



hours:
m - f 7am-6pm, sat. 7am-5pm
www.ghmissoula.com

406-728-4549
1407 s. higgins
missoula, montana 59801

2010

MARCH BREAD SCHEDULE

While we're proud of every product we sell, we're proudest of our whole wheat breads. We start with the world's best baking wheat – hard red spring wheat from north central Montana. We stone – grind this wheat into fresh flour every morning, on a stone mill...right here in the bakery! This freshly-ground flour is at its peak for freshness, flavor and nutrition when we use it to bake our whole-wheat bread. We bake the world's best whole wheat bread, and we're willing to back it up! Step up to our breadboard for a FREE slice and see if you don't agree!

MONDAYS



honey whole wheat
dakota
spelt bread
honey white
apple crunch
cinnamon swirl
cracked pepper parmesan
irish soda bread*

TUESDAYS

honey whole wheat
dakota
whole grain goodness
honey white
apple crunch
cinnamon swirl
3-cheese garlic
irish soda bread*

WEDNESDAYS



honey whole wheat
dakota
honey white
apple crunch
cinnamon swirl
rosemary roasted garlic
baker's choice
irish soda bread*

THURSDAYS

honey whole wheat
dakota
honey white
apple crunch
cinnamon swirl
potato roasted garlic
kamut bread
irish soda bread*

FRIDAYS

honey whole wheat
dakota
honey white
apple crunch
cinnamon swirl
challah
cracked pepper swiss
irish soda bread*



SATURDAYS

honey whole wheat
dakota
whole grain goodness
honey white
apple crunch
cinnamon swirl
3-cheese garlic
irish soda bread*



***IRISH SODA BREAD IS BACK! Every Day in March until St. Patrick's Day!**

St. Patrick's Day Celebration!

TUESDAY & WEDNESDAY, MARCH 16 - 17



irish soda bread
Guinness stout beer bread



potato roasted garlic
blarney scones

