

What are this Year's Holiday Bread Offerings?

We offer table breads, coffee breads, dessert breads that are common in Europe. Some of the offerings come from the Jewish community and have no dairy products in them and can be eaten with meat or dairy meals. They are not kosher because they are not made in a "kosher" kitchen.

Breads for the Table



Matt's Sourdough White made with a sour that is eight years old and growing.

Grandma Johnson's Overnight Swedish Rye made from a blend of wheat and rye flour, oats and white wheat flour with molasses, grated orange peel, fennel, anise and caraway seed. Contains milk. The first raise is overnight. This is baked in a loaf pan.



Irv's Swedish Rye was continually being perfected by C. Irvin Carlson. It uses a medium stone ground rye and white flour. It uses milk. Molasses, anise and fennel are added. This is baked in a traditional round loaf. Extremely good with ham and Bond-Ost cheese, Farmers cheese or other mild cheeses.

Mrs. Schiller's Danish Christmas Rye - what makes this different is the cardamom. Great toasted



Swedish Limpa uses stoned ground rye and wheat flour with the subtle flavor of orange under the anise, caraway and fennel. Excellent with ham and mustard or Bond-ost cheese or other mild cheeses which permits the flavor of the bread top stand out.



Swedish Brown Bread is sweeter than white bread and can be toasted in the morning with a little butter. It is flavored with molasses and brown sugar.

From the Jewish Community

Challah (or Egg bread) uses no dairy. We have two kinds offered: The Ashkenazi Challah is the long braided loaf which can accompany a meal or be used for delicious French Toast.



Mandelbrot (which means almond bread) is really a cookie and does not necessarily have almonds in it—though we do have several varieties you can order: chocolate chip and walnut, Pecan and cherry, Orange and Craisin, Apricot-Chocolate Chip. You can also order a mixed package.

Coffee Breads

Lea's Cardamom Braid also known as Pulla in Finland, is a favorite ethnic Swedish no matter what time of year, though Christmas the taste for cardamom spice grows.





Norwegian Christmas Loaf (Julekage) while not as cake like as the cardamom braid, has its own unique flavor with a hint of orange, and candied peel and golden raisins. When toasted the aroma awakens the household and calls one an all to the kitchen and then to the tree for the opening of gifts.

Marguerite's German Coffee Bread and German Coffee Bread with Apples and Cinnamon is a new offering this year and comes from Hope Lutheran Church in Marlette Michigan. Marguerite was a member of a German Reformed Church which united with a Danish Lutheran Church. Her coffee bread was always the first to sell out at the church bazaar. Raisins, pecans and brown sugar and butter make this an incredible flavor to go with coffee.



Christmas Stollen from Germany has a long history. Long before the Romans occupied parts of Germany, special breads were prepared for the winter solstice that were rich in dried or preserved fruit. Historians have traced Christollen, Christ's stollen, back to about the year 1400 in Dresden, Germany. The first stollen consisted of only flour, oats and water, as required by church doctrine, but without butter and milk, it was quite tasteless. Ernst

of Saxony and his brother Albrecht requested of the Pope that the ban on butter and milk during the Advent season be lifted. His Eminence replied in what is known as the famous "butter letter," that milk and butter could be used to bake stollen with a clear conscience and God's blessing for a small fee. Originally stollen was called Striezel or Struzel, which referred to a braided shape ~ a large oval folded in half with tapered ends ~ said to

represent the Baby Jesus wrapped in swaddling clothing. Share in in some history this Christmas or give it as a gift.

Bohemian Christian Loaf It is hard to say where this bread should be placed in this folder. It is a 2.5 -3 pound loaf which is the center piece of the table in the Czech lands. While recipes vary the flavor is mouth watering. Our loaf features the spices of nutmeg, ginger, cinnamon, anise, orange with raisins and walnuts. What makes this bread a centerpiece is its three braids stacked one upon the other.



Giant Chocolate Covered Coconut Macaroons These are delicious. Put two together and you have a baseball. They are big enough to share - well . . . maybe not.

We always have bread available for sale on pick up days PLUS other items that are not available for ordering.

Kaffe Klach

On the morning of pick up and sales days we will have breads for tasting and coffee and tea available to sit and talk and taste in this rather over scheduled season. A donation is always welcome but not required.

