

THANKSGIVING WEEK ORDER FORM

Please place orders by Sat. 11/20

Name _____

Daytime phone # _____

Pick-up day (check one & mark time)

___ Tuesday 11/23 ___ noon-6pm ONLY

___ Wednesday 11/24 ___ After 9am until 5pm

HOW MANY DINNER ROLLS?

___ 1/2 doz. Virginia Rolls - \$4.50

___ 1/2 doz. Honey Whole Wheat Rolls - \$3.50

___ 1/2 doz. Country White Rolls - \$3.50

HOW MANY CAKE BREADS?

___ Pumpkin Chocolate Chip Bread \$6.50

___ Apple Spice Coffee Cake \$6.50

HOW MANY LOAVES OF BREAD?

___ Stuffing Bread (Toaster Only) \$6.50

___ Cinnamon Swirl (Large) \$6.25

___ Honey Whole Wheat (Round) \$5.00

___ Honey Whole Wheat (Toaster Loaf) \$5.00

___ Cranberry Orange (Round Only) \$6.75

___ Country White (Round) \$4.75

___ Country White (Toaster Loaf) \$4.75

___ Oregon Herb (Round) \$6.00

___ Oregon Herb (Toaster Loaf) \$6.00

___ Pumpkin Spice (Round Only) \$7.00

HOW DO YOU PLACE YOUR ORDER?

- Go online and enter your order into the 'Order our bread' form at www.greatharvestgeneva.com
- Print and fax it in to 630-208-9334
- Call in your order 630-208-8080
- Drop it off at Great Harvest by Sat., Nov. 20th

TO PRE-PAY OR NOT TO PRE-PAY? Either way is fine, but paying at the time of your order might help you move through more quickly on the busy holiday.

PAID PAYMENT DUE



TOP TURKEY TIME TIPS...

1. Order early for fabulous Thanksgiving dinner rolls and bread!! Simply use the form on the back of this menu. Please place orders by Saturday, Nov. 20th.

2. Remember to pick up your order by 6 pm. Prepaying for your order also could save you time at the check-out on a busy day.

3. Great Harvest bread makes great stuffing! Unfortunately, our slicing machine does not make cubes. Although we have tried in the past, we have given up in order to keep good bread from going to waste. The good news is that it takes just a few minutes when you do it by hand. Let the cubes dry out for 3-4 days in a paper bag or dry them in the oven for 3 hours at 200 degrees.

Here is a simple recipe for a delicious stuffing:

1 loaf of Stuffing Bread, Honey Whole Wheat or Country White

1 1/2 cups chopped onion

1 1/2 cups diced celery

1/2 cup butter

1 tsp. each of rubbed sage, poultry seasoning, and salt
Dash of fresh ground black pepper

1/2 cup chicken broth

Cube and store bread in a brown paper bag (should equal 8 cups) for 3-4 days or dry in an oven for 3 hours at 200 degrees. Cook and stir onion, celery, and butter in a medium skillet over low medium heat until tender. Stir in seasoning. Place cubes in large bowl and toss with onion mixture and broth. Bake at 325 degrees for 90 minutes. Refrigerate leftovers.