

Fall 2019 Order Form

The CSB will begin October 17th. Pick up will be at my home: 441 Juniper Street in Mahtomedi on Thursdays from 4 to 6 PM.

Pick Up Dates: October 17, 24, 31*, November 7, 14

*Halloween pick up will be from 3-5 PM

___ **BREAKFAST BREADS (\$35)**

- Craisins & Walnut Levain – a traditional French sourdough chockful of craisins and walnuts.
- Oatmeal with Cinnamon and Raisins – a hearty dough with rolled oats, plus a touch of cinnamon and filled with raisins; great for morning toast.
- Polenta Bread - cooked polenta is added to the dough to give it texture and sweetness.
- Craisins & Walnut Levain (see above)
- Cardamom Bread - this braided loaf is enriched with butter and a hint of cardamom

___ **ORGANIC WHOLE GRAIN BREADS (freshly milled flour from Bakersfield in Mpls.) (\$35)**

- Country Wheat – a Farmers Market favorite; naturally leavened.
- Sunflower Flaxseed Sourdough – toasted sunflower and flax seeds add to the texture and flavor of this whole wheat sourdough bread.
- Whole Grain Ciabatta - this light, flavorful Italian favorite uses high-extraction wheat flour
- Country Wheat (see above)
- Seeded Pan Bread - Sesame, flax and sunflower seeds mixed in a whole spelt and whole wheat sourdough

___ **HERITAGE GRAINS (\$37)**

- Heritage Honey Loaf – a pan loaf made with Turkey Red sifted flour and a touch of honey.
- Vollkornbrot – The classic of German rye bread. This version adds lots of whole wheat spelt, plus pepitas and sunflower seeds. Best enjoyed in thin slices.
- Miche - the traditional market bread. A 3-pound loaf divided in half featuring Turkey Red and Emmer flour.
- Spelt Rye Levain - The nutty flavor of spelt wheat pairs well with the earthy character of rye in this whole grain levain (sourdough). Sprouted rye berries add nutrition and texture.
- Five Grain Turkey Red – a hearty Turkey Red sourdough with flax, sunflower, oats, cornmeal, rye.

___ **Every Other Week Subscription**

Smaller households can benefit from the “Every Other Week” subscription plan which includes three loaves over the 5-week period. Cost is \$22.00. I will contact you about your preferred bread group and weeks.

Name _____ Email _____

Amount enclosed: _____

Indicate which subscription(s) you prefer, then return this form with a check payable to “Companion Breads” to: 441 Juniper Street, Mahtomedi, MN 55115 by Monday, April 15. Order soon, production capacity is limited! If you want more information contact Bryce Johnson at bryce@companionbreads.com.