

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

*July*

*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 our Office will both be closed on Tuesday, July 4<sup>th</sup>...for Independence Day.

***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...**

**BREADWORKS** is currently taking applications for late afternoon and night shifts for our **Baking** Department. If you, or anyone you know, are interested, please ask one of our Store staff for an application.

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

I would like to welcome Elayna to our Store staff. She is currently receiving training to help you with all of your Bread needs.

It's that time again...fireworks, picnics, and warm weather! Please keep in mind that while we appreciate supplying you with your daily Bread and Rolls, we can also help with both your indoor and outdoor special events. Simply call us to place your order at least 1 day in advance (before 4:00 p.m. Monday - Friday, and by 2:00 p.m. on Saturday for Sunday and/or Monday), and we will have the Bread waiting for you when you come in. For your parties and picnics, we suggest you try our **Small Soft Kaisers, Mini Crocs, Asiago Crocs, Brioche Buns,** and our **Bulkie Burger Buns** for hamburgers, pulled pork, and other sandwiches. For meatballs and hot sausage, our **Italian Rolls** are the way to go. All of our Bread and Rolls are sure to be a hit at any event you are hosting or attending.

If you see Bread and/or Rolls in our Store that you haven't had a chance to try, please ask our staff for a sample. We are always interested in having Customers taste-test our products...and perhaps pick up a new favorite or two in the process!

**WE GET LETTERS...**

Dear BREADWORKS,

Thank you so much for your generous donation to the Fairhaven UMC Election Day food sale. As always, our food sale was a huge success because of your donation of Bread and Rolls. Thanks again.

Sincerely,  
Susan M Magyar,  
United Methodist Women Financial Secretary

**PRESENTING...NATIONAL BAKERY DAY!  
...Fred Hartman, Partner**

I just read a John Unrein article in the June issue of Bake magazine. In it, Mr. Unrein tells us that Thursday September 28<sup>th</sup>, 2017 is being declared the first ever National Bakery Day. In the article, Paul Sapienza, of Sapienza Bakery and also the director of finance for the RBA (Retail Bakers of America) states: "We are very excited and this is long overdue! I was wondering why there wasn't already one."

We will be celebrating National Bakery Day by giving out BREADWORKS t-shirts, hats, and clips, all day. On top of that some of our lucky Store Customers will win gift certificates to our Store, unique decorative Bread baskets, and even a grand prize of a Bread, cheese, and wine, night tour of BREADWORKS. We will also be rolling back the price of one of the first products we ever made...our *Baguette*; which cost \$.60 when we started this journey in 1979!

We will collect entries...name and phone number... in our Store from August 1<sup>st</sup> until September 27<sup>th</sup>. On Thursday, September 28<sup>th</sup>, National Bakery Day, we will start the special drawings at 8:00 am and draw a winner every 2 hours until we close at 6:00 pm. (You need not be present to win.) The 6:00 pm winner will receive a "Behind the Scenes", 10 person night tour of BREADWORKS. The tour includes cheeses and dipping oils (from our friends at Pennsylvania Macaroni Co. in the Strip District), which will of course be paired with BREADWORKS' delicious Bread. We will also sip wine, coffee, and or water, as we discuss, what else, Bread.

Come on in on September 28<sup>th</sup> and recognize the Baking Industry that BREADWORKS has been a proud member of for the last 38 years! We'll see you in our Store for fun, prizes and most of all "Great Bread".

***BITS & PIECES magazine***

Personality can open doors, but only character can keep them open.

- Elmer G. Leterman, Business Executive

**TEX-MEX BURGER WITH CAJUN MAYO**  
(4 Servings)

Prep Time 10 min.

Cook Time 15 min

Ready In 25 min

**Ingredients:**

1/2 cup mayonnaise

1 teaspoon Cajun seasoning

1 1/3 pounds ground beef sirloin

1 jalapeno pepper, seeded and chopped

1/2 cup diced white onion

1 clove garlic, minced

1 tablespoon Cajun seasoning

1 teaspoon Worcestershire sauce

4 slices pepperjack cheese

4 **Kaiser buns** (Sesame and Onion work great)

4 leaves lettuce

4 slices tomato

**Directions:**

1. Preheat grill for medium-high heat. In a small bowl, mix together the mayonnaise and 1 teaspoon of Cajun seasoning. Set aside.
2. In a large bowl, mix together the ground sirloin, jalapeno pepper, onion, garlic, 1 tablespoon Cajun seasoning, and Worcestershire sauce using your hands. Divide into 4 balls, and flatten into patties.
3. Lightly oil the grilling surface, and place the patties on the grill. Cook for about 5 minutes per side, or until well done. During the last 2 minutes, lay a slice of cheese on top of each patty. Spread the seasoned mayonnaise onto the insides of the **Kaisers**. Put burgers on the **Kaisers**, top with lettuce, tomato, serve and enjoy!

(AllRecipes.com, Sarah Stephan)

**ON THE FUNNY SIDE...**



