

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

December

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.

**** SEASONAL CHANGES ****

Our Store hours on:

- Sunday, Dec. 24 **8:00 a.m. - 2:00 p.m.**
- Sunday, Dec. 31 **8:00 a.m. - 2:00 p.m.**

Our Office hours on:

- Sunday, Dec. 24 **8:30 a.m. - 12:00 p.m.**
- Sunday, Dec. 31 **8:30 a.m. - 12:00 p.m.**

****Reminder:** Our Store and Office will both be closed on Christmas Day and New Year's Day.

SPECIAL BREADS FOR SPECIAL DAYS

- Dec. 23&24 Christmas.....Sweet Egg Bread
- Dec. 31 New Year Eve.....Chocolate Babka

STORE SHIFT LEADER

...Michelle Pisano

HAPPY HOLIDAYS!!!

I wish all of you a **Happy Holiday Season** and **Thank You** for your patronage during 2017. I hope you enjoyed our **Sweet Egg Bread** and **Pumpkin Bread** for Thanksgiving, and as usual, our **Sweet Egg Bread** will once again be available on **Saturday, Dec. 23rd and Sunday Dec. 24th**. For those of you who have yet to try it, it is a braided loaf made from sweet egg dough, with an egg-wash finish.

If you are looking for a last minute gift, **BREADWORKS gift cards** (in increments of \$5.00) are a great idea. They make a perfect gift for someone who is difficult to buy for and they are also good for office and family grab bags. Our Store staff will be happy to assist you in purchasing them.



PLACING ORDERS FOR CHRISTMAS

Orders for **Sunday, Dec. 24**, must be placed by **4:00 p.m.** on **Friday, Dec. 22**.

On **Sunday, Dec. 24**, ADVANCE ORDERS will not be passed out until **9:00 a.m.** ... except to our Wholesale Customers. Our Store hours on **Sunday, Dec. 24**, for walkup Customers without advance orders, are: **8:00 a.m. - 2:00 p.m.**

CHOCOLATE BABKA ON NEW YEARS EVE!

Don't forget to order your *Chocolate Babka* for New Year's Eve...**Sunday, Dec 31st**. For those of you who have yet to try it, it is our delicious Sweet Egg Bread with chunks of chocolate throughout the loaf. It will be an interesting addition to New Year's Eve parties. Orders must be placed by **4:00 pm on Friday, Dec. 29.**

ANNUAL MARCH OF DIMES SIGNATURE CHEF'S AUCTION ...Fred Hartman, Partner

My son Ben and I worked the 23rd Annual March of Dimes Signature Chef's Auction. This year it was held at the Westin Convention Center Hotel. Over 15 of Pittsburgh's finest restaurants, breweries, and pastry shops, along with Ice cream from Handel's, supplied over 500 attendees with culinary treats. We had our "soon to be famous" spinach dip, paired with an assortment of our Bread. We were located near the main entrance to the event...a very busy spot...and foot traffic never stopped for 3 straight hours! This year they added a 'People's Choice Award', and we all got the opportunity to place a vote for our favorite culinary dish of the night. Our very own John Marshall Catering won the honor, so congratulations to him. The night was a huge success and raised over \$80,000 for a very good cause.

WE GET LETTERS...

412 Food Rescue started a program called 'Ugly USA' and made up care boxes of food goods and supplies for 125 local. They supplied the individual with loaves of **Mini Twist** along with their care packages. They sent us a thank you note that read: *"Thank you so much for the delicious and generous donations of bread twists to 412's 2017 Ugly USA program! The bread truly made the boxes feel complete and we all loved the loaves! You were delightful to work with and we're very appreciative of BREADWORKS Support.*

Thank you from all the team at 412."

HOLIDAY BREAD-RING WREATH...

How about making a wreath using our Bread Ring! Let it air dry for 5 to 7 days or microwave at a low setting for 5 to 7 minutes. Cool and repeat. After Bread-Ring is dry and hard, spray with a clear polyurethane or lacquer and let dry. Attach the bow or ribbon of your

choice, or decorate in any way you prefer.

A KNOWLEDGABLE CUSTOMER/FAN

...Dave MacKenzie, Partner

Last month I had the pleasure of meeting Mary Jo Costello, a Registered Dietician, who loves to use BREADWORKS Bread in her presentations. This was wonderful to hear, since some of her peers worry so much about carbs and gluten. Coincidentally, I found out that we have a mutual friend, Bob Sloss...who, unbeknownst to me, has been promising MJ a tour of our bakery for years. It will happen this winter!

TRADITIONAL HOLIDAY STUFFING WITH SAUSAGE (24 servings)

Prep Time: 35 minutes

Total Time: 1 hour 20 minutes

If using this recipe to stuff poultry replace the eggs with $\frac{3}{4}$ cup egg substitute. Bake until a meat thermometer reads 180 degrees for the poultry and 165 degrees for the stuffing. Allow $\frac{3}{4}$ cup of stuffing per pound of turkey. Bake remaining stuffing as directed in recipe.

Vegetable Cooking Spray

- 1 pkg (12 oz) bulk pork sausage or breakfast turkey links casing removed
- 3 ribs of celery chopped
- 1 large onion
- 2 Tbsp mayonnaise
- 1 Tbsp prepared Mustard
- 4 tsp Sage
- 1 Tbsp Poultry Seasoning
- 2-1 lb loaves of day-old **White Bread**
- 2-1 lb loaves of day-old **Wheat Bread**
- 3 large eggs slightly beaten
- 2 cans (14 $\frac{1}{2}$ oz) chicken broth

In a large non-stick skillet coated with cooking spray, cook the sausage, celery and onions over a medium heat until the meat is no longer pink. DRAIN. Remove from the heat, stir in the mayonnaise, mustard, sage and poultry seasoning.

Place the bread cubes in a large bowl and add the sausage mixture. Combine the eggs and broth and pour over the bread cubes and stir gently to combine.

Transfer to two 3 quart baking dishes coated with cooking spray. Cover and bake at 350 degrees for 30 minutes. Uncover and bake for an additional 12 to 18 minutes, or until lightly browned and a meat thermometer reads 160 degrees.

(Recipe from *Taste of Home* magazine.

Visit TasteofHome.com/TurkeyDay for more recipes.)

CREATE THE ULTIMATE TURKEY SANDWICH...

When I was growing up, it was always cold turkey (usually the dark meat) and reheated gravy on white bread with little else on there. When I got older and more adventurous, I started putting weirder leftovers on my sandwich. Eventually, if you're like me, you graduate to a turkey sandwich stacked with green bean casserole, cranberry sauce, greens and gravy mayo. When you put it all between two slices of Bread, you give your leftover meal new, more delicious life, and that's awesome.

(Mason Hereford, Chef, *Turkey and the Wolf*
BON APPETIT magazine, November 2017)