



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

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

2011

JANUARY 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!

choose from three 100% whole grain breads every day

MONDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
spelt bread

honey white
apple crunch
cinnamon swirl
cracked pepper parmesan

TUESDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
whole grain goodness

honey white
apple crunch
cinnamon swirl
3-cheese garlic

WEDNESDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
high-five fiber

honey white
apple crunch
cinnamon swirl
baker's choice cheese bread

THURSDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
kamut bread

gold rush
honey white
apple crunch
cinnamon swirl
potato roasted garlic

FRIDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
rustic raisin

honey white
apple crunch
cinnamon swirl
3-cheese garlic
challah

SATURDAYS

100% WHOLE GRAIN BREADS

honey whole wheat
dakota
whole grain goodness

honey white
apple crunch
cinnamon swirl
3 cheese garlic

happy new year 2010!

the perfect new years resolution: eat more whole

BE HEALTHIER. whole grains are rich in fiber, vitamins, minerals and antioxidants.

WEIGH LESS whole grains digest slowly, so we feel "fuller", shutting down hunger sooner, and reducing calorie intake.

LIVE LONGER. whole grains reduce your risk of cancer, heart disease, gastrointestinal disorders and Type 2 diabetes.