

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

June

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

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

EMPLOYMENT OPPORTUNITIES...

From time to time, positions become available at our bakery. If you, or anyone you know, are interested in joining our *Baking, Packing or Delivery staff*, we invite you to fill out an application. Applications are accepted Monday through Saturday between the hours of 9:00 a.m. and 2:30 p.m. Simply come into our Store and our staff will help you.

STORE SHIFT LEADER ...Michelle Pisano

I hope everyone enjoyed our Chocolate Babka Bread on Mother's Day. If you missed it this time around, we will be making it again for our 38th Birthday...on Saturday, Oct 14th.

Now that June is here, we will all be attending picnics, graduations, showers, weddings, and other spring/summer events. Keep in mind that we can help you with all your Bread needs...and, we suggest that you place advance orders to assure you receive the type of Bread you need.

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

WE GET LETTERS...

Dear BREADWORKS,

Thank you for your generosity. Anna Fera's Spaghetti Dinner that was held at St Thomas More Parish, was a huge success! Between the dinner, Advent collections and people's generosity, we were able to give the Fera Family a check in the amount of \$22,500. In addition to the donations, all three of our 50/50 winners that evening gave their winnings back to our sweet Anna Fera. It was a beautiful night of love, support and prayer. The best gift of the evening was that Anna showed up to be with everyone; after only being home from St Jude's Hospital three days prior.

Once again, we can't thank you enough for your donation. We wish you a Happy and Blessed New Year,

The Anna Fera Team,

St. Thomas More Parish

CUSTOMER IN THE NEWS

...Fred Hartman, Partner

Marlene Parrish wrote an article in the May 17th issue of the Pittsburgh Post-Gazette: **Dugout Deli hits a homer - Tiny Mount Washington joint a tribute to Maz, the Bucs, and baseball.** In it, Ms. Parrish introduced us to “a barely visible jewel on a side street in Mount Washington”. **The Deli**, as she calls it, is a Tiny Mount Washington joint paying tribute to Maz, the Bucs and baseball. It made its debut in 2016, on an important **day of the month** in Pittsburgh Baseball history...Oct. 13th...the day Bill Mazeroski hit his famous home run in 1960. She writes: It is “A tiny hole-in-the-wall eatery (meant in the best way). A one-half pound stack of meat, cut to order and scaled, is piled on every sandwich. Penn Mac supplies the meats and cheese, and the **Breads and Baguettes** are from BREADWORKS. All sandwiches, with their sides, are under \$10. There’s one dessert--Greek rice pudding.”

The Dugout Deli uses our **9” Baguette, Brioche Bun, Gourmet Hot Dog Bun, Salt Sticks, Wheat Bread, and Marble Bread**. My son Ben and I can testify to the quality of their sandwiches. If you get a chance to stop by, you will not be disappointed.

ON THE FUNNY SIDE...

“For The Last Time, Drop the BREAD!”



(bestfunnyjokes4u.com)

SAUCY SMOKED SAUSAGE SANDWICH...

(Recipe by Hillshire Farms®)

"A tangy, sweet and rich sauce makes these dinner sandwiches the perfect way to complete your weeknight meal."

Ingredients:

¼ medium onion
1 large carrot
2 stalks celery
1 (14 ounce) Smoked Sausage
½ cup ketchup
1 ½ tablespoons Worcestershire sauce
2 tablespoons dark brown sugar
6 slices Cheddar cheese
6 Buns (All BREADWORKS' **Kaisers Buns or Brioche** work great for this)

Directions:

Cut onion, carrot and celery into equal size pieces and pulse in a food processor until finely chopped. Heat a large non-stick skillet over medium heat and cook smoked sausage until brown. Add the onion, carrot and celery and cook until veggies are soft, about 5 minutes.

Add ketchup, Worcestershire sauce and brown sugar and cook for 6 - 7 minutes, stirring occasionally. Spoon filling onto Buns with cheese, and serve. (allrecipes.com)

BITS & PIECES magazine

The odds of going to the store for a loaf of bread and coming out with only a loaf of bread are three billion to one. - Erma

Bombeck

Every minute of whining consumes 60 seconds of problem-solving time. - Author Unknown

It is very easy to forgive others their mistakes; it takes more grit to forgive them for having witnessed your own. - Jessamyn West

You are free to do whatever you like. You need only face the consequences. - Sheldon B. Kopp