

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

August

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 are:

Mon - Fri 8:30 a.m. - 4:00 p.m.
Saturday 8:30 a.m. - 2:00 p.m.

Early Reminder: Our Store and our Office will both be closed on **Monday, Sept. 2nd**, for Labor Day

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.

STORE SUPERVISOR ...Larry Finizio

NATIONAL BAKERY DAY...

September 27th, 2019 is National Bakery Day. Of course, we want to get in on the celebrations! Keep an eye out for specials and a possible surprise that day!

BREADWORKS SPOTLIGHT: Jamison's

One Saturday in July my wife and I were sitting around the house while our teens were out with friends. We decided to go out and enjoy the alone time. Wondering where to go and what to eat we threw out ideas until we

both agreed upon Jamison's in Dormont. Neither of us had ever been there and since they receive Breadworks Bread, we thought it was the perfect place to go! Jamison's is a pub/ restaurant that serves American style food. They use locally grown meats, produce and Breadworks Brioche Buns. We started our meal off with a Bacon Stix drizzled with a balsamic glaze, which was very delicious. Susan, my wife, decided to have one of their signature burgers and I went with the Phenom Basi Burger. You might be thinking "what's a basi burger?" Well, it is uncured kielbasa made by a local butcher pressed into patties specifically for Jamison's. The phenom has sautéed onions and peppers with smokehouse cheese. You know me, I must try everyone's food, so my wife and I split both our meals. Both sandwiches were tasty, and you will never try anything like the Basi burger anywhere besides Jamison's! As the teens continue their nights out, Susan and I will need to get used to being alone, so if there are Breadworks customer I haven't tried that you think I should, let me know!

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! **Shaka Restaurant, Smallman Galley, and Route 8 BBQ** 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. 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.

TAILGATING NECESSITIES...

Now that our beloved Steelers are starting their season again, we wanted to give you tailgate favorites to enjoy on game days! One of Fred Hartman's favorite sandwiches to tailgate with is a Muffuletta.

Here is how you make it:

- Mini Sour or Baby Tuscan loaf
- 1 cup Olive Salad
- 1/4 lb. Genoa Salami
- 1/4 lb. Capicola or deli ham
- 1/4 lb. Mortadella
- 1/8 lb. Sliced Mozzarella (3-4 thin slices)
- 1/8 lb. Provolone (3-4 thin slices)

INSTRUCTIONS

1. Cut the bread in half.
2. Brush both sides with the oil from your Olive Salad or extra virgin olive oil, go a little heavier on the bottom.
3. Begin layering your ham, mortadella and salami on the bottom half of the bread. Top with your cheeses.
4. Next, add the olive salad from the center out. Put the lid on and press it down without smashing the bread.
5. Optional: toast/warm up in your oven for a few minutes.
6. Quarter it. You've just created pure heaven!

EMPLOYMENT OPPORTUNITIES...

Breadworks is currently taking applications for our **Delivery, Office, Baking and Packing** 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.

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...

"We are thrilled Breadworks chose to support Every Child's Grown-up Play Date this year!

Thank you for your donation to support our annual benefit which supports our programs allowing us to offer enhancements, train our clinicians and social workers and continue to offer our services at no charge to our clients.

Thank you so very much for your grace, generosity and goodwill.

Diane Hallett"

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.



BITS & PIECES...

You cannot live a perfect day without doing something for someone who will never be able to repay you. - John Wooden, College Basketball Coach

Nobody will believe in you unless you believe in yourself. - Liberace, Pianist