

PITTSBURGH BORN and BREAD  
www.breadworkspgh.com

**October**

**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...**

**BREADWORKS** is currently taking applications for our Delivery, Office, Store, Baking and Packing departments. Please ask one of our Store staff for an application for yourself or for someone you know who might be interested in one of these positions.

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

We will be celebrating our **38<sup>th</sup> Birthday** on **Saturday, October 14<sup>th</sup>**. In honor of our first **38 years**, we will be passing out a variety of **BREADWORKS** gifts and serving cookies. We will also be continuing our tradition of making our **Chocolate Babka Bread** for the occasion.

If you are one of the few who have yet to try our now *infamous* **Chocolate Babka**, I would definitely encourage you to do so. **BREADWORKS Chocolate Babka** is a round loaf made with sweet dough and chunks of chocolate. It is called Babka, or Grandmother's loaf, in Russia, and it is absolutely delicious. Just between us, it makes wonderful **French Toast**. **Orders will be taken until 4:00 p.m. on Friday, October 13th**. There will also be a limited amount available for walk-up Customers. It will cost \$6.95 a loaf.

When you and your family and friends are celebrating Oktoberfest this month, keep in mind that our **Baguettes, Italian Rolls and Gourmet Hotdog Buns** will be a wonderful complement to the Bratwursts and other types of sausages coming off of your grill.

Lastly, I want to remind everyone that our coupons in the **2016 Pittsburgh Enjoy Book** and the **2016 Pittsburgh Entertainment Book** are only valid until November 1, 2017. The 2018 editions of these books are currently being sold.

## **NATIONAL BAKERY DAY!**

...Fred Hartman, Partner

Last Thursday we celebrated the first ever **National Bakery Day**. We gave out BREADWORKS t-shirts, cloth shopping bags, bag and refrigerator clips, 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 also rolled back the price of one of the first products we ever made...our *Baguette*; which cost \$.60 when this journey started back in 1979! It was fun celebrating the first **National Bakery Day** here at BREADWORKS, and we hope everyone who attended had a good time too.

The winners of the *Small Bread Baskets* were: Flo Miley, Patty Errett, Gary McCormick, Ron Raehn, Heidi Bartholomew and Joe Klein. While the winner of the *Grand Prize Night Tour for 10 People* was Jeffrey Rothman.

I want to say "*thanks*" to all of you for being our Customers and I hope to see you at our next celebration...our *38<sup>th</sup> Birthday - October 14<sup>th</sup>*.

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

Dear BREADWORKS,

Advance Surgical Hospital would like to sincerely thank you for supporting our Block Party and Arthritis Walk. The event was very successful, raising nearly \$3000 for the Arthritis Foundation. Without the support of generous donors such as yourself, this event would not be possible. We are more than grateful to have received such a great response from the businesses around the community, and truly appreciate all the support.

Thank you,  
Respectfully,  
Emily DiPietro and Sam Boyd

### ***BITS & PIECES magazine***

Character is the ability to carry out a good resolution long after the excitement of the moment has passed.

- Cavett Robert

### **MEATBALL SLIDERS...**

#### **Ingredients:**

- 1** red onion cut into thin wedges (1 1/2 cups)
- 2** 12 ounce package frozen cooked Italian meatballs (24)
- 1** 24 ounce jar marinara or pasta sauce (about 2 1/4 cups)
- 1** tablespoon balsamic vinegar
- 1/2** teaspoon crushed red pepper
- 6** slices provolone cheese, quartered (6 ounces)
- 4** Roma tomatoes, sliced
- 24** Cocktail **Buns**, split and toasted, if desired (***BREADWORKS' Slider buns work great for this***)

#### **Directions:**

Place onion wedges in a 3 1/2- or 4-quart slow cooker. Top with frozen meatballs. In a medium bowl, combine marinara sauce, balsamic vinegar, and crushed red pepper. Pour over meatballs. Cover and cook on a low-heat setting for 4 to 5 hours or on a high-heat setting for 2 to 2 1/2 hours. Gently stir through mixture in cooker. Place a cheese and a tomato slice on the bottom of each cocktail **Bun**. Top each with a meatball; replace **Bun** tops. ([www.recipe.com](http://www.recipe.com))

### ***PITTSBURGH'S MIDNIGHT SNACKS SERVED UP ON COOKING CHANNEL***

*"Chef Chris Gilbert swings for the fences with The Big Che-Bowski - a massive grilled cheese sandwich".*

- Maria Sciallo, *Pittsburgh Post-Gazette*, 9/27/17

A few local restaurants made it onto the National Cooking Channel in late September, and our friends and Customer(s) from the Yard Gastro Pubs were one of the stars. If you are not familiar with Yard Gastro Pubs, they specialize in "upscale" unique Grilled Cheese Sandwiches. They currently have 3 locations in the Pittsburgh region, and are in the process of launching their 4<sup>th</sup> store, in the Galleria Mall (Mount Lebanon) during the first week of October. I just wanted to wish them continued success and congrats for making it onto the national TV stage.

- Fred Hartman, Partner

