



NOVEMBER 2015

BREAD SCHEDULE

425 TALCOTTVILLE RD
VERNON, CT 06066

(860) 454-4202

ghbreadct.com

HOLIDAY ORDERS

ALL ORDERS FOR
MUST BE MADE BY
MONDAY NOVEMBER 16TH.

No phone/email/social media
orders Thanksgiving week

MONDAY

pumpkin swirl (M) \$7.50
onion dill rye (H&R) \$6.25
dakota (H) \$6.50
pesto parmesan (W&H) 6.25
23rd - virginia white or virginia wheat rolls \$6.50 per dozen

TUESDAY

anadama (M) \$6.50
everything (W) \$5.75
sunflower millet flax (H) \$6.50
cranberry orange (H) \$6.50
24th - virginia white or virginia wheat rolls \$6.50 per dozen

WEDNESDAY

apple cinnamon oatmeal (M) \$6.25
trail mix (H) \$6.50
bakers choice:
4th - spelt \$5.75,
11th - stuffing bread (H) \$7.25, swedish limpa (H&R) \$6.25
18th - stuffing bread (H) \$7.25, cornbread (W) 5.75
25th - stuffing bread (H) \$7.25, pumpkin nut spice (W) \$6.50
cinnamon chip (W) \$4.75, white cheddar garlic (W) \$6.50,
swedish limpa (H&R) \$6.25
virginia white or virginia wheat rolls \$6.50 per dozen
quick breads - chocolate fudge brownie, blueberry,
blueberry cranberry, pumpkin & pumpkin chocolate chip

THURSDAY

cinnamon chip (W) \$5.75
white cheddar garlic (W) \$6.50
white cinnamon raisin (W) \$5.75
ninegrain (H) \$6.50

FRIDAY

cinnamon bread (M) \$6.75
challa (W) \$5.75
pumpkin nut spice (W) \$6.50
woodstock (H) \$6.50
pepperoni roll (W) \$7.25
sweet pepper roll (W) \$7.25

SATURDAY

stuffed potato (W) \$6.50
cinnamon raisin walnut (H) \$6.00
popeye (W&R) \$6.00
american rye (W&R) \$6.25

EVERYDAY BREADS

honey whole wheat (H) \$5.25
country white (W) \$5.00

PRE ORDER YOUR VIRGINIA WHITE OR WHEAT ROLLS

Sold by the dozen

HOLIDAY HOURS:
WEDNESDAY NOVEMBER 25TH
6:30AM - 5:00 PM

CLOSED THURSDAY NOVEMBER 26TH
THROUGH
SUNDAY NOVEMBER 29TH

STORE HOURS:
MONDAY - FRIDAY 6:30AM - 6:30PM
SATURDAY 6:30AM - 5:00PM
CLOSED SUNDAY
ORDERS WELCOME (860) 454-4202



**THANKSGIVING SPECIALS:
CHECK OUR SPECIAL BREADS FOR
MONDAY THE 23RD TUESDAY THE 24TH
AND
WEDNESDAY THE 26TH**



**ALL ORDERS *MUST* BE PLACED BY
MONDAY NOVEMBER 16TH**

*Pre-order and pre-pay
your Thanksgiving bread, rolls & sweets
for an easy pickup.*

**TURKEY STUFFING
WITH GREAT HARVEST BREAD**

**** (PURCHASE ON WEDNESDAY NOVEMBER 18TH) ****

*Stuffing for a 12-16 pound Turkey
1 loaf of Great Harvest Stuffing Bread
1 stick or 1/2 cup of Sweet Cream Butter
1 1/2 - 2 cups Chicken Broth or water reserved
from Giblets*

Slice the loaf into 2" cubes and store in a brown paper bag for 3 to 4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200 degrees). Place cubes in a large bowl and add in 1 stick of softened butter that has been cut into small pieces. Add enough chicken broth or gilet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Mix well. Place in a pan on your stove top, cover the pan, heat until liquid absorbs and stuffing is hot. Or place in a casserole dish.

THANKSGIVING ROLLS

Bring a harvest of flavor to your holiday table with light and buttery VIRGINIA ROLLS made from wheat or white flour. Sold by the dozen only at \$6.25 per dozen.

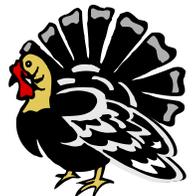
We can also make rolls from most of our breads, just add 50 cents to the bread price.

LOVE YOUR LEFTOVERS!

Our STUFFING BREAD tastes just like homemade stuffing and makes the ultimate leftover turkey sandwich when joined by turkey, cranberries, and cover in gravy.

CLOSING REMINDER:

*Wednesday November 25th closing at 5:00pm.
Bakery closed Thursday, November 26th through
Sunday, November 29th for a much kneaded
rest. Reopening on Monday, November 30th.*



TURKEY STUFFING

*With Great Harvest Stuffing Bread
** (purchase the Wednesday before
Thanksgiving week) ***

*12-16 pound Turkey
1 loaf of Great Harvest Stuffing Bread
1 stick or 1/2 cup of Sweet Cream Butter
1 1/2 - 2 cups Chicken Broth or water
reserved from Giblets*

Slice the loaf into 2" cubes and store in a brown paper bag for 3 to 4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200 degrees). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or gibleet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake a normal.

TURKEY STUFFING

*With Great Harvest Stuffing Bread
** (purchase the Wednesday before
Thanksgiving week) ** ***

*12-16 pound Turkey
1 loaf of Great Harvest Stuffing Bread
1 stick or 1/2 cup of Sweet Cream Butter
1 1/2 - 2 cups Chicken Broth or water
reserved from Giblets*

Slice the loaf into 2" cubes and store in a brown paper bag for 3 to 4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200 degrees). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or gibleet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake a normal.

TURKEY STUFFING

*With Great Harvest Stuffing Bread
** (purchase the Wednesday before
Thanksgiving week) *****

*12-16 pound Turkey
1 loaf of Great Harvest Stuffing Bread
1 stick or 1/2 cup of Sweet Cream Butter
1 1/2 - 2 cups Chicken Broth or water
reserved from Giblets*

Slice the loaf into 2" cubes and store in a brown paper bag for 3 to 4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200 degrees). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or gibleet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake a normal.

TURKEY STUFFING

*With Great Harvest Stuffing Bread
** (purchase the Wednesday before
Thanksgiving week) ***

*12-16 pound Turkey
1 loaf of Great Harvest Stuffing Bread
1 stick or 1/2 cup of Sweet Cream Butter
1 1/2 - 2 cups Chicken Broth or water
reserved from Giblets*

Slice the loaf into 2" cubes and store in a brown paper bag for 3 to 4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200 degrees). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or gibleet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake a normal.



THANKSGIVING SCHEDULE



MONDAY NOVEMBER 23RD 6:30AM - 6:30PM

*pumpkin swirl (M) \$7.50
onion dill rye (H&R) \$6.25
dakota (H) \$6.50
pesto parmesan (W&H) 6.25
virginia white or virginia wheat rolls \$6.50 per dozen*

TUESDAY NOVEMBER 24TH 6:30AM - 6:30PM

*anadama (M) \$6.50
everything (W) \$5.75
sunflower millet flax (H) \$6.50
cranberry orange (H) \$6.50
virginia white or virginia wheat rolls \$6.50 per dozen*

WEDNESDAY NOVEMBER 25TH 6:30AM - 5:00PM

*apple cinnamon oatmeal (M) \$6.25
trail mix (H) \$6.50
stuffing bread (H) \$7.25
pumpkin nut spice (W) \$6.50
cinnamon chip (W) \$5.75
white cheddar garlic (W) \$6.50,
swedish limpa (H&R) \$6.25
virginia white or virginia wheat rolls \$6.50 per dozen
quick breads - chocolate fudge brownie, blueberry,
blueberry cranberry, pumpkin & pumpkin chocolate chip*



*Place your orders through
Tuesday, November 16th
860-454-4202*

