

I-RISE BAKERY

(831) 818-1496

Monthly Newsletter

For January 2011

Happy New Year!!! Congratulations everybody, we've all survived another trip around the sun (please keep your seatbelt fastened, though, the trip sure isn't over yet!). We sure hope you've all been enjoying the season and that it's been full of family, friends, and fun times. We've been stoked to have the Little I's all up in our grill over the last few weeks, though they're not so little any more – Ganel is almost 6' tall! (still can't take his old man, though hahahaha). We hope your new year is full of all those same vibes and all the best in blessings and prosperity come your way!!!

Well, you guys have kept us super busy throughout the holiday season, it's been unbelievable! We did record numbers for the Thanksgiving holiday, and we think everything came out beautiful. We hope you all enjoyed everything, and most of all we want to thank you for trusting us with the sacred task of sharing in feeding you and yours on such special family occasions. Again, blessings to all of you!

Speaking of blessings, check out the bread menu this month! We start the year off with one of our very first recipes, the Whole Grain Sourdough. Full of ten whole grains and seeds, this one is a nutritional powerhouse, but so basic that you can use it however you'd like! We always get requests for more raisin breads, so Week #2 we'll do our Sesame Raisin Rye bread, perfect for morning toast. Week #3 is one of our Hall-ofFamers, the Oatmeal Molasses Bread – if you don't know yet, you will. And we'll stick to our roots through the end of the month and do another one of our foundation recipes, the Honey Cracked Wheat Bread, a definite classic.

The Specials menu is looking pretty good this month, too. All this cold weather has got us wanting to take a tropical getaway, but seeing as that's not really in the cards right now, we'll do the next best thing – make Tropical Vibes Granola. Coconut, almonds, dried tropical fruits, with a touch of seasnin', it's irie. We're kind of keeping that theme with the scones, just keeping out the fruit. The Almond-Coconut scones will be delicious! We've been getting a lot of requests for our killer Oatmeal Chocolate Chip Cookies, second only to Beth Landry's. We haven't made our Applesauce Raisin Bread in a long time, so it's time to bring it back. It's just what you'd imagine, super moist with those aromatic spices, and man, it just about knocked us out while it's baking it smells so good!!! Mmmmmmmmm.

Once again, we want to thank all of you for turning what was once a little hobby for us (making bread at home with our kids) into a really lucrative hobby for us. If we could only figure out how to run it like a business! Either way, this year we again resolve to keep doing our best at what we do, even try to do it a little better. We thank you all for coming along for the ride.

PEACE!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

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Monthly Bread Menu

For January 2011

Week 1 - Wednesday 1/5	through Friday 1/7	::	Whole Grain Sourdough
Week 2 - Wednesday 1/12	through Friday 1/14	::	Sesame Raisin Rye Bread
Week 3 - Wednesday 1/19	through Friday 1/21	::	Oatmeal Molasses Bread
Week 4 - Wednesday 1/26	through Friday 1/28	::	Honey Cracked Wheat Bread

>>>>> BILLING/DELIVER INFO <<<<<<

Each loaf costs \$6. Weekly delivery is broken
down into easy monthly payments of \$25
(40 weeks per year * \$6 = \$300 divided by 12 months).
Ask us about discounts and deals for paying for large amounts of time in advance!
Items from the Specials Menu are \$5 each unless otherwise noted.
Every delivery day is billing day.
CASH ONLY PLEASE!!!

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Hey! The I-Rise Bakery is right on track to bring you the freshest homemade baked goodies in town! Each week (Wednesday in the SLV area, Thursday in Scotts Valley through the SC Westside, and Friday on the SC Eastside), we offer crusty loaves of naturally leavened artisan bread, perfect for your everyday needs, and deliver it to your home (or other convenient location). We change the flavor each week for variety and well-rounded nutrition, and we circulate the monthly menu to let you know what to expect on delivery day. Take a look at our specials menu to see what other goodies are on offer besides bread (scones, granola, cookies, sweet breads, etc.). We ask that all orders are placed 48 hours prior to delivery day. This is especially important if ordering bread, because of the long process of making sourdough breads.

This Months Specials

PAPA G'S GRANOLA-BY-THE-POUND.....\$4/lb or \$5/1.5lb bag

Tropical Vibes Granola—Organic Rolled Oats, Organic Canola Oil, Local Honey, Pure Maple Syrup, Organic Oat Bran, Dried Coconut, Almonds, Dried Pineapple, Dried Papaya, Organic Raisins, Organic Sunflower Seeds, Organic Pumpkin Seeds, Banana chips, Pure Vanilla, Pure Almond Essence, Spices

YUMMY COOKIES!!!!.....\$5 per ½ dozen

Oatmeal Chocolate Chip Cookies – Organic Rolled Oats, Organic Wheat Flour, Chocolate Chips, Organic Unsalted Butter, Organic Brown Sugar, Organic Sugar, Walnuts, Local Eggs, Baking Soda, Pure Vanilla, Sea Salt

SWEET BREADS!!!!.....\$5 per loaf

Applesauce Raisin Bread – Organic Wheat Flour, Organic Applesauce, Organic Raisins, Organic Sugar, Organic Brown Sugar, Organic Unsalted Butter, Local Eggs, Baking Soda, Spices, Sea Salt

BREAKFAST SCONES!!!!.....\$5 per bag of 4

Almond Coconut Scones – Organic Wheat Flour, Organic Unsalted Butter, Coconut Milk, Almonds, Dried Coconut, Organic Sugar, Local Eggs, Aluminum-free Baking Power, Baking Soda, Pure Vanilla, Sea Salt