THANKSGIVING WEEK ORDER FORM Please place orders by Sat. NOV 19 \$30 minimum Last Name_____First Name____ Daytime Phone # _____ Email (weekly bake updates)____ Order Method: Phone/In-bakery/Online#_ Pick-up (circle) MON 21st TUE 22nd WED 23rd AMOUNT PAID \$ Order Taker Name______ Date STAPLE RECEIPT TO BACK OF THIS ORDER FORM. PRINT RECEIPT COPY. IRITE PICK UP DATE + TIME & GIVE TO CUSTOMER HOW MANY DINNER ROLLS (6 PACKS)? Virginia \$5.65 ___Sonoma(Citrus/Cranberry/Seeds)\$5.85 Honey Whole Wheat \$4.75 ___ White \$4.75 Sage & Thyme \$5.85 ___ Spinach Feta \$5.95 HOW MANY TEACAKES & LOGS? _ Pumpkin Chocolate Chip \$9.88 _ Cranberry Orange Walnut ___ Lemon Blueberry \$9.88 Pumpkin Yumpkin Cream Cheese Log \$23.95 Kentucky Bourbon Bread \$24.75 ___ Choc \$25.75 **HOW MANY LOAVES OF BREAD?** __ Turkey Centerpiece \$19.45 __ Cinnamon Swirl -White / ____ Wheat \$9.45 ___ Honey Whole Wheat \$8.19 ___ White \$8.19 Pumpkin Center Piece \$11.25 (large) __ Sage & Thyme 'Stuffing' Bread \$11.25 Sliced?_ Pumpkin Swirl \$9.95 ____ with Pecans \$10.55 __ Dakota \$9.55 Living Lite \$9.60 ____ Apple Scrapple \$9.45 ____ Cinnamon Chip \$9.25 _ Sonoma Bread \$9.63 (Round or sliced loaf) _ Corn Bread w/ Cheddar 4pk \$14.45 ___ Sourdough \$8.20 Sliced?____ _ Spinach Feta \$9.63 (Round or sliced loaf) _ Dried Stuffing Mix \$5.45 / 11b **HOW MANY PIES?** _ Pumpkin \$19.75 ____ Dutch Apple \$24.95 **HOW MANY SWEETS?** 4pk Scones: ___Cinn Chip C/C ___ Pumpkin C/C \$14.40 4pk Low-Fat Muffins: ____ Fruit ____Dakota Date Seed \$14.40 4pk Cinnamon Rolls w/ frosting: ____ \$14.85 bpk Cookies: ___Dillon ___ Sugar ___ Ginger \$14.45 4pk Bars: ___ Savannah ___Pecan Pie \$14.25 ____ Pumpkin Spice ____Brownie \$14.25 4pk Bread Pudding: __Cinnamon ___Choc Orange \$14.25 WHAT SPREADS? Flavored Whipped Butters \$6.75 Cinn Butter ___ Vanilla Honey ___ Roasted Garlic Tuscan Dip ____ Pesto ____ Veg Cream Cheese \$8.75

GLUTEN FREE? Bread, Pumpkin Choc, Scones —ASK US!



TOP TURKEY TIME TIPS.

1. Order ahead for Great Harvest to be at your Thanksgiving table. Simply go online: www.getfreshbread.com/thanksgiving or use the form on the back of this flyer.



- 2. Gift & ship our Giving Box —from \$69.95 Includes free shipping East of the Mississippi. Ask for contents.
- 3. Great Harvest Bread makes great stuffing: 1 loaf of Honey Whole Wheat or Honey White

1½ cups chopped onion 1½ cups diced celery

½ cuṗ butter

1 tsp each of rubbed sage, poultry seasoning & salt

Pinch of ground black pepper ½ cup chicken broth

Slice the loaf into 2" cubes and store bread in a brown paper bag (should make 8 cups) for 3-4 days or dry in the oven for 3 hours at 200°F. Cook and stir onion, celery, and butter in a medium skillet over low medium heat until tender. Stir in seasoning. Place cubes in large bowl and toss with onion mixture and broth. Bake at 325°F for 90 minutes.

4. Here's our Stuffing Bread Recipe:

1 loaf of Great Harvest Stuffing Bread ½ cup sweet cream butter (room temp) ½ cup chicken broth

Optional: chopped walnuts, dried cranberries Cube and dry bread as above. Place cubes in large bowl and add in the butter and enough broth to moisten the cubes. Place stuffing in turkey cavity and bake.

5. Serving our dinner rolls warm:

For that melt-in-the-mouth experience, place the rolls together on a baking sheet and in the oven at 350°F for 10-12 minutes. Tear open and spread generously with our Great Harvest Roasted Garlic Butter.

- 6. Keep a Kentucky Bourbon Bread on hand: Our bourbon-laced fruit cake with nuts and spices is great for dessert or at any time. It gets better with age!
- 7. We are closed for Thanksgiving (Thu 11/24) We will close at 4pm on Wed 11/23 as we sell out!!!