

FIREBRICK BREAD

...BAKED IN A
WOOD-FIRED BRICK OVEN

There will NOT be an Indoor Winter Market this year, so here's how you can get our freshly baked bread:

We will be baking fresh for the **Rochester Winter Market** on the dates listed below. To pre-order your bread, you will need to either **e-mail or call** us by **8:00am on Friday before** the day you'd like to pick up your bread.

For your convenience, Bread will be available for pickup **either** at the Rochester Winter Market on Saturday mornings from 9:00am – Noon, or at our home in Zumbrota on Saturday evening from 5:00pm – 6:00pm.

Breads available:

Whole Wheat Flaxseed - \$6
Cranberry-Walnut Sourdough - \$6
Whole Wheat Sourdough - \$5
French - \$5
Onion - \$6
Asiago Cheese - \$6
Sourdough Baguette - \$5
Pain Au Levain (White Sourdough) - \$6
Rosemary-Olive Sourdough - \$7
Sunflower-Oat (no Gluten Added) - \$7
Pizza Crusts – 2 for \$6

Rochester Winter Market Dates:

Nov. 5, 12 and 19
Dec. 3 and 17
Jan. 7 and 21
Feb. 4 and 18
Mar. 4 and 18
Apr. 1, 15 and 29

www.firebrickbread.com baker@firebrickbread.com

(507) 732-4667