

DID YOU KNOW?

We are accepting donations to our #ClosureShelf Bread Fund to provide bread for members of our community who are most in need?

Ways you can donate:

In person in the bakery

PayPal: Burke@GreatHarvest.com

www.greatharvestburke.com

Click on [DONATE HERE](#)

\$5 per loaf (normally \$8.25) Whole Wheat or Old Fashioned White

For a \$100 donation, we'll throw in an additional 5 loaves on us!

Together we can make a difference!!!

Thank you for your kindness and your business: Jeffrey & Jeanette



We've partnered with several food banks and donated over 500 loaves of bread in April and March.

If you know of an organization in our community that needs support, call or email us. If you know of a group or family that wants to help us feed more families in need, share with them how they can contribute to our

#ClosureShelf Bread Fund

We're practicing distancing at the bakery. Everyone's health is EXTREMELY IMPORTANT and together we will get through this



Great Harvest Bread Co.®

6030-G Burke Commons Road, Burke 703-249-0044

9000-S Lorton Station Blvd, Lorton 703-372-2339

www.greatharvestburke.com [Facebook.com/BurkeGreatHarvest](https://www.facebook.com/BurkeGreatHarvest)

BURKE: Monday-Tuesday 7am -4 pm, Wednesday-Saturday 7am-5pm Sun 7am-3pm;

LORTON: Monday-Tuesday 8am -4 pm, Wednesday-Saturday 8am-5pm Sun 10am-3pm;

May Breads 2020



= 100% whole grain using hand-selected wheat, stone-ground daily in the Burke bakery.

DAILY

✂ Honey Whole Wheat • Old Fashioned White

BREADS

✂ Honey Wheat Rolls • White Rolls • ✂ Dakota

Apple Crunch • Cheddar Garlic & HB Buns

MON-SAT

Cinnamon Chip • Xtreme Cinnamon Chip

TUESDAY

Red, White, & Blueberry Swirl • Challah

WEDNESDAY

✂ Gouda and Stout

THURSDAY

✂ Cinnamon Raisin Walnut (Vegan) • Challah

FRIDAY

Challah • Red, White, & Blue Swirl

Jalapeño Cheddar Garlic • Asiago Pesto

SATURDAY

✂ Apricot High 5 Fiber •

Sourdough Schedule

Tuesday & Friday Classic

Wednesday: Pesto Parmesan

Thursday: Multigrain

2nd & 4th Friday: Olive Levan

Saturday: Bakers Choice



Mini Cinns

Take & Bake at home in 38 minutes



SWEET SPOT

COOKIES

Daily: Chocolate Chip Oatmeal Raisin
Salted Caramel and Chocolate chip

Tues: Molasses

Fri: Chocolate Bliss

SCONES

Daily: Cinnamon Chip; Red, White, & Blue

Wed: Raspberry White Chocolate

Fri: Maple Oatmeal

MUFFINS

Mon: Pumpkin & Pumpkin Chocolate Chip

Tues: Sweet Potato

Thurs: Pumpkin & Pumpkin Chocolate Chip

Fri: Coconut

Peach Raspberry

Morning Glory

DESSERT BREAD

Mon: Pumpkin & Pumpkin Chocolate Chip

Tues: Sweet Potato

Thurs: Pumpkin & Pumpkin Chocolate Chip

Fri: Coconut

Sat: Chocolate Brownie

...Plus Cinnamon Rolls, Pumpkin Oh's, & more!

GREAT HARVEST BREAD CARE INSTRUCTIONS

COOL IT & BAG IT! Hot bread must cool completely before you bag it, or it will become soggy. Be sure 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 (& never put bread in the fridge).

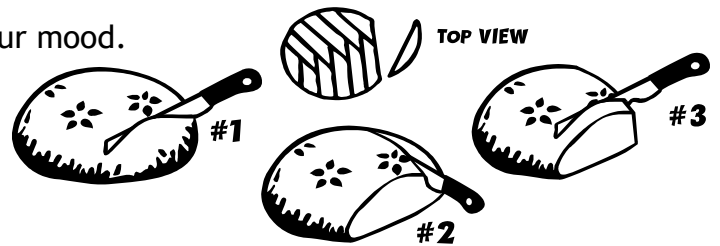
WARM IT! To reheat, wrap your bread in foil and place it in the oven for 15 minutes at 350° (8 to 10 minutes for rolls) . You can also toast it but never put it in the microwave.

STORE IT! Never put any bread in the fridge! The sweetener crystallizes and dries out the bread. 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!

FREEZE IT! Our bread freezes great. 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.

SLICE IT! A round loaf bakes better, so it tastes better and stays fresher longer. It's 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.

GIVE IT! Brighten someone's day with the hearty taste of Great Harvest breads. Bread makes a wonderful gift - one size fits all.



TBD...CHECK WITH FARMERS MARKETS DIRECTLY FOR UPDATES
GREAT HARVEST TO THE MARKET!

Stop by and visit us at your local market...don't forget your free slice of bread!

Wednesday

DLA
8725 John J Kingman Rd
#2545 Fort Belvoir, VA

Mt. Vernon
Sherwood Library
8:00am-12:00pm

Thursday
Annandale
6621 Columbia Pike
8am-12pm

Manassas
Harris Pavilion, Old Town
Manassas, 9201 Center Street
7:30am-1:00pm

Chantilly
St. Veronica Catholic Church, 3460
Centreville Road Chantilly, VA 20151
3:30 pm- 7pm

Friday

USDA Market
12th Street and Independence
Ave, SW Washington, DC
9:00 am -2:00 pm

Kingstowne
5870 Kingstowne Center,
Alexandria, VA 22315
4pm-7pm

Saturday,
Manassas Farmers' Market
Old Town Manassas, West
Street Parking Lot, 9201
Center Street
7:30am - 1:00pm

Saturday,
**Spotsylvania Courthouse
Village Market**
12150 Gordon Rd, Fredericksburg,
VA 22407
8:00am-1:00pm

Saturday, Burke

5671 Roberts Parkway
8:00am - 12:00pm
**Fredericksburg City
Farmers' Market**
Around Hurkamp Park
7:00am-2:00pm

Sunday

Dale City Farmers' Market
Located Dale Blvd. next to
Center Plaza Shopping
Center
8:00am - 1:00pm

North Stafford Medical Hospital Pavilion

610 Commuter Lot163
Staffordboro Boulevard
8:00am - 1:00pm

Tuesday, Tackets Mill

2239 Tacketts Mill Dr, Lake
Ridge, VA 22192
3:00 pm- 7:00 pm