



BREADWORKS

BAKERY & DELI

923 Preston Avenue

(434) 296-4663

www.breadworks.org

Bread Baking Schedule

Bread Type	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Apple Streusel Light Wheat		X		X		
Apple Streusel White	X		X		X	
Babka - Apricot & Chocolate					X	
Challah – Plain, Raisin, Seeded					X	
Ciabatta - Plain & Olive	X				X	
Cinnamon Raisin - White	X		X		X	
Cinnamon Raisin - Light Wheat		X		X		
Demi baguettes - French & others	X	X	X	X	X	X
Dinner Rolls	X	X	X	X	X	
Parisien - French	X	X	X	X	X	X
Focaccia		X		X		
Jewish Rye	X					
Light Wheat		X		X		
Muesli					X	
Multi Grain					X	
Pain au levain - Plain, Olive & Walnut			X			
San Francisco Sourdough		X		X		
Semolina		X				
Sunflower Wheat	X	X	X	X	X	
Twelve Grain		X				
White - Homestyle	X		X		X	
Whole Wheat	X		X			
Whole Wheat Oatmeal					X	

This is a planned baking schedule, however, it may vary due to production demands.

Please call to verify availability and to reserve the breads that you desire.

- ▶ *BreadWorks uses only honey in our breads that require sweetener. Sugar is present in only the cinnamon raisin breads or streusel.*
- ▶ *BreadWorks uses only unbleached and unbromated flour in all of our baked goods.*
- ▶ *BreadWorks uses only olive oil or canola oil in our breads that require oil.*

BreadWorks is a division of WorkSource Enterprises

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www.worksourceva.org