



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

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

2010

# MAY 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  
honey white  
apple crunch  
cinnamon swirl  
cracked pepper parmesan  
spelt bread

## TUESDAYS

honey whole wheat  
dakota  
honey white  
apple crunch  
cinnamon swirl  
3-cheese garlic  
whole grain goodness

## WEDNESDAYS

honey whole wheat  
dakota  
honey white  
apple crunch  
cinnamon swirl  
spinach feta\*  
baker's choice

## THURSDAYS

honey whole wheat  
dakota  
honey white  
apple crunch  
cinnamon swirl  
asiago pesto\*  
high five fiber

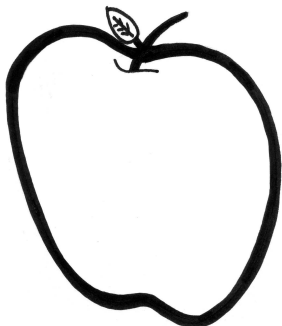
## FRIDAYS

honey whole wheat  
dakota  
honey white  
apple crunch  
cinnamon swirl  
challah  
3-cheese garlic\*  
cranberry orange

## SATURDAYS

honey whole wheat  
dakota  
whole grain goodness  
honey white  
apple crunch  
cinnamon swirl  
3-cheese garlic  
orange sunburst

\*asterisk denotes new breads for this month



May 3-7  
is

**teacher  
appreciation  
week!**

*Give your favorite teacher a fresh loaf or  
some treats in a Great Harvest gift bag!*