

Breaking Bread

Bakery

Thanksgiving Pre-order Form for 2020

1. Orders will be ready to pick up on two days; choose either Tuesday, November 24 or Wednesday, November 25, from 1:00pm each day.
2. Fill out your order below and bring it to the bakery or a Farmer's Market by 6pm on Friday, November 20. A 30% deposit will guarantee your order for pick-up.
3. If demand is too high, we may need to cut off orders on some items before November 20 so get your forms in early.
4. After November 20, orders will be put on our wait list, in the order they are received, for any products available after all pre-orders are filled.

| Products (descriptions on the reverse side) | Quantity | Price each | Item Cost |
|---|----------|------------|-----------|
| Six Grain Bread (1.5 pound oval loaf) | | \$6.25 | |
| Brioche (1.3 pound pan loaf) | | \$9.00 | |
| Cranberry Walnut Bread (1.5 pound oval loaf) | | \$7.00 | |
| Six Grain Dinner Rolls | | \$.70 | |
| Brioche Dinner Rolls | | \$.95 | |
| Pumpkin Pie (9") | | \$20 | |
| Cranberry Apple Walnut Streusel Pie (9") | | \$27 | |
| Brown Butter Walnut Pie (9") | | \$30 | |
| Almond Fruit Crostada | | \$22 | |
| Other requests below are subject to time constraints, but we'll let you know whether we can do it or not! | | | |
| Other: | | | |
| Other: | | | |
| Totals | | | |

Name: _____ **Phone:** _____

Pick-up Time & Location:

- 1:00pm to 6:00pm Tuesday, November 24 at the bakery
- 2:30pm to 5:30pm Tuesday, November 24 at the Farm Supply Farmer's Market
- 1:00pm to 6:00pm Wednesday, November 25 at the bakery
- 8:30am to 11:00am Wednesday, November 25 at the Arroyo Grande Farmer's Market
- 3:00pm to 5:00pm Wednesday, November 25 at the Atascadero Farmer's Market

Deposit Received: \$ _____ by _____ on date _____

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Thanksgiving Pre-order Products

| | |
|-------------------------------------|---|
| Six Grain Bread | Our best-selling bread, made with traditional white flour to which we add whole grain organic millet, flax seed, sunflower seed, rolled oats, and chopped rye. It is soft bread with a firm crust and the flavor of roasted grains. |
| Brioche | Our Brioche is loaded with European-style butter. Brioche has the texture of cake. |
| Cranberry Walnut Bread | With 75% whole grain, this is a substantial bread. It has plenty of cranberries and raisins for sweetness. It is shaped as a narrow loaf and baked on the hearth. |
| Six Grain Dinner Rolls | Dinner rolls made from the same dough as our Six Grain loaf above. These dinner rolls are 2.2 ounces before baking. |
| Brioche Dinner Rolls | Dinner rolls made from the same dough as our Brioche loaf above. These dinner rolls are 2.0 ounces before baking. |
| Pumpkin Pie | A nearly traditional pumpkin pie with bit of maple syrup and lots of spices. |
| Cranberry Apple Walnut Streusel Pie | Fresh cranberries are added to the filling to provide more complex flavors than the traditional apple pie. And we apply a walnut streusel crumb in place of the top crust. |
| Brown Butter Walnut Pie | Similar to a traditional pecan pie, but with browned butter and vanilla for smooth richness. Each pie is loaded with over 2½ cups of toasted walnuts. |
| Almond Fruit Crostada | Pie crust in the rustic, folded crostada style, containing a layer of almond filling and about a pound of apples or pears, depending on what we can get from our farming friends. |