

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

March

2018

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 will be closed on Easter Sunday, April 1, 2018.

SPECIAL BREADS FOR SPECIAL DAYS

- Mar. 16th & 17th St. Patrick's Day...Irish Soda Bread
Chocolate Irish Soda Bread
- Mar. 31st Easter..Sweet Egg Bread & Buccelatto
- May 13th Mother's Day.....Chocolate Babka
- Oct. 13th Our Birthday.....Chocolate Babka

ACCEPTING CREDIT CARDS...

We are now accepting credit cards in our retail store. We will be accepting all credit cards and Apple Pay. Currently credit cards will only be accepted for our Retail Customers with a \$10 minimum charge.

We are excited about this new addition to the bakery and feel this will be more convenient for you.

STORE NEWS...

We would like to welcome **Cassia** to our Store staff. Please give her a big hello as she learns the products to help you with your bread needs.

We hope everyone enjoyed our **Chocolate Babka Bread** (sweet dough with chunks of chocolate) on **Valentine's Day**. If you enjoyed the *Chocolate Raspberry French Toast* recipe from our February's Newsletter, you may want to substitute our **Rustic Italian** in the recipe until our **Chocolate Babka Bread** makes its next appearance on **Mother's Day...Sunday, May 13th.**

Happy St. Patrick's Day



Our next *Special Bread* will be our **Irish Soda Bread and Chocolate Irish Soda Bread**. They will be available on **Friday, March 16 and St. Patrick's Day, Saturday, March 17th**. **Irish Soda Bread** is made from wheat flour, sugar, salt, baking soda, margarine, buttermilk, whole eggs, yeast and white &

dark seedless raisins. Chocolate is added for the **Chocolate Irish Soda Bread** and has no raisins. If you have never tried them...this is the year! We will have a limited amount available for our walk-in customers, so we recommend that you place an advance order. **Advance orders will be taken until 4:00 p.m. on Thursday, March 15th for Friday and Saturday's pick-up.**

We wish everyone a happy and safe St. Patrick's Day!

PLACING ORDERS FOR EASTER...

Orders for pick-up on Saturday, March 31, must be placed by 4:00 p.m. on Thursday, March 29. No phone orders will be taken on Friday, March 30 or Saturday, March 31.

On Saturday, March 31, ADVANCE ORDERS will not be passed out until 9:00 a.m. ... except to our Wholesale Customers. Our Store hours, on March 31, for walk-in Customers (without Advance Orders) are: 8:00 a.m. - 4:00 p.m.

Our TUSCAN and CIABATTA may be advance ordered, but we cannot guarantee they will be ready until after 11:00 a.m.

VISIT US ON INSTAGRAM...

You can now find us at *breadworkspgh* on Instagram!

You can also stay up to date with us on our website (*breadworkspgh.com*) and through our Facebook page (*breadworkspgh*).

WE GET LETTERS...

Dear BREADWORKS,

On the behalf of our students and entire Saint John Bosco Academy Community, I am writing to acknowledge and thank you for your generous contribution to the Night at the Races. It is because of the generous support of organizations, individual's, educational institutions, and businesses, that our fundraising efforts are successful.

Sincerely,
Janet Salley Rakoczy,

Principal ***HOAGIE ROLL PIZZA...***

A Hoagie Roll is used as the crust for our pizzas. It is sliced in half, brushed with seasoned butter, partially baked before being topped with sauce and cheese and you choice of toppings.

Ingredients:

2 each ***Hoagie Rolls*** (about 6" long each)
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1 teaspoon Italian Seasoning (or pasta seasoning)
1 stick butter softened (4 ounces or 115 grams)
Shredded Mozzarella Cheese
4 teaspoons Grated Parmesan Cheese
1/2 cup pizza sauce (or any pasta sauce your choice)

Instructions:

Preheat the oven to 425°F (220°C).
In a microwave safe bowl, melt the butter. Add the onion powder, garlic powder and Italian seasoning and mix together.
Slice the ***Hoagie Rolls*** in half.
Line a baking pan with foil. With a pastry brush, brush the outside of the Rolls with the butter mixture. Place on baking sheet and brush the remaining butter mixture onto the cut ends of the Hoagie Rolls. I use all the remaining butter mixture. Bake the buttered rolls in a 425°F (220°C) over for 5 to 6 minutes. Remove the buttered Rolls from the oven. Spread 1 to 2 tablespoons of sauce over each Roll. Sprinkle a teaspoon of grated Parmesan cheese on the sauce and top with mozzarella cheese. Add additional toppings as desired.
Bake in a 425° (220°F) oven until cheese is melted, bubbly and slightly browned, about 5-12 minutes. Remove from oven and allow to cool for several minutes before serving.
(2fatguyscooking.com)
(BREADWORKS 6" Hoagies will work great, but a must-try are our Mini Crocs and Ciabatta)

BITS & PIECES

I have found that if you love life, life will love you back.

- Arthur Rubinstein, Musician