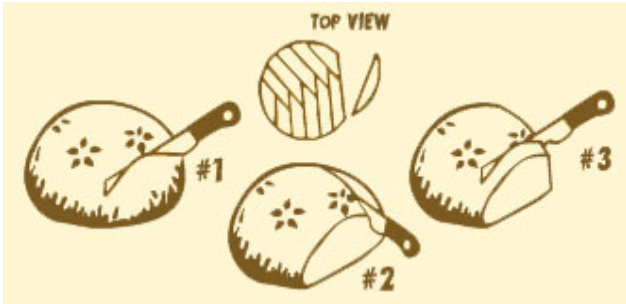


THE ROUND LOAF SLICING GUIDE



1. Find a **KNIFE** with a good serrated edge, and a sturdy breadboard.
2. Cut your bread in a **HERRINGBONE PATTERN**, as shown above.
3. Now add your favorite accompaniments relax, and enjoy!

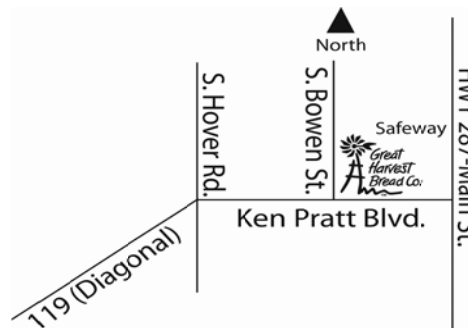
GREAT HARVEST BREAD FOR GREAT VALUE:

Most of our breads weigh more than **TWO POUNDS PER LOAF**—much more than the typical breads on the market. We make all our bakery items **BY HAND**, adding only the finest ingredients available and **NEVER USE CORN SYRUP**. Compare our per-ounce price with those of other local whole wheat breads and we're confident that you'll be convinced that Great Harvest is a great deal!

Great Harvest Bread Co.®

- We **DONATE** bread to the OUR Center in town as well as to the Women's Safe Shelter and St. John's Food Pantry.
- We make 100% whole wheat dog treats and donate 50% of the proceeds to the Longmont Humane Society. **WE HAVE RAISED OVER \$3,000** since owning the bakery to help dogs, cats, and other animals in need in our community.
- We support the Longmont Public Library's Summer Reading Program each year by providing **FREE GIANT COOKIE COUPONS**.
- We enjoy giving **TOURS** of the bakery to children's groups. Our tour schedule fills up quickly, so call early to reserve a spot.

1100 Ken Pratt Blvd, Suite D
Longmont, CO 80501
Phone: (303) 772-9090
www.longmontgreatharvest.com
mmstanek@greatharvest.com
Matt & Marin Stanek, Owners
Monday—Friday 7 am—6 pm
Saturday 7 am—5 pm, Closed Sunday



FRESH BREAD OWNER'S MANUAL



The Longmont Great Harvest Bread Co.
1100 Ken Pratt Blvd. Longmont, CO
Tel (303) 772-9090

Great Harvest Bread Co.®

GREETINGS FROM YOUR FRESH BREAD HEADQUARTERS!

Are you eating a slice of bread? If you're not, we want you to be! Step up to our breadboard and we'll happily cut a fresh, thick slice for you. Have some butter & honey too. We're glad you've stopped by our bread store here in beautiful Longmont Colorado. If this is your first visit, here are some things we want you to know:

- **SLICES** are always **FREE**, and we want you to take one—every time. Our breads are pulled from the oven daily between 10:00 am and 11:30 pm so late morning is the best time to stop in for the **WARMEST LOAVES** and the **WIDEST VARIETY**.
- You're welcome to a copy of our **MONTHLY MENU**, which lists our everyday and specialty breads and the days we bake them.
- We'll stamp your "**BAKER'S DOZEN CARD**" for each loaf purchased. When you buy six loaves you get a free cookie, and after 12 you'll get your 13th loaf free!
- If you want to be on our **EMAIL LIST**, you can either sign up at www.longmontgreatharvest.com or sign up in the store on our email signup clipboard.
- We welcome your **COMMENTS** about our products and services. Your **SATISFACTION** is very important to us! —Matt & Marin

MEET **TEX CRAWFORD:** **OUR WHEAT FARMER**



Our wheat comes from family farmers:

On the eastern edge of the Rocky Mountains, where some of the finest hard red wheat in the world is grown. Naturally high in protein, it bakes an incomparable loaf of bread.

Meet Tex Crawford, who grows our wheat that we use in our Longmont store. Tex's 85 yr. old father still drives the tractor that follows Tex's combine. And Tex's son, Cory is the 3rd generation to work the farm while also studying biochemistry at Montana State.

The result:

A dense, hearty bread. Great Harvest is committed to working with small family farmers like Tex; whose intimate connection with the food they create is directly related to the healthy loaf of bread you and your family eats.

TIPS FOR FULL ENJOYMENT OF YOUR LOAF OF GREAT HARVEST BREAD

- Make sure your bread is **COMPLETELY COOL** before bagging it in plastic. If you bag your bread while it's still warm, condensation will form in the bag and cause your bread to become soggy.
- **AVOID REFRIGERATING** your bread. Our bread will keep at least a week at room temperature if wrapped tightly in the plastic bag provided.
- Great Harvest breads **FREEZE BEAUTIFULLY**, so don't hesitate to stock up. We will always supply an extra plastic bag so you can double-bag the items you'd like to freeze.

We recommend reheating breads in an oven for best results, or pop them in a toaster. Microwaves should be used cautiously to avoid drying the bread.

.....OUR GUARANTEE.....

We hope you enjoy your bread as much as we enjoy baking it, but if you are ever less than 100% satisfied, please return it for a full refund.

WE WANT YOU TO BE HAPPY!

