

Breadworks Celebrates 35 Years in Pittsburgh's North Side

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Photography: Michael Fornataro

By **Liz Petoniak**

Cheers to 35 years! This fall, Breadworks celebrates a milestone anniversary. And, the secret to this bakery's success rests in diversity — in its loaves, its customers, and its four current working partners Dave MacKenzie, Don Walsh, Fred Hartman, and Dave Thomas. When Breadworks opened in 1979, it was one of the few bakeries in Western Pennsylvania that made quality, fresh bread, free of preservatives and trans-fats. “All of our customers wanted their bread three times a week,” says Hartman. “It was hard to get across that without the preservatives — bread delivered on a Monday and used on a Wednesday wouldn't be a good representation of us or them. We were trying to teach them that fresh bread should be served fresh and treated just like meats or produce.” Since then, sentiments have certainly changed. Nowadays, burgers sit wedged between brioche buns and diners look for bread baskets to impress at white tablecloth establishments. Looking forward, Breadworks hopes to continue to improve and refine within Pittsburgh's expanding food scene. Hartman says, “The culinary industry itself has risen. Pittsburgh has become a mecca for people who aren't afraid to take a chance with different foods and flavors. We feel that we can complement those meals. Our goal is for people to walk away with a great dining experience that started with the bread.” Celebrate with Breadworks on **October 18** by stopping at its friendly storefront for a loaf of Chocolate Babka!

Breadworks, 2110 Brighton Road, North Side. 412.231.7555. breadworkspgh.com.