

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

January

2019

DEAR CUSTOMER:

Our Store is open seven days a week for your convenience. Our 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 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.

STORE SUPERVISOR ...Larry Finizio

BREADWORKS SPOTLIGHT:

North Shore Deli is an amazing sandwich shop on E. Ohio Street. This restaurant has been around for many years. Their sandwiches are packed full of delicious meat and of course they use, in my opinion, the best bread in town. ☺ I frequently order lunch from here and I highly suggest you do too! My favorite sandwich is the *North Sider*. Here is a fun fact about North Shore Deli—most of their sandwiches are named after Pittsburgh streets! Give them a try and let me know what your favorite sandwich is!

WELCOME NEW CUSTOMERS...

We want to welcome businesses that now have our bread at their restaurants. We hope you are as excited

to try them out as we are! **Mayfly Market, Carmella's Plates & Pints, Bonfire Food & Drink and Café de Paris** are all serving our delicious products at the restaurants. Make sure to stop in to these restaurants and try them out!

FAVORITE RECIPES ... Fred Hartman

From time to time we ask our friends and chefs at the restaurants we service to give us some of their recipes that incorporate our bread to share with you. This month our featured recipe is from **The Yard**. They have four locations in the Pittsburgh area. Their main specialty is Grilled Cheese. However, they use a variety of our other breads for burgers and chicken sandwiches. All of which are very delicious. They serve all their grilled cheese on our Texas Toast.

The *Smack Yo Mama* is my personal favorite. It is made with beer cheese and cheddar cheese then topped with onion rings, sweet and tangy barbecue sauce and pulled chicken piled high on Texas Toast. Their twist on the classic grilled cheese sandwich keeps me coming back for more! If you have yet to stop in at one of their locations make sure you do this New Year!

SHARE WITH US...

What do you use our bread for? If you have a special creation you make with our bread let us know! We love to hear the different things our customers do with our bread. Who knows, it may be featured in our Newsletter next month! If your special recipe is picked, you'll receive a 10% off coupon to our BreadWorkS store! Stop in and give our Store Supervisor Larry your recipes.

WE GET LETTERS...

“BreadWorkS,

I wanted to thank you again for supporting our fall fest by giving us a generous discount on the dinner rolls. They were extremely delicious and helped make our event as nice as it was.

The Saint George Church Preservation Society appreciates your part in helping us save our Church. Have a wonderful New Year!”

Sincerely,

Michele Mehrenberg

SPECIAL BREADS FOR SPECIAL DAYS

Feb. 14 th	Valentine's Day.....	Chocolate Babka
Mar. 17 th	St. Patrick's Day.....	Irish Soda Bread
April 21 st	Easter....	Sweet Egg Bread & Buccelatto
May 12 th	Mother's Day.....	Chocolate Babka
June 16 th	Father's Day.....	Chocolate Babka
Oct. 12 th	Our Birthday.....	Chocolate Babka
Nov. 26 th -27 th	Thanksgiving.....	Pumpkin Bread
Nov. 27 th	Thanksgiving.....	Sweet Egg Bread
Dec. 23 rd - 24 th	Christmas.....	Sweet Egg Bread
Dec. 31 st	New Year's.....	Chocolate Babka

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. We sell our freezer bags in the store for 5 cents a 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 crispy. Never refrigerate bread; that range of temperature will speed up the staling process.

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!

BITS & PIECES...

Change your thoughts and you change the world.

-Harold R. McAlindon

THE HISTORY OF FOCACCIA...

Focaccia is a specialty of Liguria, Italy, and is about 2,000 years older than pizza, according to the *Delicious Italy* Website. The name comes from the Latin word “*focacius*” meaning hearth, place for baking.

Before it became a sandwich bread outside Italy, focaccia's reputation was based primarily on its qualities of being a flavorful flatbread often topped simply with rosemary, fruity olive oil and coarse salt. One of its distinguishing characteristics is shallow depressions on top filled with little pools of olive oil.

Focaccia is popular in Italy as a breakfast food with coffee and milk, as well as a snack. Depending on the region of Italy, cooks might add cheese (fresh mozzarella is a favorite), meat, vegetables (fresh cooked, roasted or caramelized), and antipasto, such as cured olives or marinated peppers.

American chefs have used their imaginations with focaccia, sometimes treating it like a pizza with an array of traditional or upscale toppings, or switching it from savory to sweet – fresh fig or fruit focaccia anyone? It can be treated like puff pastry for layering fresh herbs instead of butter, or cut up in tiny pieces and made into bruschetta appetizers.

We at BreadWorkS love keeping up with the different ways to put a spin on bread. If you are one of the few who have yet to try our special focaccia's throughout the week wait no more! Pick one up in the store!

Monday: Asiago Cheese Focaccia

Tuesday: Fiesta Focaccia

Wednesday: Jalapeño & Cheddar Focaccia

Thursday: Raisin & Apple

Friday: Italian Tomato & Herb Focaccia