

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

August

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

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

Early Reminder: Our Store and our Office will both be closed on **Monday, Sept. 3rd**, for Labor Day.

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for our Packing, Baking, Delivery and Store 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 SUPERVISOR ...Larry Finizio

New Tie-Dye Shirts - We just got in some purple tie-dye shirts for anyone who would like to purchase them. They are \$10.00 each. Just ask anyone of our staff.

I would like to welcome the newest members of our Store staff, Evan Nevels and Sueann Quach-Dao. Please say hello to them, both are ready to help you with your bread needs.

Summer time is picnic time. Don't forget us when you host and/or attend all of your summer picnics and parties. Our wide selection of **Kaisers** are great for hamburgers and cold sandwiches, while our **Italian Rolls** are perfect with hot sausage, meatballs, kielbasa, or just about any other sandwich! Our **Baguettes (6", 9", or 24" cut-to-size)** transform ordinary hot dogs into the "gourmet" variety! If you have any questions, or would like to see any samples, our staff would be happy to help you.

Placing Advance Orders... When you call the bakery to place an **Advance Order**, your call is always answered by our Office staff. Our Office hours for placing **Advance Orders** are: **Monday through Friday 8:30 a.m. - 4:00 p.m. and Saturday 8:30 a.m. - 2:00 p.m.. Our Office is closed on Sundays.**

Lastly, I want to remind everyone that our coupons in the **2018 Pittsburgh Enjoy Book** and the **2018 Pittsburgh Entertainment Book** are only valid until November 1, 2018.

OUR WEBSITE...

Don't forget to visit our website to help you with your bread choices...**www.breadworkspgh.com**. It is also

linked to our FACEBOOK page!

BREADWORKS AT THE NATIONAL AVIARY ...Tara Durci

On July 21st, Ben Hartman and I attended The National Aviary's annual fundraiser, *Night at the Tropics*. Guests sampled a variety of our Rustic Breads and Rolls paired with dipping oils from Pennsylvania Macaroni. There were over 1,000 guests in attendance dressed in their most tropical attire! The Aviary provided entertainment all night long – bird shows and Polynesian fire dancers. As always, salt sticks were the favorite of the evening, and had many guests coming back for more! They were also excited to be able to take bread home to share with their families. We heard so much wonderful feedback on all of our products that we're hopeful our visit resulted in many new Customers!

WE GET LETTERS...

On behalf of the National Aviary, thank you so much for supporting this year's Night in the Tropics! We celebrated with a sold out crowd of 1,300 guests, over 35 food and beverage vendors, numerous entertainers, and over 500 beautiful birds. Because of your support as a food/beverage sponsor, this important event was a huge success and raised more than ever – over \$290,000 – to benefit the National Aviary's education, avian medicine, and conservation programs. Thank you for helping us reach new heights!

Many thanks,
Laura Daversa
Event Manager

THE FUNNY SIDE...

A husband and wife were at a party chatting with some friends when the subject of marriage counseling came up. "Oh! We'll never need that. My husband and I have a great relationship," the wife explained. "He was a communications major in college, and I majored in theater arts. He communicates really well, and I just act like I'm listening."

(www.ajokeaday.com)

RUSH-HOUR GOURMET...

Grilled Turkey Burgers with Barbecued Onions
(Makes 4 servings)

1 tablespoon olive oil
2 Spanish onions, halved, sliced thinly
2 tablespoons prepared barbecue sauce
1 ¼ pounds ground turkey (not lean)
¼ cup each: milk, chopped flat-leaf parsley
1 teaspoon smoked Spanish paprika or regular paprika
¼ teaspoon each: salt, freshly ground pepper
4 Sesame Kaisers (*All BreadWorks' Kaiser buns will work great for this*)

Heat olive oil in a large, heavy skillet over high heat. Add onions: stir-fry for two minutes. Reduce heat to medium-low; cook, stirring often, until soft and starting to caramelize, about 15 minutes. Stir in barbecue sauce; cook 1 minute. Remove from heat. Cover; keep warm.

Meanwhile, prepare a grill or grill pan for medium-high heat. Lightly mix turkey, milk, parsley, paprika, salt and pepper in a large bowl; form into four patties. Grill until just cooked through, turning once, about eight minutes. Place on **Kaiser Bottoms**; top each with onions and **Kaiser tops**.
(*By Carol Mighton Haddi, Chicago Tribune*)

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.

