

Spring 2019 Order Form

The CSB will begin May 2. Pick up will be at my home: 441 Juniper Street in Mahtomedi on Thursdays from 4 to 6 PM. Pick Up Dates: May 2, 9, 16, 30, June 6, 13.

BREAKFAST BREADS (\$40)

- Craisins & Walnut Levain – a traditional French sourdough (levain) chockful of craisins and walnuts.
- Oatmeal - oats and whole wheat provide the flavor and texture to this breakfast and sandwich bread.
- Polenta Bread - cooked polenta is added to the dough to give it texture and a nutty sweetness.
- Pain de Mie - a traditional white flour pan loaf enriched with milk, butter and honey.
- Oatmeal with Cinnamon and Raisins – this bread is half whole grain (oats and whole wheat) with a touch of cinnamon and filled with raisins; great for morning toast or as sandwich bread.
- Craisins & Walnut Levain (see above)

ORGANIC WHOLE GRAIN HEARTH BREADS (freshly milled flour from Bakersfield in Minneapolis) (\$42)

- Sunflower Flaxseed Sourdough – toasted sunflower seeds and flaxseeds add to the texture and flavor of this whole wheat sourdough bread.
- Country Wheat – a Farmers Market favorite; naturally leavened.
- Five Grain Sourdough - chock full of of oats, rye, seeds, cornmeal and wheat.
- 100% Whole Grain – all whole grain Baker's Field flour, naturally leavened.
- Country Wheat (see above)
- Ciabatta - this light, flavorful Italian favorite uses high-extraction wheat flour (2 loaves)

HERITAGE GRAINS*(\$42)

- Vollkornbrot – The classic of German rye bread. This version adds lots of whole wheat spelt, plus pepitas and sunflower seeds. A moist, dense sourdough that is best enjoyed in thin slices.
- Miche - the quinessential market bread. A three pound loaf divided in half using Turkey Red flour and Spelt.
- Spelt Rye Sourdough - The nutty flavor of spelt wheat pairs well with the earthy character of rye in this whole grain levain. Sprouted rye berries are added for nutrition and texture.
- Heritage Honey Loaf – a pan loaf made with Turkey Red flour and a touch of honey; 24-hour fermentation gives this bread rich flavor.
- Five Grain Turkey Red – the hearty wheat sourdough with flax, sunflower, oats and rye.
- Sesame Spelt - a tasty loaf pan with made with whole spelt flour and toasted sesame seeds.

Every Other Week Subscription

Smaller households can benefit from the "Every Other Week" subscription which includes three loaves over the 6-week period. Cos: \$22.00. I will contact you about your preferred bread group and weeks.

Name _____ Email _____

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.