

# PITTSBURGH BORN and BREAD

[www.breadworkspgh.com](http://www.breadworkspgh.com)

## June

## 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**

June 17 <sup>th</sup>	Father's Day.....Chocolate Babka
Oct. 13 <sup>th</sup>	Our Birthday.....Chocolate Babka
Nov. 20 <sup>th</sup> & 21 <sup>st</sup>	Thanksgiving... Pumpkin Bread
Nov. 21 <sup>st</sup>	Thanksgiving... Sweet Egg Bread
Dec. 23 <sup>rd</sup> & 24 <sup>th</sup>	Christmas... Sweet Egg Bread
Dec. 31 <sup>st</sup>	New Years....Chocolate Babka

### **NEW PRODUCT....**

Our new **Chocolate Chip Brioche Mini Muff** is now available every **Saturday** in our store. Nothing beats our sweet brioche dough with chocolate chips mixed in and a little sprinkle of powder sugar....sure to satisfy your sweet tooth! Please stop in and pick up a sweet treat to kick off the weekend.

### **STORE SUPERVISOR ...Larry Finizio**

I would like to start off by welcoming the new members of our Store staff, Elizabeth Thomas, Katelyn Ley, Sydney Rini and Alexander Riccardi. Please say hello to them when you are in our store. They are ready to help you with all your bread needs.

I hope everyone enjoyed our **Chocolate Babka** bread on Mother's Day. *If you missed it don't worry, for the first time we will be offering the **Chocolate Babka** on Father's Day, June 17<sup>th</sup>. Stop in and grab Dad a fresh **Chocolate Babka** for Father's Day.*

Now that June is here, everyone will be hosting or attending picnics, graduations, showers, weddings and other spring/summer events. Keep in mind that we can help you with all your bread needs. However, we do suggest that you place advance orders to assure you receive the type of bread you need. Advance orders are accepted Monday thru Friday till 4:00pm and up till 2:00pm on Saturdays for next day pick up. Our office is closed on Sundays to place advance orders.

**Store Coupons...** Remember to look for BREADWORKS coupons in both the **2018 Pittsburgh Entertainment Book** and the **2018 Pittsburgh Enjoyment Book**. They are only good at our Store on the North Side.

### **BITS & PIECES magazine...**

- Ham and Eggs: A day's work for a chicken, a lifetime commitment for a pig. - Author Unknown

- The happiest people don't necessarily have the best of everything, they just make the best of everything!

## ***WE GET LETTERS...***

Dear Fred and BREADWORKS

Thank you for your generosity in discounting your delicious Split Rolls for our fundraiser. It certainly kept our costs down.

Thank you again,  
Debbie Tassali  
St. Pamphilus

Dear BREADWORKS,

I want to extend my sincere gratitude for contribution you made towards the Butler Family Spaghetti Dinner fundraiser event. Your generous gift of bread for the event will have a major impact on helping this family get back on their feet after their devastating loss. All of the donations received went towards either the Chinese Auction or another area in the dinner that raised almost \$5000 for the family.

On behalf of the Butler Family and the Mount Washington residents who helped organize the event, I want to thank you for helping us make a positive difference. Your support encourages our continued commitment to helping others.

Thanks again for your generosity and support,  
Butler Family Fundraising Committee

## **ON THE FUNNY SIDE...**

### **Hearing Better Now**

An elderly man was having hearing problems and went to see a specialist. The doctor fitted him with some hearing aids that brought his hearing back to full strength.

After a few weeks the man came back to make sure the new equipment was working properly, which it was.

The hearing specialist said, "It all seems perfect. Your family should be delighted you can hear everything now."

"Oh no," the man responded. "I haven't told any of them. I just sit quietly, listening carefully. I've changed my will four times."

*(Jokequote.com)*

## ***CHICKEN BURGERS...***

(5 servings)

### **Ingredients:**

- 1 pound ground white meat chicken
- 2 cups coarse to fine fresh bread crumbs, divided (not canned)
- 1/2 cup low-fat milk
- 3 tablespoons grated sweet onion (or finely, finely minced)
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon coarse grained salt
- Cracked black pepper
- 1 teaspoon olive oil
- 5 Buns (BREADWORKS' **Brioche Buns** are an excellent choice for this burger)

### **Directions:**

Be sure to use ground white meat chicken. If you're buying your ground chicken from the grocery store, ring the bell and ask them if they've got what you're looking for or if they'll grind some chicken breast for you. You can also grind it yourself in a food processor. Remove all excess fat and cartilage from boneless, skinless chicken breast and tenders, cut into 1-inch cubes and pulse until coarsely chopped.

Use *fresh* bread crumbs, it only takes a few extra minutes. Remove crusts or don't remove crusts, your choice, from *good bread* (*any BREADWORKS bread will work nicely*). Next tear into chunks and pulse in a mini chopper or food processor. Make a giant batch and freeze them so next time you can skip this step.

Place chicken in a mixing bowl. Using a rubber spatula, fold in milk, 1/2 cup bread crumbs, onion, cayenne, salt and pepper. The mixture will be very wet which means it will be a tiny bit icky forming it into patties but forge ahead. Place remaining 1 1/2 cups bread crumbs on a dinner plate or cookie sheet.

Divide chicken meat into 4 or 5 piles (you decide which portion size is best for you) and using your hands, shape into patties. Coat each patty with bread crumbs. Heat olive oil in a large non-stick skillet over medium heat and fry patties until golden and cooked through, about 5 minutes per side. Serve immediately.

**(FoodNetwork.com)**