

Great Harvest Bread Co.®

135 W. DIVISION ST. • WAITE PARK • MN • 56387 • (320) 259-4622



ROLL WITH IT!
PURCHASE A SOUP MIX
& GET A 6-PACK OF
ROLLS FREE

During the cold winter months, is there anything quite as cozy as a steamy cup of soup and a warm roll? Pick up a package of our gourmet soup mix and receive a **FREE HALF DOZEN** made-from-scratch, fresh rolls.



JANUARY BREAD SCHEDULE

EVERY DAY	Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Cinnamon Chip
MONDAY	Potato Dill • Dakota • Nine Grain Flax Oatbran • High 5 Fiber
TUESDAY	Nine Grain • Gluten Friendly • Cheddar Garlic High 5 Fiber w/Cranberries • Jalapeño Cheddar Garlic
WEDNESDAY	High 5 Fiber w/Blueberries • Tea Cakes • Challah Bread
THURSDAY	Nine Grain • Popeye Bread • High 5 Fiber • Flax Oatbran
FRIDAY	Sundried Tomato Sourdough • High 5 Fiber • MN Wild Rice/Cranberries • Tea Cakes
SATURDAY	Nine Grain • Gouda & Stout • Tea Cakes

GOODIES

EVERY DAY	Caramel Twists • Savannah Bars • Dillon Cookies •
MONDAY	Strawberry/Peach Scones • Strawberry Muffins •
TUESDAY	Salted Caramel Cookies • Blueberry/Raspberry Scones Cinnamon Chip/Cream Cheese Scones • Raspberry/Peach Muffins
WEDNESDAY	Monster Cookies • Cinnamon Chip/Cream Cheese Scones • Blueberry/Peach Muffins • Blueberry/Peach Scones
THURSDAY	Salted Caramel Cookies • Raspberry Scones • Cinnamon Chip/Cream Cheese Scones • Cranberry/Blueberry Muffins
FRIDAY	Monster Cookies • Cinnamon Chip/Cream Cheese Scones • Cranberry/Orange Scones • Strawberry/Blueberry Muffins
SATURDAY	Cinnamon Chip/Cream Cheese Scones • Blueberry/Peach Scones • Blueberry/Raspberry Muffins

Store Hours: Monday - Friday 7 am - 6 pm, Saturday 7 am - 5 pm (or sold out)



Bread.
The way it
ought to be.

Whole grains are good for you.

At Great Harvest, we grind Spring Wheat kernels fresh every day to make our whole wheat flour. And we do mean whole wheat,” because we keep all three parts of the kernel: the endosperm, the bran, and the wheat germ. All flour starts to lose its nutritional content soon after grinding, so we use our flour within 48 hours. We then bake it to seal in freshness. This is why Great Harvest bread has superior nutritional value.

Five simple things.

There are only five simple ingredients in our whole grain, whole-wheat bread. Five pure ingredients are all it takes: whole-wheat flour, filtered water, fresh yeast, salt, and honey. In fact, we’d say bread is best when you keep it simple. That’s bread, the way it ought to be.

Whole grain headquarters.

FOR OVER 30 YEARS, Great Harvest has specialized in baking phenomenal whole grain breads, cookies, cinnamon twists, and muffins. We make these with stone ground whole-wheat flour milled in our bakery every day.

BAKER'S NOTES

Hot bread starts coming out of the oven at 9:30 a.m., and all varieties on a given day are out by 12:00 p.m. We welcome phone orders and will gladly set aside your bread so you won't be disappointed if we are out of your favorites when you arrive at the bakery — just call us at 320-259-4622.



KIDS CORNER

Don't forget to pick up this month's coloring page, too. Decorate it any way you like and bring it back into Great Harvest. We'll give you a FREE GIANT COOKIE and hang your masterpiece on our wall!



Awesomely fresh and flavorful 100% whole grain mixes made from scratch with select ingredients come in many delicious varieties! With the quality and flavor you would expect from Great Harvest, these whole grain mixes are perfect for making in your own home and make great gifts for family and friends. Prepare or share something fabulously yummy today!



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