

May 2020 Order Form

The CSB will begin May 14th. Pick up will be at my home: 441 Juniper Street in Mahtomedi on Thursdays from 4 to 6 PM.

Pick Up Dates: May 14, 21, 28, and June 4

___ **BREAKFAST BREADS (\$28)**

- Craisins & Walnut Levain – a traditional French sourdough chockful of craisins and walnuts
- Polenta Bread - cooked polenta is added to the dough to give it texture and sweetness.
- Oatmeal with Cinnamon and Raisins – this bread is half whole grain (oats and whole wheat); lots of raisins and a touch of cinnamon. Great for morning toast.
- Challah – a traditional Jewish bread, braided, made with lots of eggs. Great for French toast.

___ **WHOLE GRAIN BREADS (freshly milled flour from Bakersfield in Mpls.) (\$28)**

- Country Wheat – a Farmers Market favorite; 100% high-extraction Minnesota flour*, naturally leavened
- Rye Sunflower - a light rye bread full of sunflower seeds with a hint of sweetness.
- Oatmeal Maple - a light sourdough loaf made with rolled oats and flavored with real maple syrup
- Seeded Pan Bread - Sesame, flax and sunflower seeds mixed in a whole spelt and whole wheat sourdough

___ **HERITAGE GRAINS (\$32)**

- Heritage Honey Loaf – a pan loaf made with Red Fife 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.
- Drunken Fig – a whole wheat sourdough bread enhanced with wine marinated figs and a touch of buckwheat flour.
- Miche - the traditional market bread. A 3-pound loaf divided in half featuring Red Fife and Emmer flour.

___ **Every Other Week Subscription**

Smaller households can benefit from the “Every Other Week” subscription plan which includes two loaves over the 4-week period. Cost is \$16.00. 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 Saturday, May 9th. Order soon, production capacity is limited! If you want more information, contact Bryce Johnson at bryce@companionbreads.com.