

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

October

2019

DEAR CUSTOMER:

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

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 Store hours for Business Pickup are:

Mon - Fri 6:00 a.m. - 6:00 p.m.
Saturday 6:00 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.

SPECIAL BREADS FOR SPECIAL DAYS

Oct.	19	Our Birthday.....	Chocolate Babka
Nov.	26&27	Thanksgiving.....	Pumpkin Bread
Nov.	27	Thanksgiving.....	Sweet Egg Bread
Dec.	23&24	Christmas.....	Sweet Egg Bread
Dec.	31	New Year Eve.....	Chocolate Babka

EMPLOYMENT OPPORTUNITIES...

BREADWORKS is currently taking applications for our Delivery, Store, 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.

STORE MANAGER...Larry Finizio

Celebrate, Celebrate – We Are Celebrating Our Birthday All Month Long!

We will be celebrating our **40th Birthday** on **Saturday, October 19th**. In honor of our **40 years**, we will be passing out a variety of **BREADWORKS** gifts and serving cake and cookies. Come back every day during the month for our **“Yester Year”** bread discounts.

If you are one of the few who have yet to try our now *infamous* **Chocolate Babka**, I would encourage you to do so. **BREADWORKS Chocolate Babka** is a round loaf made with sweet dough and chunks of chocolate. It is called Babka, or Grandmother's loaf, in Russia, and it is absolutely delicious. Just between us, it makes wonderful **French Toast**. **Orders will be taken until 4:00 p.m. on Friday, October 18th.** There will also be a limited amount available for walk-up Customers. It will cost \$6.95 a loaf.

When you, your family, and friends are celebrating Oktoberfest this month, keep in mind that our **Baguettes, Italian Rolls and Gourmet Hotdog Buns** will be a wonderful complement to the Bratwursts and other types of sausages coming off your grill.

Lastly, I want to remind everyone that our coupons in the **2019 Pittsburgh Enjoy Book** is valid until November 1 2019.

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 & Instagram!

NATIONAL BAKERY DAY!

...Fred Hartman, VP - Sales

Last month we celebrated National Bakery Day. We raffled off a BREADWORKS gift basket. Susan Anderson was our lucky customer to win! It was fun celebrating our third National Bakery Day here at BREADWORKS. We are already planning for next year!

I want to say "*thanks*" to all of you for being our Customers and I hope to see you at our next celebration...our **40th Birthday - October 19th**.

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 actually speeds up the staling process.

WELCOME NEW CUSTOMERS...

We want to welcome businesses that now have our bread at their restaurants as well as make you aware of places you can purchase our delicious bread!
N.Y. Super Subs (Squirrel Hill), JT's Bakery & Café, Yovi's KO Catering, Terrene, Casbah, Grandview Saloon, Hopewell Diner, La Grande

Notte, Wintergarden, Hope Roasting Co., Aviva Gibsonia Limited are all serving our delicious products at their restaurants/establishments.

Grilled Turkey Burgers with Barbecued Onions (Makes 4 servings)

1 tablespoon olive oil
2 Spanish onions, halved, sliced thinly
2 tablespoons prepared barbecue sauce
1 ¼ pounds ground turkey (not lean)
¼ cup each: milk, chopped flat-leaf parsley
1 teaspoon smoked Spanish paprika or regular paprika
¼ teaspoon each: salt, freshly ground pepper
4 Sesame Kaisers (*All BreadWorks' Kaiser buns will work great for this*)

Heat olive oil in a large, heavy skillet over high heat. Add onions: stir-fry for two minutes. Reduce heat to medium-low; cook, stirring often, until soft and starting to caramelize, about 15 minutes. Stir in barbecue sauce; cook 1 minute. Remove from heat. Cover; keep warm.

Meanwhile, prepare a grill or grill pan for medium-high heat. Lightly mix turkey, milk, parsley, paprika, salt and pepper in a large bowl; form into four patties. Grill until just cooked through, turning once, about eight minutes. Place on **Kaiser Bottoms**; top each with onions and **Kaiser tops**.
(By Carol Mighton Haddi, Chicago Tribune)

WE GET LETTERS...

Thank you so much for your participation in the 2019 Art of Wine & Food Event to support HEARTH! Your participation helps the women and children who reside at Hearth's facilities. Without your assistance, Hearth would not be able to do all that it provides in the community.

Thank You, Ben and Tara, for your continued Support!

Jen Hall
Wine & Food Committee