

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

May

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 and Office will both be closed on **Monday, May 28th**, for **Memorial Day**

SPECIAL BREADS FOR SPECIAL DAYS

May 13th Mother's Day....Chocolate Babka
Oct. 13th Our Birthday.....Chocolate Babka
Nov. 20th & 21st Thanksgiving... Pumpkin Bread
Nov. 21st Thanksgiving... Sweet Egg Bread

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for our Delivery, 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 NEWS...

BREADWORKS would like to welcome back Wanda Hiles and Larry Finizio. Wanda has returned back to the retail side of our Store and Larry has returned back to the Supervisor position. Both are ready to help you with your bread needs. *Please give them a big welcome back!*

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 it is especially important on days when we make our *Special Breads for Special Days*. We will have a limited amount available for those who forget to place an advance order. Our **Chocolate Babka Bread** is \$6.95 each.

Spring is finally here and the warm 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. With that in mind, remember that **Memorial Day** is coming up and we have every type of Bread and Roll that you will need (*Italian Rolls for Hot Sausage, Gourmet Hot Dog Buns, and many types of Kaiser Rolls for Hamburgers and Pulled Pork*) for your event. Our staff will be happy to assist you with any Bread questions. Remember to order your **Memorial Day** bread for **Sunday, May 27th**, since our Store will be closed on **Memorial Day (Monday, May 28th)**.

FRED HARTMAN – VICE-PRESIDENT

Munch Goes to Bacon, Bourbon & Beer

By Dan Gigler munch@post-gazette.com

In the Post-Gazette on April 12, 2018, in Munch reviews, he had lunch at one of our newer customers, Bacon, Bourbon & Beer. The concept of this new establishment is Three B's and as Munch reports they sure do cover that. He talks about the owner Shawn Janovich and his business partner Will Wilson. Munch wrote: *"They deliver on all three fronts of B, with 62 varieties of Bourbon, 25 local and national crafts of Beer on draft, and the Bacon Oh the Bacon."* Munch also writes about a unique burger that he had for lunch. *"The burgers are the very definition of BIG HONKIN'. My B3 — with pulled bacon, Applewood-smoked bacon, a bacon jam, arugula, tomato, red onion, with cheddar, BBQ sauce, and a gigunda stack of onion rings on our **Brioche Bun** and topped with a fried pickle spear (\$15) — was easily eight inches tall and very good, although the bacon mac and cheese side (\$5) was a little underwhelming."*

We are proud to supply this unique restaurant with our **Brioche buns**. We look forward to continuing to work with Shawn and his partner Will as they continue to impress and offer the city this unique dining experience.

WE GET LETTER...

Dear BREADWORKS

I want to thank you for absolutely the best bread, rolls and everything else you make! I'm working my way through trying everything and haven't found anything I don't love.

I really want to thank you for eliminating nuts from your products! As much as I love nuts, some of my grandchildren have allergies, so we appreciate that your entire store is safe for them. We always say BREADWORKS is like a candy store for us. Everything is great and they can eat everything you make. You are truly one in a million. Keep up the great work.

Thank you so very much!

Cathy B.

Dormont

PEPPERONI PIZZA BURGERS...

(preparation time 25 minutes, 4 servings)

A burger recipe with chopped pepperoni, oregano and crushed red pepper mixed with the beef and topped with mozzarella cheese.

Ingredients:

- 1 can (8 oz each) tomato sauce, divided.
- 1/3 cup finely chopped pepperoni
- 1/2 teaspoon dried oregano.
- 1/4 teaspoon crushed red pepper flakes.
- 1 pound ground sirloin beef (90% lean).
- 4 slices (1 oz each) part-skim mozzarella cheese.
- 4 hamburger buns, toasted. (Any **BREADWORKS' Kaiser** will work great for this).

Directions:

Stir together 1/2 cup tomato sauce, pepperoni, oregano and pepper flakes in medium bowl. Add beef; mix together and shape mixture into 4 patties, about 1/2-inch thick. Heat large skillet over medium-high heat. Add patties; cook 5 minutes on each side or until cooked through (160°F). Top each with 1 slice cheese; melt slightly. Remove from heat. Spread 1 tablespoon tomato sauce on bottom half of each bun. Top each with a patty. Spoon remaining tomato sauce evenly over patties. Close with tops of buns and serve immediately.

(www.readyseteat.com)

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.