

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

February

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.

ADVANCED ORDERS FOR VALENTINE'S DAY...

Special orders for Chocolate Babka must be placed by **February 13th at 4 PM.** We will have a limited number of loaves for sale in our store on February 14th!

STORE SUPERVISOR ...Larry Finizio

BREADWORKS SPOTLIGHT:

If you are in the strip district and hungry, there is a quaint Vietnamese restaurant by the name of **Maiku Sushi and Pho**. They are located on Penn Avenue by the 16th Street Bridge. They have a variety of different Vietnamese soups, sushi and meals that are very appetizing. I found myself venturing to this particular restaurant for one reason... to try the B nh m ! B nh m means hoagie in Vietnamese. They have many options for your B nh m . You can get it with pate ham, head cheese, grilled pork, Tofu lemongrass, and pork meatballs. They are all served on our 9" baguettes. I tried the grilled chicken B nh m . It came with pickled

carrots, radish, cucumber, cilantro and jalapeno peppers, making me skeptical. But, after one bite I was hooked! If you are in the strip and want to try something different give **Maiku** a try and let them know I sent you.

FAVORITE RECIPES ... Fred Hartman

Last month we wanted to hear from you as to how you use our bread. We received many different recipes that incorporate our bread in various ways. The winning recipe was shared with us from Rebecca Marshall. It sounds so delicious I want to make it right now! Her recipe was **CHOCOLATE BABKA FRENCH TOAST!**

What you need: 1egg, 1tsp of vanilla extract, ½tsp of cinnamon, ¼cup of milk, 4 slices of chocolate babka
Here is how to make it:

- Slice ¾ inch slices of Chocolate Babka bread
- Beat egg, vanilla and Cinnamon in a dish and stir in milk
- Dip both sides of the bread in the mixture making sure to evenly coat both sides.
- Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides
- Serve with butter and syrup OR strawberries and whipped cream

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 ways our customers use 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.

WELCOME NEW CUSTOMERS...

We want to welcome businesses that now serve our bread at their restaurants. We hope you are as excited to visit them as we are! **Deli on North (Millvale), Calavera Tap & Taco, Esta Esta Restaurant, Diamond Joe's, Jean Louis Bistro, Doggone, Lenny's Deli & Sandwiches and R&B's Pizza** are all serving our delicious products at the restaurants. Make sure to stop in to these restaurants and try them out!

SPECIAL BREADS FOR SPECIAL DAYS

Feb. 14 th	Valentine's Day.....	Chocolate Babka
Mar. 16&17 th	St. Patrick's Day.....	Irish Soda Bread
April 20 th	Easter....	Sweet Egg Bread & Buccelatto
May 12 th	Mother's Day.....	Chocolate Babka
June 16 th	Father's Day.....	Chocolate Babka
Oct. 19 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...

It is quite possible to work without results, but never will there be results without work.

- Author Unknown

THE HISTORY OF CIABATTA...

Ciabatta is an Italian bread that was first produced back in 1982 by Arnaldo Cavallari. Cavallari was a miller and baker near Venice. During this time the French Baguettes were very popular and bakeries wanted to develop a product that would be able to compete with a baguette.

Cavallari did lots of testing and came up with the perfect recipe for the Ciabatta. This loaf of bread got its name because of its shape. Ciabatta translates to slipper. This loaf of bread is the perfect sandwich bread—it is even great to use with dipping oils!

There are many BreadWorkS customers that buy our Ciabatta and use in their restaurants. Our retail customers love it as well! We can't seem to keep them on the shelf.☺ If you have never tried our Ciabatta make sure to pick one up next time you're in the store!

WE GET LETTERS...

“The community of Allegheny County Women's Council, gratefully acknowledges your contribution of dinner rolls to our thirteenth annual “Deck You Halls” fundraiser which was held November 27, 2018 at our Allegheny Campus on the North Side. Proceeds from this event grow the CCAC Women's Council scholarship fund, which provides tuition assistant to female students in need. Your generosity and support is greatly appreciated!”

Sincerely,
Mary Jo Guercio

“To the owners of BreadWorkS Past & Present,
Thank you very much for bringing a smile to my face + joy seeing Frosty and having my photo taken with him. The last 6 months haven't been the best for me so I was going through the motions with the holidays. Coming to BreadWorkS on Christmas Eve and being greeted in such a joyous way was sure to lift my spirits. Thanks for making my holiday brighter.”