

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

November

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 Thursday, Nov. 23rd for Thanksgiving.

SPECIAL BREADS FOR SPECIAL DAYS

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 **Baking, Packing, Store, and Delivery** departments. If you know someone who is interested in one of these positions, have them go on our web site or come in to fill out an application.

STORE SHIFT LEADER ...Michelle Pisano

I hope all of you enjoyed our **Chocolate Babka Bread**, along with the BREADWORKS **cloth shopping bags, bag clips and t-shirts**, that we gave away during our **38th Birthday Party** last month. This is just our way of saying "**Thank You**" for being our Customers.

For Thanksgiving we will be making our **Pumpkin Bread** on both **Tues. Nov. 21st** and **Wed. Nov. 22nd**. While our **Sweet Egg Bread** will only be available on **Wed. Nov. 22nd**. These Breads will certainly complement your Thanksgiving feast!

PLACING ORDERS FOR THANKSGIVING

Orders for pick-up on Wed. Nov. 22nd must be placed by 4:00 p.m. on Mon. Nov. 20th. No phone orders will be taken on Tues. Nov. 21st or Wed. Nov. 22nd... (except from our Wholesale Customers).

On Wed. Nov. 22nd, ADVANCE ORDERS will not be passed out until 9:00 a.m... (except to our Wholesale Customers). Also, with the large amount of Bread our Bakers will be making that day, **TUSCAN and BREADWORKS CIABATTA may be advance ordered, but we cannot guarantee they will be available until after 11:00 a.m.**

Our Store hours on Wed. Nov. 22nd for walk-in Customers without Advance Orders, are... 8:00 a.m. - 6:00 p.m.

As usual, we will have a separate entrance for picking up **Advance Orders**. This allows you to come in, pick up your order, and be on your way quickly. Anyone who does not have an **Advance Order** placed will use our regular Store entrance.

PUMPKIN BREAD

When we started making our **Pumpkin Bread** we attempted to have Customers sample it in our Store, however, it went out the door so fast we didn't get the chance. Based on its successful history, we have a feeling that may be the case again this year. It will be available on **Tues. Nov 21st** and **Wed. Nov. 22nd. Orders must be placed by 4:00 p.m. on Mon. Nov.**

20th. We do suggest that you place an **Advance Order** just to be sure of getting the amount you need. (\$5.80)

SWEET EGG BREAD

Our **Sweet Egg Bread** will only be available on **Wed. Nov. 22nd.** for those of you who haven't tried it yet, it is a braided loaf made of sweet egg dough with an egg-wash finish. **Orders must be placed by 4:00 p.m. on Mon. Nov. 20th.** Our Store will also have a limited amount for sale to our walk-in Customers, on a first come, first served basis. Once again, we suggest you place an **Advance Order** just to be sure of getting as many as you need. (\$5.80)

CHEF'S BEST DISH ... Fred Hartman, Partner

This month BREADWORKS is featured in WHIRL Magazine as a "*Chef's Best Dish*" participant. The event is taking place in the South Side, and Tara Berdik and I will be cutting up and sampling many of our Breads, as well as pairing them with specialty dipping oils. WHIRL Magazine's 5th Annual *Chef's Best Dish* event will be held from 5:30 - 8:30 p.m. on Wednesday, November 8, at the Circuit Center & Ballroom in Pittsburgh's South Side.

(WHIRL Magazine, November 2017)

TASTE OF THE GOOD LIFE...

Last month, Derek MacKenzie, a member of our Customer Service team, went to the famous ***Taste of the Good Life*** in Greensburg. Joey Di Salvo always puts on a great party at his Di Salvo Station. His father Gaetano has run the kitchen since they opened in the late 1980's, and BREADWORKS has participated in this event for the past 12 years. Di Salvo Station uses the proceeds from the event to help the homeless and handicapped of Greensburg. As always, our **Bread** was a huge hit.

"THINK GLOBALLY EAT LOCALLY"

... Fred Hartman, Partner

PITTSBURGH Magazine (November issue) included an article by Hal B. Klein, titled "***Think globally eat locally***". It elaborated about how Pittsburgh has seen a culinary "shift" around the city, and how it is due to a number of "cultural" changes. "Food and Music" were named as a couple of driving forces behind these changes. The article featured some establishments that have owners, head chefs, or both, with a profound and personal attachment to the particular nationality of their establishments. It highlighted those who were "bold enough" to embrace their cuisine as it should be rather than adapt their menus to the "Americanized taste". I want to say congratulations to a few of these people, who we work with, that were recognized by Pittsburgh Magazine's Hal B. Klein. The following are two of our Customers, and we work with them every day...

BRITISH:

British cuisine has taken broad strides toward destination dining in the past few decades, rooting itself in both time-honored recipes, thanks to the influence of chefs such as Hugh Fearnley-Whittingstall and Fergus Henderson, as well as the global reach of its immigrant population. But for Drew Topping, whose maternal grandfather emigrated from Scotland, the role of the chip shop remains relevant as well. "I've been to the UK enough that I understood chip shops and their role in society," he says. Topping opened Piper's Pub, a timelessly popular beer, and whisky and pub-grub establishment, in 1999.

Pub Chip Shop / Pipers Pub - British.

1830 E. Carson St., South Side, Owner Drew Topping
(Hal B. Klein, PITTSBURGH Magazine, November 2017)

POLISH:

Dorota and Slawomir Pyszkowski opened their Strip District market in 2008 as a means to connect Pittsburgh's Polish community, as well as a broader audience, with food from their homeland. The couple returned to Poland last year and sold the business to Gretchen and Matt McDaniel. The duo plan to continue the Pyszkowski's mission to celebrate the cuisine of Poland. In fact, general manager Agnieszka Sornek says that the kitchen's offerings likely are going to expand over the next few years.

S&D Polish Deli, 2204 Penn Ave., Strip District.
Chefs Jadzia Tereszkievicz and Basia G• tarz

(Hal B. Klein, PITTSBURGH Magazine, November 2017)