have been consumed at his work desk.*

***The original sandwich was a piece of salt beef between two slices of toasted bread.**  
(Wikipedia-The Free Encyclopedia)*