

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

June

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.

Reminder: Our Store and Office will both be closed on **Thursday July 4th**.

STORE SUPERVISOR ...Larry Finizio

Father's Day:

Chocolate Babka will be available Sunday, June 16th. **All Advanced orders must be placed by Saturday, June 15th by 2PM!** We will have a limited amount for sale in our store on Sunday the 16th.

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.

BREADWORKS SPOTLIGHT:

A little while ago, my family and I went to see my nephew's play in Shaler. We were hungry after but couldn't decide where to eat. I remembered hearing about Silvioni's on Babcock Blvd. so we headed there. This restaurant has been around since 1948. They serve delicious Italian American food and Breadworks bread! I decided to try the Ravioli's and my daughter had the Chicken Parmigiano on our Italian bread, which was a pleasant twist from the norm, a hoagie bun. The best part was they had a variety of rolls to munch on while waiting for your food to come. I loved that you can look at the pictures showing the history of Silvioni's hanging on the walls. If you are ever in the North Hills, stop by Silvioni's, you will not be disappointed!

THE HISTORY OF EPI...

Epi or also known as Wheat Stalk Bread is different compared to most breads. Most people call the epi "a tree looking loaf" but this bread isn't supposed to resemble a tree. This pull apart bread was made to mimic the appearance of the wheat stalk or "epi" in French. Each branch on the bread can be pulled apart easily which makes this bread ideal for dinner parties or picnics. Epi is a sourdough bread starter mixed with a French bread to create the delicious taste. It is perfect for dipping oils or a spaghetti dinner. If you have yet to try our "Eppi" here at Breadworks, make sure you do!

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! **Brisketburgh Co., Lone Wolf Grill, Lunchbox and Pittsburgh Po Boy** are all serving our delicious products at their restaurants.

Make sure to stop into these restaurants and try them out!

SPECIAL BREADS FOR SPECIAL DAYS

June 16 th	Father's Day.....	Chocolate Babka
Oct. 19 th	Our 40 th 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

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!

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.

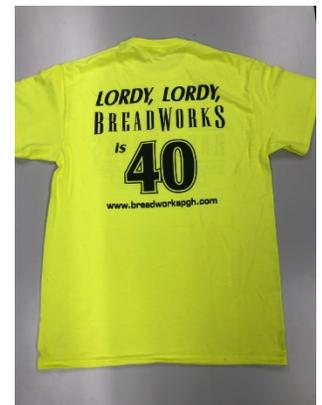
WE GET LETTERS...

“Thank you so much for supporting PULSE25 through your kind donation. Over 500 friends, fellows, alumni, nonprofit partners, neighbors, and supporters came together to celebrate our impact in the city of Pittsburgh and beyond. Together, and with your help, we raised over \$55,000 for the work of Pittsburgh Urban Leadership Service Experience. Sincerely,
Chris Cooke”

“Thank You so very much for your donation of products for the VFW conference. It was so much appreciated. Your special thoughtfulness meant so much!
VFW District 25 James Hodge”

LORDY, LORDY, BREADWORKS IS 40...

Don't forget to purchase one of our Breadworks 40th T-shirts in our store. These vibrant colored shirts are perfect to wear this summer to show your love for Breadworks! Shirts are \$10 while supplies last. Keep an eye out for specials and giveaways we will be doing to celebrate with our valued customers.



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)