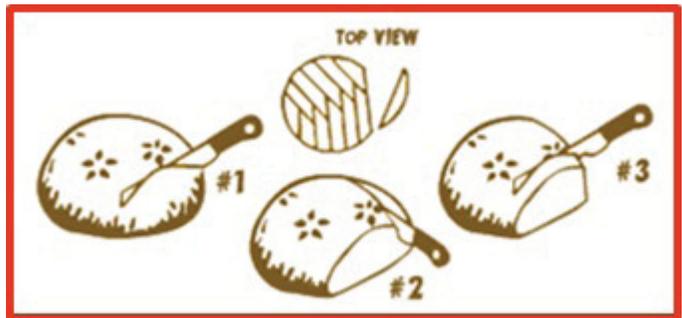




HOW TO SLICE AND STORE GREAT HARVEST BREAD!

COOL IT & BAG IT! Hot bread must cool completely before you bag it, otherwise condensation will form inside the bag and the bread will become soggy. It's best to eat the bread hot, then bag whatever's left (if any) when it's stone cold (usually within two hours after purchasing). Place the bread in the plastic bag and press out any extra air. Twist the top of the bag tightly and secure with a twisty tie. A loose tie allows air to sneak in and dry out your bread. Leave the bag on your kitchen counter out of the sun.

SLICE IT! A round loaf bakes better, so it tastes better and stays fresher longer. It's also easy to slice using our "patented" method: to get the highest yield from each loaf, take a good serrated knife and gently "saw" the bread in a herringbone pattern. Slice it thick or thin, depending upon your mood.



If you are a bad slicer at first, be patient. Try changing your stance or your grip. Keep your eye on the ball and keep practicing. Soon you'll be slicing like the pros!

STORE IT! We use no preservatives, but your bread should stay fresh for at least 7-10 days at room temperature. We do not recommend storing bread in the refrigerator. The natural sugars crystallize and dry out the bread.

FREEZE IT! Our bread is perfect for freezing since it contains no fats or oils. Double bagging helps to prevent freezer burn. It's best if you wait 24 hours after bread is baked before you freeze it (do not freeze hot bread). Be sure to thaw the bread in its bag before reheating.

WARM IT! To reheat, wrap your bread in foil (thawed, if previously frozen) and place it in the oven for 15 minutes at 350°. You can also toast it, but never put it in the microwave - it will get hard and gummy. Ovens are good, toaster ovens are even better.

GIVE IT! Brighten someone's day with the hearty taste of Great Harvest breads. Bread makes a wonderful gift - one size fits all.