

INTRODUCING REALBREAD

Join Our CSA BREADSHARE ADD-ON!

We deliver to NATURE'S NATURAL WAY FARM.

REALBREAD invites you to join in sharing the joy of great bread. Fresh Baked Bread for you once a week, every week, for 17 weeks.

This program offers one variety of bread delivered in bulk to your Pick-up site. The BreadShare program operates in conjunction with **Nature's Natural Way Farm** accenting Local Seasonal Produce.

REALBREAD is Certified Organic Ingredients – Flour, Water, Salt, Herbs and Sourdough raised without yeast forming natural preservatives.

Flaxseed Sourdough –Nutty, super moist sourdough
A healthy spin on sourdough with a very unique flavor.

Superseed Sourdough – Soaked Flaxseed + Toasted Sesame & Sunflower
Even nuttier and more dense. Whole Wheat, Rye Blend

German Farmhouse Rye (70% Rye) with roasted spices – cardamom or cumin, coriander, fennel, cocoa. Very dense texture.

French Whole Wheat Levain Weekly Variety (old world technique)
Variations like -Cider Wheat, Herbed Feta Wheat, Trail Mix

Delivery June 16 – October 6, Surprises every week!
Send email of interest by March 31 followed by payment&
Sign-up by April 15 - reserve your spot with REALBREAD

Please contact us directly with questions, feedback and sign-up
Please contact the farm only for delivery details.

Questions call: 920.251.6036 or
Email: surrealbread@yahoo.com
Details: localharvest.org
Follow on Twitter @surrealbread

We look forward to serving you this Coming Season.
Your Artisan Baker

Dean J. Malloy

Detach and mail

<i>Name</i>	
<i>Email</i>	<i>Phone</i>
Choose your Plan	
<input type="checkbox"/> 1 Loaf per week for 17 weeks –\$90	
<input type="checkbox"/> 1 Loaf per week for 9 weeks –\$50	
<input type="checkbox"/> 1 Loaf Every other week for 8 weeks –\$50	
Please forward payment to: Enlightened Kitchen W3902 Laurel Lane Fond du Lac, WI 54937	
NNW	

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