

Spring 2020 Order Form

The CSB will begin April 16th. Pick up will be at my home: 441 Juniper Street in Mahtomedi on Thursdays from 4 to 6 PM.

Pick Up Dates: April 16, 23, 30, and May 7

___ **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.
- Golden Raisin Wheat - a long fermented whole grain yeasted bread naturally sweetened with golden raisins
- Oatmeal Maple - a light sourdough loaf made with rolled oats and flavored with real maple syrup

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

- Country Wheat – a Farmers Market favorite; 100% high-extraction Minnesota flour*, naturally leavened
- Yogurt Rye - a medium bodied rye bread enriched with yogurt and sweetened with honey
- Rustic Walnut Ciabatta - roasted walnuts, walnut oil and wheat bran incorporated into this flavorful Italian favorite
- 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.
- Miche - the traditional market bread. A 3-pound loaf divided in half featuring Red Fife and Emmer flour. Red Fife is an organic heritage red wheat which first came to this country from Scotland in 1842
- Khorasan Sourdough - Khorasan is a heritage grain with a nutty flavor and excellent nutritional properties. I started using the flour this winter in Arizona.

___ **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, April 11th. Order soon, production capacity is limited! If you want more information, contact Bryce Johnson at bryce@companionbreads.com.