

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

April

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.

SPECIAL BREADS FOR SPECIAL DAYS

May 13 th	Mother's Day...Chocolate Babka
Oct. 13 th	Our Birthday...Chocolate Babka
Nov. 20 th & 21 st	Thanksgiving... Pumpkin Bread
Nov. 21 st	Thanksgiving... Sweet Egg Bread
Dec. 23 rd & 24 th	Christmas... Sweet Egg Bread
Dec. 31 st	New Years....Chocolate Babka

EMPLOYMENT OPPORTUNITIES...

From time to time positions become available at our bakery. If you, or anyone you know is interested in joining our *Packing & Baking staff*, we invite you to fill out an application. Applications are accepted Monday through Saturday between the hours of 9:00 a.m. and 2:30 p.m. Simply come into our Store and our staff will point you in the right direction.

THE VERDICT IS IN...

We would like to **Thank** all the customers who took the time to participate and assist us on naming our new product arriving in the store soon. We have added up the votes and the Winning Name is "**Chocolate-Chip Brioche Mini Muffs.**" Congratulations to our employee, April Flores, with the suggested name and to our customer Timisha. Timisha enter a vote and was the winning name drawn for a \$50 gift certificate for our store.

STORE NEWS...

We hope you enjoyed our **Buccelatto** and **Sweet Egg Bread** for your Easter Holiday. Our next *Special Bread* will be our **Chocolate Babka Bread** for **Mother's Day...Sunday, May 13th**. It is a "*must try*" if you have not yet had the pleasure. Our **Chocolate Babka Bread** is made with sweet dough and has chunks of chocolate throughout. It will only be available on **Sunday, May 13th**, and orders must be placed by **2:00 PM on Saturday, May 12th**.

Placing an Advance Order is always encouraged...and is especially important on days when we make our *Holiday Special Breads*. We will have a limited amount available for those of you who forget to place an advance order. Our **Chocolate Babka Bread** is \$6.95 each.

Spring is finally here and the warmer weather is just around the corner. This means most of us will be lighting up our grills for family and friend get-togethers and other outdoor events. Therefore don't forget to look for our coupons in both the 2018 Pittsburgh Entertainment Book and the 2018

Pittsburgh Enjoyment Book. (They are only good in our Store at our bakery on the North Side, and must be used by November 1st.)

BREAD KEEPING TIPS...

Since our breads **DO NOT CONTAIN ANY PRESERVATIVES**, we always recommend eating them the same day, while freezing any extra. Here are some tips for keeping bread successfully:

Freeze the bread while it is as fresh as possible. Bread that goes in the freezer old will come out old. If freezing any longer than a day, it is best to put the bread into a plastic bag. Slicing down a whole loaf at a time and freezing it is great. This way, you can pull out as many slices as you need at a time and leave the rest frozen. Thaw bread at room temperature, out of the plastic bag. Bread thawed in a bag retains moisture built up through condensation and becomes soggy. For extra crispness, pop the bread in a 400 degree oven for a few minutes until crusty. *Never refrigerate bread; that range of temperature actually speeds up the staling process.*

WE GET LETTERS...

Dear BREADWORKS,

Thank you so much for your generous donation to Biscuits Bingo 2018. This year's event was our best ever. Biscuits Bingo 2018 was held at the IBEW Hall on Saturday, March 3, 2018. We raised a record amount of \$42,633.08. The proceeds from the event will benefit the following organizations: Angel Ridge Animal Rescue, Friends Forever Home Beagles, Hello Bully/Pittsburgh Pets, Hog Heaven Animal Rescue, Homeless Cat Management Team, Humane Animal Rescue, Rabbit Wranglers, and Pittsburgh Cat. All of these wonderful organizations work tirelessly to make a positive difference in the lives of our four legged friends.

Because of your generosity, many animals in Pittsburgh will receive a second chance of finding their forever home.

Thank you from the bottom of my heart,

Officer Christine Luffey
City of Pittsburgh Bureau of Police
Zone 3 Station

BITS & PIECES...

Long-range planning does not deal with future decisions, but with the future of present decisions.

-Peter F. Drucker, Management consultant and writer

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.

TURKEY-AVOCADO CLUB SANDWICH...

(4 servings - total time 30 minutes)

Ingredients:

- 1/3 cup thinly sliced red onion
- 2 tablespoons apple cider vinegar
- 8 slices turkey bacon
- 1 Hass avocado, halved and pitted
- 1/2 cup nonfat plain Greek yogurt
- Kosher salt and freshly ground pepper
- 8 slices whole-grain bread, lightly toasted
(Our Six Grain or Wheat Bread all work great for this)
- 8 small leaves romaine lettuce
- 1 tomato, cut into 8 slices
- 12 ounces sliced low-sodium deli turkey breast
- 1/2 small English cucumber, sliced

Directions:

Toss the onion with the vinegar and 2 tablespoons of water in a small bowl. Let stand 15 minutes, then drain. Meanwhile, cook the turkey bacon as the label directs until crisp.

Mash the avocado with the yogurt in another small bowl until smooth. Season with salt and pepper.

Lay 4 slices of **bread** on a cutting board and spread with half of the avocado-yogurt mixture. Top with the lettuce and tomato and season with salt and pepper.

Add a layer of turkey breast, bacon, cucumber and red onion. Spread the remaining avocado mixture on the remaining 4 **bread** slices and place spread-side down on top of the sandwiches. Cut each sandwich in half to serve. (**Food network.com**)