

THANKSGIVING SPECIALITIES AND HOURS

Holiday Hours: Closed Thanksgiving
Day to Sunday, Nov. 30th.

MON – WED (11/25 – 11/27)

- ◆ Everyday Breads
- ◆ Cranberry Orange Bread
- ◆ Stuffing Bread
- ◆ Rolls – Virginia Rolls
- ◆ Rolls – Herbed Virginia Rolls
- ◆ Rolls – Cranberry Orange
- ◆ Rolls – Honey Whole Wheat
- ◆ Rolls – Farmhouse White
- ◆ Pumpkin Ohs
- ◆ Pumpkin, Chocolate Pecan, Chocolate Chess Pie

PUMPKIN OH



Buttery Virginia Rolls – Great Harvest Thanksgiving tradition. Made from a blend of whole Wheat and white flour, potato flakes, and butter.



This scrumptious dish is a show-stopping dessert this is best served chilled. Some folks even like it served frozen. Dust with powdered sugar just before serving, and your guest will gobble it up! It makes a terrific hostess gift and is here for a limited time. Real pumpkin mixed with cinnamon, nutmeg, and ginger to create a moist rich sponge cake and filled with sweet cream cheese.

STUFFING BREAD



The best bread for leftover turkey sandwiches! It also makes a great bread for stuffing, complete with onion, celery, sage, and pepper in the bread! Ask for our simple fool-proof Stuffing Recipe using this bread.

Whole grain Stuffing Bread, full of onion, celery, sage, pepper, and Thanksgiving goodness!

PIES



We're baking traditional Pumpkin Pie, Chocolate Pecan Pie, and Chocolate Chess Pie.

Please place your order in advance so we know how much to bake. **We're taking pre-orders from Nov. 9th to Nov. 24th.**

BAG IT, STORE IT, WARM IT

Great Harvest bread will stay fresh at least 7 – 10 days if stored properly. Once it is cool to your wrist (about 2 hours), place in a plastic bag, press out the extra air, twist, and tie with a twist tie. Bagging the bread before it cools down impacts the texture negatively!

Don't put your bread in the "fridge." This will cause the honey to crystallize and dry out your bread. However, if your bread contains cheese or meat, it will need to be refrigerated within 24 hours of purchase.

You can freeze your bread. Double bagging helps to prevent freezer burn, but it's best to wait 24 hours after purchasing to freeze. To thaw, set bagged bread on the counter for 24 hours.

Warm your bread – simply toast or re-heat in the oven. Wrap it in a foil and place it in the oven at 350° for 15 minutes. You should never put our bread in the microwave; it will become hard and gummy.

We wish you and your family a very Happy Thanksgiving!