

# The Kneady Baker's

## Baker's Dozen BreadShare

Imagine delicious artisan bread, shaped by hand and baked fresh for you every week. It's just waiting for you to pick it up, take it home, and share it with family and friends ... or eat it all by yourself!

Sign up for The Kneady Baker's 13-Week BreadShare program and you don't have to imagine this ... you can make it happen!



### Here's how it works

Select the BreadShare option that works for you. Your enrollment gets you 13 weeks of healthy, delicious bread. Don't wait though, because only a limited number of BreadShares are available.

I'll usually bake your bread beginning the week following the receipt of your payment. I'll let you know by email or text message the exact date of your first pick-up.

Your bread will be ready by 2:00 p.m. on your pick-up day. You'll find your loaf or loaves waiting for you, bagged, and labeled. Pick it up, eat it, and enjoy!

If you are unable to pick up on any given week, you may ask a friend to pick up for you or notify me via email by 5 p.m. on Monday of that week. I won't bake for you that week, but will happily extend your subscription so that you'll still be receiving the loaves you're expecting. Sorry, but subscriptions will not be extended if you do not notify me ahead of time or do not pick up by close of business at your pick up location.

## BreadShare Options



### The Purist

One loaf of my signature Hop Kiln Sourdough each week. Containing organic wheat flour, water, salt and my own sourdough starter. No artificial anything!

\$75 for 13 weeks

(Double up...get 2 loaves each week for \$145)

### The Baker's Choice

This one is for adventurous eaters! You'll enjoy a rotating selection of rustic bread each week. Ingredients will vary, but you can expect (mostly) organic white, whole wheat and rye flours along with some delightful natural enhancements! Chances are, you'll receive at least one loaf of each of the breads listed here, plus some surprises:

Hop Kiln Sourdough  
Garlic Sourdough  
Potato Herb Bread  
Ciabatta  
Oatmeal Bread  
5 Seed Bread

Harvest Multi-Grain Loaf

Sourdough Rye

\$75 for 13 weeks

(Double up...get 2 loaves each week for \$145)

### The Bread Lover

When one loaf a week isn't enough, this option gets you two loaves ... one Hop Kiln Sourdough and one of our Baker's Choice selections.

\$145 for 13 weeks

## BreadShare Enrollment

Share option (check selections)

Purist                       Baker's Choice                       Bread Lover  
\_\_ \$75 \_\_ \$145                      \_\_ \$75 \_\_ \$145                      \_\_ \$145

Pickup location (check one)

Wednesdays:                      Thursdays:  
 Clinton                       New Hartford  
 Utica                       Westmoreland

TOTAL \$ \_\_\_\_\_

Check enclosed, payable to Joe Silberlicht

MC or Visa # \_\_\_\_\_

Exp date \_\_\_\_\_ CCV \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Cell phone (for text updates) \_\_\_\_\_

### The Kneady Baker

1 Crawford Lane  
New Hartford, NY 13413

EMAIL: [KneadyBakerNY@gmail.com](mailto:KneadyBakerNY@gmail.com)

WEB: [www.kneadybakerny.com](http://www.kneadybakerny.com)

[facebook.com/thekneadybaker](https://facebook.com/thekneadybaker)

