

Orange Boot Bakery
Bake Schedule
Winter 2012

Daily Bread:

- Baguettes
- French Loaves
- Orange Boot Birdseed Bread
- Volker's Rye
- Saskatchewan Sourdough
- Whole Wheat
- 12 Grain
- Soft Buns

Muffins:

- Tues: Raisin Bran, Lemon Poppyseed
Wed: Pumpkin Pecan
Thurs: Banana Chocolate Chip, Banana Cranberry
Fri: Apple Walnut, Saskatoon Berry
Sat: Carrot Nut

Classic Cookies:

- Tues: Soft Molasses Ginger; Choco-Chocolate Chip
Wed: Ranger (Crackerjack)
Thurs: Snickerdoodles; Sunflower Chip
Fri: Soft Raisin Walnut; Chocolate Chip
Sat: Oranje Sugar Cookies; Chocolate Chip

Specialty Rolls:

- Tues: Semolina Roll with Fennel & Raisins
Wed: Carrot Rolls; Onion Poppy Seed Buns
Thurs: Flax Currant Rolls; German Pretzels
Fri: Cheese Buns
Sat: Soft Pull Apart Rolls

Specialty Bread:

- Tues: Roasted Garlic Sourdough
Wed: Roasted Potato Sourdough
Thurs: Black Olive Sourdough, Wild Rice Multigrain (no 12 grain today)
Fri, Sat: Walnut Raisin Sourdough

More Good Eats!

The following loaves are in the works and will be introduced over the coming months. Check the website and Facebook page for updates!

Spelt Bread coming soon! 100% Whole Grain, Semolina

Learn more every day at www.orangeboot.ca or
www.facebook.com/orangebootbakery



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Be a Bootnik! Join our email list at
<http://orangeboot.ca/>

Open Tuesday - Friday, 11AM - 6PM
Saturday, 11AM - 4PM

Did you know?

- Our goal is to make Real Food that tastes awesome. Our bread is handmade daily, using local, organic flour and grains.
- We love your advance orders! If you have a special request or bulk order, give us 2-3 days notice and we'll gladly take care of you.
- We love your questions. Our bakers love to chat, so ask away!
- Orange Boot customers are the smartest, friendliest and best looking people in town. It's true!