

## Bread Descriptions and Ordering – Spring 2022

The spring CSB begins April 7<sup>th</sup> and runs 10 weeks.

Pick up will be at our home: 441 Juniper Street in Mahtomedi on Thursdays from 4 to 6 PM.

### \_\_\_ BREAKFAST BREADS (\$75)

- Craisins & Walnut Levain – a traditional French sourdough chockful of craisins and walnuts
- Seeded Semolina - a full-flavored savory bread; the dough begins with semolina flour, cornmeal and millet, it's then rolled in poppy, sesame and fennel seeds just before baking.
- Sticky Buns – a half-dozen rolls for your breakfast. Cinnamon sugar rolled into the bun, then baked in caramel sauce, with or without pecans.
- Golden Raisin Wheat – this long fermented whole wheat loaf is filled with lots of golden raisins. Tastes great all alone or for morning toast.
- Challah, English Muffin Toasting Bread and more.

### \_\_\_ WHOLE GRAIN BREADS (freshly milled local grains from Bakersfield in Mpls.) (\$75)

- Country Wheat – a favorite; 100% high-extraction Minnesota flour, naturally leavened
- Hippie Bread (aka Seeded Wheat) – This recipe comes from a baker whose father said, “any bread made with seeds was for hippies.” A whole grain dough sweetened with maple syrup and loaded with a variety of seeds.
- Anadama Sourdough – an American bread originating in the New England made from cornmeal, stone-ground wheat, and a healthy slug of molasses.
- Rustic Ciabatta - a classic Italian bread; this version with roasted walnuts and bran
- Sunflower Flaxseed Sourdough, Oatmeal Maple, and more...

### \_\_\_ HERITAGE GRAIN BREADS (the primary ingredient in each variety is Turkey Red, Spelt, Red Fife Einkorn, or Rye) (\$85)

- Heritage Honey - a pan loaf made with Turkey Red sifted flour and a touch of honey
- Toasted Buckwheat Sourdough – buckwheat groats toasted, then soaked in boiling water, give this sourdough a sweet and slightly nutty flavor
- Drunken Fig Rye - a whole grain sourdough bread enhanced with wine marinated figs
- Miche - the traditional market bread. A 3-pound loaf divided in half featuring Red Fife, Turkey Red and Emmer flour
- Einkorn Sourdough, Seeded Pan Bread and more...

### \_\_\_ Every Other Week Subscription

Smaller households can benefit from the “Every Other Week” subscription plan which includes five loaves over the 10-week period. Breakfast Breads (\$40), Whole Grain (\$40), Heritage (\$45).

Name \_\_\_\_\_

Email \_\_\_\_\_

Amount enclosed: \_\_\_\_\_

Indicate which subscription(s) you prefer, print this page and return it with a check payable to “Companion Breads” to: 441 Juniper Street, Mahtomedi, MN 55115 by Monday, March 28th. If you want more information, contact Bryce Johnson at [bryce@companionbreads.com](mailto:bryce@companionbreads.com).