

Great Harvest Bread Co.®

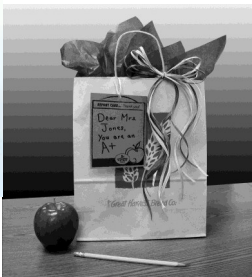
2149 S. Neil St., Champaign 217-398-LOAF(5623) www.greatharvestchampaign.com



May 4-8

TALENTED TEACHER GIFT:

- Specialty **BREAD** of YOUR choice
- 6 freshly baked **COOKIES**
 - Free Loaf coupon
 - Pretty gift bag \$20



MAY BREADS

We have the ingredients for a

PERFECT MOTHER'S DAY!

TUESDAY Harvest White • Honey Whole Wheat • Marble Rye • Pumpernickel Rye • Rosemary Olive • High 5 Fiber (12th, 26th) • Cinnamon Raisin Walnut (5th, 19th) • Cinnamon Swirls (Plain/Pecan...think Teach Appreciation!) • Garlic Knots • Focaccia • Pepperoni (and Veggie) Cheese Rolls

WEDNESDAY Nine Grain • Dakota • Cinnamon Chip • Multigrain Cinn Raisin Swirl • Cinnamon Pull-Aparts (with Cinnamon Butter) • Reduced Salt Sunflower Whole Wheat (6th, 20th) • Anadama (13th, 27th) • Carb Aware

THURSDAY Honey Whole Wheat • KC Sourdough, Baguettes, and Cheesy Sourdough Swirls • Cranberry Flax Oat Bran (7th, 21st) • Superfood Bread (14th, 28th) • Harvest White • Cinnamon Swirl • Harvest White

FRIDAY Challa • Honey Whole Wheat • Pepperoni/Veggie Cheese Rolls • Cheddar Bacon Beer (1st, 15th) • Asiago Pesto (8th, 29th) • Garlic Knots • Focaccia • selection Hamburger Buns • Cinnamon Swirl • Vanilla Almond Swirl • Apple Pie

SATURDAY White and Dark Chocolate Cherry Swirls (May 9th, For Mother's day!) • Nine Grain • Multigrain Cinnamon Raisin Swirl • Harvest White • Honey Whole Wheat • RED, WHITE and BLUEBERRY BREAD (May 23rd for Memorial Day) • Green Chili Cheddar (for the grill!)

SWEET SPOT ... A SELECTION OF Iced Sugar Cookies • Oat Berry and/or Cherry Oat Bran Muffins • Giant Oatmeal Cookies • Lemon Blueberry Coffee Cake and Muffins • Butter Pecan Muffins and Coffee Cake • Cranberry Orange Scones • Salted Caramel Brownies • Mexican Chocolate (sweet and spicy...think Cinco de Mayo!) Cake and Muffins • Blondies • Trek Power Bars • Chocolate Chip and Blarney Scone • Caramel Apple (w and w/out Toasted Coconut) Scones • Mini Quiche • Fruit Harvest Bars • Krispy Treats • Cinnamon and Pecan Rolls (Wednesdays, Fridays and Saturdays) • Chocolate Chip Scones • Cream Cheese Scones • Pumpkin Chocolate Chip Coffee Cake and Muffins • Peanut Butter Cookies

Store Hours: Tuesday - Fri 7 am - 6 pm, Sat 7 am - 4 pm, Sun 9 am - 1 pm
WE ARE NOW CLOSED ON MONDAYS

...sorry for the inconvenience, we need some loafin time!

*A fresh way
to express*
APPRECIATION!

*Don't know what to get MOM?
Lots of teachers to buy for?*

Just stop in and we'll help you
find the perfect treats at
affordable prices!



- *Gourmet Fruit Spreads*
- *Specialty Coffee and Teas*
- *House made Biscotti*
- *Whipped Honey Spreads*
- *Soups and Pastas*
- ***Loaf of their favorite breads or cookies tied with a ribbon (yes, we do this)***
- *Plenty of Chocolate Stuff*
- *Gift Bags, baskets or boxes for one stop shopping*

NATIONAL NURSES WEEK

is celebrated annually from **May 6 –12**. May 6 is the birthday of Florence Nightingale, the founder of modern nursing! This is a great time for all of us to thank the nurses in our community for their tremendous contributions, kindness and care. Stop by Great Harvest and pick up some heart healthy breads and delicious treats for your favorite nursing staff.



We'll be doing the same!

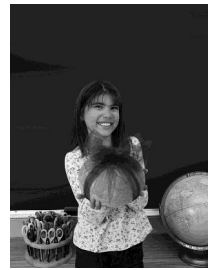


**WORLD'S
GREATEST
MOM!**



**FILL UP A GIFT
BASKET OR GIFT BAG**

**WORLD'S
GREATEST
TEACHER!**



**LOOK FOR GREAT HARVEST FRESH BAKED BREADS AND SWEETS
AT THE URBANA FARMER'S MARKET**

SATURDAYS 7 A.M. –NOON

C-U THERE!



GREAT HARVEST FUN FACT!



Do you know where your bread comes from? Your local Great Harvest mills the world's best wheat and bakes delicious loaves from scratch daily. Our baker, Emily's average work day begins at 4:00 a.m. The bread hits the kneading table at 7:30 where we knead and shape it for the next couple of hours. Emily knows it takes time and attention to make good bread so she rises far before the sun to make sure you get the freshest bread possible each day.

HERE'S AN IDEA FOR A QUICK EASY DINNER OR WEEKEND LUNCH

Hawaiian Grilled Cheese Sandwich

Serves 4 (taken from Stonewall Kitchen)

Ingredients:

- 8 thinly sliced pineapple rounds
- 2 Tablespoons light olive oil
- 8 slices your favorite (GH) bread
- 1/3 Honey Mustard
- 4 slices Monterey Jack Cheese
- 2-4 T melted butter



Directions:

Lightly brush pineapple rounds with oil. Heat a grill, or grill pan, to medium high heat. Place pineapple rounds on grill and cook until golden brown. Gently flip rounds and continue to cook until golden brown on both sides. Set aside.

Place bread slices on a clean work surface. Spread the Spicy Honey Mustard over four slices of bread. Evenly divide the ham over the mustard. Top each with 2 pineapple rounds and a slice of cheese. Finish with another slice of bread. Butter each outer side of bread.

Sauté sandwiches over medium heat until golden brown on both sides and the cheese is melted (a Panini maker can also be used). Cut sandwiches in half and serve