

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



BREADSMITH®
HAND MADE. HEARTH BAKED.™

Daily

Ciabatta	\$4.25
Country White	4.50
French	3.50
French Baguette	3.25
French Batard	1.25
* French Peasant	3.95
♥ Honey Whole Wheat	4.50
Rustic Italian	3.95
Sourdough	4.25
* Traditional Rye	4.25

Sweets

Cinnamon Claws	1.25
Cookies	.75
Muffins	1.75
Scones	1.75
Dessert Breads	5.95
Coffee Cakes	6.75

Monday

* Marathon Multigrain	4.75
Raisin Cinnamon	4.95

Tuesday

* Honey Oat Bran	4.25
* Rosemary Multigrain Sandwich Bread	4.50
♥ Sourdough Whole Grain	4.25

Wednesday

Apple Pie Bread	5.95
* Flax Seed Wheat	4.50
* Multigrain	4.50
Raisin Cinnamon	4.95

Thursday

English Muffin Bread	\$4.25
* Marathon Multigrain	4.75
♥ Sourdough Whole Grain	4.25

Friday

Apple Pie Bread	5.95
* Farmer's Wheat	4.50
Honey White Challah	4.75
Raisin Cinnamon	4.95
Rosemary Garlic Ciabatta	4.50
Vanilla Egg Challah	5.25

Saturday

Apple Pie Bread	5.95
Cinnamon Swirl	4.95
* Multigrain	4.50
* Onion Rye	4.25
* Raisin Cinnamon Walnut	5.95
Rosemary Garlic Ciabatta	4.50

Store Hours

Monday - Friday 7:00 - 7:00
Saturday 7:00 - 5:00
Sunday closed

- ♥ **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.**

2022 South Bend Avenue • South Bend, IN 46637
State Road 23 across from Dairy Queen
(574) 273-9130 • Fax: (574) 273-9132



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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.