

- ♥ 100% whole grain
a good source of fiber
- * Made with whole grains



BREADSMITH®

HAND MADE. HEARTH BAKED.™

Daily Breads

French	\$3.70
French Baguette	3.20
* French Peasant	3.90
Honey White	4.20
Rustic Italian	3.90

Special Features

Cheddar Sourdough	5.80
Cinnamon Rolls	1.25
Cinnamon Swirl	5.80
Cookies	4.90 per bag
Country Butterscotch	4.20
Dessert Breads	5.50 - 6.00
<i>Banana, Chocolate, Cranberry Orange, Pumpkin, Zucchini</i>	
* Multigrain	4.20
Pie Breads	5.80
Scones	1.95
* Traditional Rye	3.90

Tuesday

* Raisin Walnut	5.80
Gluten Free* (alternating Tuesdays)	6.80

*Gluten Free Bread is made in a non-gluten free environment.

Wednesday

* 100% Whole Wheat	4.20
Ciabatta	4.20
* Honey Oat Bran	4.20
Sourdough	3.90

Thursday

English Muffin Bread	\$4.20
* Honey Oat Bran	4.20
Sourdough	3.90

Friday

* Honey Oat Bran	4.20
* Marble Rye	4.20
* Pumpernickel/Russian Rye	4.20
<i>(alternating Fridays)</i>	
Sourdough	3.90

Saturday

* 100% Whole Wheat	4.20
Freedom Bread	5.80
Garlic Onion Parmesan	5.80

Sunday

English Muffin Bread	4.20
* Honey Oat Bran	4.20
Sesame Seed Italian	4.20
Sourdough	3.90
Tuscan Herb Formaggio	5.80

Monday Closed

Tuesday – Friday 7:00 - 6:00

Saturday 7:00 - 5:00

Sunday 8:00 - 3:00

- **Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease.**

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Keeping Your Bread Fresh

Great bread is made without preservatives. Follow these simple steps to maintain your bread's fresh-from-the-oven goodness.

- If unsliced, keep the bread in a paper bag at room temperature.
- Once the bread is cut, place the sliced side down on a flat surface to retain moisture.
- To warm and recrisp: remove from plastic bag and place in 350° oven for 10 minutes.
- For best results, we recommend immediately freezing any portion that will not be used within 3 days in a plastic bag. Your bread will keep in the freezer for up to 3 months (see instructions below).



Slicing Your Bread

Follow these steps for slicing your bread.

- We recommend a high quality serrated bread knife with a steady grip. Check with your local Breadsmith or any finer department store for suggestions.
 - Slice with a gentle, sawing motion.
- CAUTION: Please do not attempt to slice frozen bread as it is easy to cut yourself if the knife slips.



Freezing Instructions

Storing your bread in plastic will soften the crust.
To recrisp, follow directions below.

- Freeze (up to 3 months) in a plastic bag with the air squeezed out as much as possible.
- Thaw in the unopened plastic bag at room temperature (bread will reabsorb the ice crystals).
- To warm and recrisp: remove from the plastic bag and place in a 350° oven for 10 minutes.