

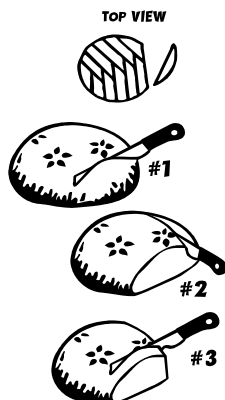


BREAD CARE INSTRUCTIONS

854-A Kaliste Saloom
337-236-8966
Tues—Fri: 7am—6pm
Sat: 7am—5pm

1. COOL IT & BAG IT! Hot bread must cool completely before you bag it, or it will become soggy. Be sure the bread is cool to your wrist before placing it in the bag (usually within two hours after purchasing). Place the bread in the plastic bag and press out any extra air. Twist the top of the bag tightly and secure with a twisty tie. A loose tie allows air to sneak in and dry out your bread. Leave the bag on your kitchen counter, out of the sun, and never put our bread in the fridge!

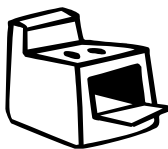
European Rustic breads (sourdoughs & baguettes) should be stored in the paper bag provided. Once sliced, store it in a plastic bag.



2. SLICE IT...OR GIVE IT! A round loaf bakes better, so it tastes better and stays fresher longer. It's also easy to slice using our "patented" method: to get the highest yield from each loaf take a good serrated knife, and gently "saw" the bread in a herringbone pattern. Slice it thick or thin, depending upon your mood! If you're giving bread as a gift, make sure to include these instructions.

3. STORE IT! Never put our bread in the fridge!

Refrigerating our bread causes it to stale and dry out. The best thing about Great Harvest bread is that, unlike other breads, it will stay fresh at least **7-10 days** when properly stored - on your counter, not in the fridge! Our *Rustic sourdough breads* will last 4 days if stored in a plastic bag by the second day. *Baguettes* should be eaten by the next day.



4. WARM IT! To reheat, wrap your bread in foil and place it in the oven for 15 minutes at 350°. You can also toast it, but never put it in the microwave - it will get hard and gummy. *European Rustic breads* can be "re-crusting" by lightly spritzing the surface with water & heating uncovered in a 375° oven for 10 minutes.

5. FREEZE IT! Our bread freezes well. Double bagging helps to prevent freezer burn. It's best if you wait 24 hours after baking before you freeze bread. Be sure to thaw the bread in its bag.

WE KNEAD TO HEAR FROM YOU!

You are our reason for being here and we want your experience with us to be the best part of your day. So, if for any reason you're not happy about your visit to our store, please let us know right away. Thanks for doing your part because your generous input is what will allow us to grow!