

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

August

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

BITS & PIECES...

You cannot live a perfect day without doing something for someone who will never be able to repay you. - John Wooden, College Basketball Coach

Nobody will believe in you unless you believe in yourself. - Liberace, Pianist

STORE SHIFT LEADER ...Michelle Pisano

Summer time is picnic time. Don't forget us when you host and/or attend all of your summer picnics and parties. Our wide selection of **Kaisers** are great for hamburgers and cold sandwiches, while our **Italian Rolls** are perfect with hot sausage, meatballs, kielbasa, or just about any other sandwich! Our **Baguettes (6", 9", or 24" cut-to-size)** transform ordinary hot dogs into the "gourmet" variety! If you have any questions, or would like to see any samples, our staff would be happy to help you.

Placing Advance Orders... When you call the bakery to place an **Advance Order**, your call is always answered by our Office staff. Our Office hours for placing **Advance Orders** are: **Monday through Friday 8:30 a.m. - 4:00 p.m.** and **Saturday 8:30 a.m. - 2:00 p.m..** **Our Office is closed on Sundays.**

Lastly, I want to remind everyone that our coupons in the **2017 Pittsburgh Enjoy Book** and the **2017 Pittsburgh Entertainment Book** are only valid until November 1, 2017.

WE GET LETTERS...

Dear BREADWORKS,

Just a note to thank you for the great deal you gave us on the cost of the rolls for the Our Lady of Lourdes Church Spring Brunch Buffet fundraiser. Your generosity is greatly appreciated. It is only through generous people like yourselves that our fundraisers can succeed and our Church remains stable for its parishioners. Again, thank you and may God Bless you richly.

Sincerely,

Spring Brunch Committee

BREADWORKS AT THE NATIONAL AVAIRY

...Tara Durci

On July 8th, Ben Hartman and I attended The National Aviary's annual fundraiser, *Night at the Tropics*. Guests sampled a variety of our Rustic Breads and Rolls paired with dipping oils from Pennsylvania Macaroni. There were over 1,000 guests in attendance dressed in their most tropical attire! The Aviary provided entertainment all night long – bird shows, Hula lessons, Polynesian fire dancers and even a Chinese Lion Dance! As always, salt sticks were the favorite of the evening, and had many guests coming back for more! They were also excited to be able to take bread home to share with their families. We heard so much wonderful feedback on all of our products that we're hopeful our visit resulted in many new Customers!

OUR WEBSITE...

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

ON THE FUNNY SIDE...



"Don't slice the pizza. My diet says I'm only allowed to eat one piece!"

(bestfunnyjoke4u.com)

BEEF HOTDOG WITH GORGONZOLA, MARINATED TOMATOES, GRILLED ONION AND FRISEE...

(Prep Time: 1 hour 30 minutes, Serves 6)

Ingredients:

- Marinated Tomatoes:
- 2 beefsteak tomatoes, sliced paper-thin
- 1 tablespoon olive oil
- 1 teaspoon red wine vinegar
- 1/2 teaspoon kosher salt
- Pinch chili flakes
- 1 clove garlic, smashed
- 1 sprig fresh thyme, leaves picked
- Grilled Onions:
- 1 Vidalia onion, peeled, sliced 1/8-inch thick
- Olive oil
- Salt and freshly ground black pepper
- Hot Dogs: 6 all-natural beef hot dogs
- 6 potato hot dog buns (**BREADWORKS Gourmet Hotdog buns** will work great).
- 4 ounces gorgonzola cheese, cut into small cubes
- 1 head frisee lettuce, dark green leaves discarded, light leaves separated and washed
In ice water
- Olive oil, for drizzling
- Sea salt

Directions:

Preheat the grill to medium-high heat.

For the tomatoes: Lay the tomatoes out on a large flat dish. Whisk together the oil, vinegar, salt, chili flakes, garlic and thyme leaves. Pour over the tomatoes and let sit for 1 to 2 hours.

For the grilled onions: Rub the onions with a little olive oil and sprinkle with salt and black pepper. Grill until charred on each side, 4 to 6 minutes. Remove from the grill and reserve.

For the hot dogs: Grill the hotdogs until hot and crispy, 3 to 5 minutes. Toast the buns on the grill, 1 to 2 minutes.

For assembly: Line the tomatoes on one side of the buns, and line the onions on the other side. Top each with a hotdog. Divide the cheese and frisee over the hot dogs, and finish with a little olive oil and sea salt (foodnetwork.com)