

## Weekly Bread Shares

Thank you for your interest in Hot Bread Kitchen’s bread shares. By purchasing a seasonal bread share, you not only get to enjoy Hot Bread Kitchen’s artisanal, international breads each week, but you also help to grow our training activities and support immigrant women transition to good jobs in the culinary industry or launch their own businesses

This season we are offering three levels of breads shares—something for every household:

<b>Single’s Bread:</b>	<b>Extraordinary Multi-Grain Loaf (1 loaf)</b> Baked with organic NY wheat flour, brown rice, and wheat germ. Fat free and freezer friendly!	<b>\$110*</b>
<b>Couple’s Bread:</b>	<b>Extraordinary Multi-Grain Loaf (1 loaf)</b>  <b>Seasonal Delectable (1 item)</b> A rotating delectable that changes with the season, you will receive multi-ethnic breads such as, Tomato Basil Focaccia or Moroccan M’smen	<b>\$220*</b>
<b>Royal Family:</b>	<b>Extraordinary Multi-Grain Loaf (1 loaf)</b>  <b>Seasonal Delectable (1 item)</b>  <b>Lavash Crackers and Handmade Corn Tortillas (2 items)</b>	<b>\$396*</b>

- **Payments can be submitted to your CSA site coordinator or mailed to:**

Hot Bread Kitchen  
1590 Park Avenue  
NY, NY 10029

**With the name of your CSA on the memo line of your check!**

\*Subsidized rates available for a limited number of individuals and families who qualify

## **Some examples of our delicious breads:**

### **Extraordinary Multi-Grain**

*Organic artisan flour, cornmeal, rolled oats, wheat bran, brown rice, **hard red winter wheat berries from Champlain Valley Milling, Inc. (Westport, NY), organic whole-wheat flour from Farmer Ground Flour (Newfield, NY), brown sugar, salt, and yeast***

### **Seasonal Focaccia**

*Organic artisan flour, **seasonal vegetables from Glebocki Farms (Goshen, NY), sugar, salt, yeast, and olive oil.***

### **Challah**

*Organic artisan flour, **New York State honey from Tremblay Apiaries (Van Etten, NY), eggs from Feather Ridge Farm (Elizaville, NY), yeast, olive oil, sugar and salt.***

### **Hand-Made Corn Tortillas**

*Artisanally stone-ground **organic yellow corn from Oechsner Farms (Newfield, NY) or organic blue corn, and traces of lime.***

### **Moroccan M'smen**

*Organic artisan flour, whole grain semolina, vegetable oil, salt, and butter*

### **Pain de Campagne**

*Organic artisan flour, **Organic whole-wheat flour from Farmer Ground Flour (Newfield, NY), yeast, and salt***

### **Ciabatta**

*Organic artisan flour, **Organic whole-wheat flour from Farmer Ground Flour (Newfield, NY), yeast, and salt***

### **Bialy**

*King Arthur bread flour, yeast, **onions from Glebocki Farms (Goshen, NY), vegetable oil, poppy seeds, and salt***

### **New York State Lavash Crackers**

***Organic whole-wheat flour from Farmer Ground Flour (Newfield, NY), olive oil, yeast, salt, New York State honey from Tremblay Apiaries (Van Etten, NY), and poppy seeds, sesame seeds, or zataar.***

### **My Mom's Nutty Granola**

*Rolled oats, peanuts, almonds, sesame seeds, sunflower seeds, pumpkin seeds, wheat germ, raisins, vegetable oil, **New York State honey from Tremblay Apiaries (Van Etten, NY), and salt***

**CSA APPLICATION FORM FOR BREAD SHARES**

<b>CSA NAME</b>		<b>DISTRIBUTION DAY</b>	
<b>SITE ADDRESS</b>		<b>DELIVERY HOURS</b>	
<b>SPACE</b>	<input type="checkbox"/> <b>INDOOR</b> <input type="checkbox"/> <b>OUTDOOR:</b> <b>In case of rain:</b>	<b>DELIVERY INSTRUCTIONS</b>	
<b>ONSITE CONTACT</b>		<b>CONTACT PHONE</b>	

**Volunteer Bread Officer:** \_\_\_\_\_

**Cell Number:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**Number of Shares Requested (50 minimum)** \_\_\_\_\_ **Expected Total Shares:** \_\_\_\_\_

**Date of First Distribution:** \_\_\_\_\_

- Bread shares range from **\$110-\$396 per share**. (22 weeks- minimum 50 shares per CSA).
- Payments will be due by **May 1<sup>st</sup>, 2010**. Acceptable payments are checks and money order payable to *Hot Bread Kitchen* with your CSA name in the memo line of every check.
- We will deliver on your first distribution date for a 22-week period. Dates to be confirmed upon CSA's acceptance into the bread share program.
- Bread shares consist of 1-3 items per delivery. Our hearty multi-grain loaves will be available each week along with one of our delicious artisanal breads such as *Moroccan M'smen, Seasonal Focaccia, & Challah*

**Bread Share Member Sign-Up**

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**Name of Bread Shareholder:** \_\_\_\_\_  
**Address:** \_\_\_\_\_  
**City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Zip:** \_\_\_\_\_  
**Home phone:** \_\_\_\_\_ **Cell:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**Single's Bread**

Extraordinary Multi-Grain Loaf (1 loaf)  
Baked with organic NY wheat flour, brown rice, and wheat germ. Fat free and freezer friendly! **\$110\***

**Couple's Bread**

Extraordinary Multi-Grain Loaf (1 loaf)  
Seasonal Delectable (1 item)  
A rotating delectable that changes with the season, you will receive multi-ethnic breads such as, Tomato Basil Focaccia or Moroccan M'smen **\$220\***

**Royal Family**

Extraordinary Multi-Grain Loaf (1 loaf)  
Seasonal Delectable (1 item)  
Lavash Crackers and Handmade Corn Tortillas  
(2 items) **\$396\***

\*Subsidized rates available for a limited number of individuals and families who qualify

**Please make checks/money orders payable to your CSA and write the type of bread share in the memo line of your check. Amount \$ \_\_\_\_\_**

For more information, visit the Hot Bread Kitchen website [www.hotbreadkitchen.org](http://www.hotbreadkitchen.org)