

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

July

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

Now that July is here and the sun has finally been shining, everyone will be hosting or attending picnics, showers, weddings and other summer events. 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.

BREADWORKS SPOTLIGHT:

THE HISTORY OF...

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! **Salty Chef**, 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

Oct. 19th Our 40th Birthday.....Chocolate Babka
Nov. 26th-27th Thanksgiving.....Pumpkin Bread
Nov. 27th Thanksgiving.....Sweet Egg Bread
Dec. 23rd - 24th Christmas..... Sweet Egg Bread
Dec. 31st 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

speeds up the staling process.

WE GET LETTERS...

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...

(Jokequote.com)