

Breads and Pastries just the way you like it!

Only High-Quality Ingredients -

We use real butter and olive oil, never margarine, shortening, or any cheaper oils. Everything is made with Montana flour, and the grains used in our breads are organic.

Fresh is better -

Our products are baked just hours before they're delivered, meaning much of it is still warm when you get it.

Consistency Counts -

Ask around and you'll hear that our Baguettes, Palmiers, and Croissants taste just those you'd find in the finest French bakeries. Our Portuguese Sweet Bread has become a favorite for burger buns or pulled pork sandwiches. The pastries we make are flaky and our treats are not-too-sweet (except the sticky buns, of course).

To be notified of any new products or our holiday specials, please email us and we'll keep you in our file.

If you're a regular customer and would like to write a review of your favorite product(s), please go to <http://maps.google.com/>, enter in The Back Home Bakery, Kalispell, MT, click on the review link and add a review. Thanks!



Kalispell, Montana

Fall/Winter 2011-2012

Mark will still offer home and workplace delivery in Kalispell and Whitefish on Fridays. Deliveries of his fine breads and pastries are free (\$10 minimum).

You can place your orders either by phone or email. All orders must be placed by 12:00 noon the Wednesday before the Friday delivery. Payment may be made in advance using PayPal or at the time of delivery (between 11 and noon).

If you're an out-of-town customer, contact me for your delivery options.

Mark's fine breads can be purchased Mondays, Wednesdays, and Fridays at Café Max in Kalispell and at Markus Foods in Whitefish.

email: Mark@TheBackHomeBakery.com
phone: (406) 253-4207
website: TheBackHomeBakery.com

Breads

Rustic White - slightly sour white bread with a bit of whole wheat and rye flour \$4.25

Buckwheat Flax - whole wheat, buckwheat, and white flours with flaxseed, cornmeal and cracked wheat \$4.50

Sour Rye - dark rye and white flour with caraway seeds inside and topped with poppyseeds \$4.75

Baguette - flour, water, salt and yeast - baked dark \$2.75

Sal's Rolls - two smaller versions of the baguette \$2.75

Portuguese Sweet Bread - softened with milk and eggs and lightly sweetened with honey \$3.50 (6 rolls)

Kalamata Jack - Rustic White dough with additional Kalamata olives, pepperjack cheese, rosemary, thyme, and extra virgin olive oil \$5.00

Specialty Breads offered occasionally:

Walnut - light rye with mixed grains and toasted walnuts \$4.75

Swedish Rye - with fennel, cardamom, molasses and orange \$5.00

Hot Cross Buns - traditional English holiday treats. Not too sweet and great warmed with butter. \$9.00 (12 buns)

Baking Schedule:

Mondays: Baguettes, Sal's Rolls, Rustic White, Multigrain

Wednesdays: Baguettes, Sal's Rolls, Rustic White, Rye

Fridays: Baguettes, Sal's, Rustic White, Rye, Buckwheat Flax, Portuguese Sweet Bread

Pastries

Croissant - 27 layers of butter in this flaky pastry \$1.50

Cheese Danish - croissant dough filled with cream cheese, vanilla, lemon and orange zests \$2.25

Ham and Cheese Croissant - mini croissant roll-up with Black Forest Ham and Irish cheese \$1.50

Pain au Chocolat - dark chocolate contained in a croissant rectangle and topped with raw sugar \$2.25

Cherry Turnover - mini croissant diamond filled with sour cherries and almonds \$1.50

Apfelstrudel - puff pastry strudel with Granny Smith apples, almonds, cinnamon, and a few secret ingredients \$14.00

Bear Claw - Montana classic made with puff pastry dough filled with almond cake and a dash of cinnamon \$2.25

Palmier - puff pastry rolled in organic sugar and baked until golden brown \$2.00 (for 2)

Sticky Bun - milky dough covered with cinnamon, brown sugar, butter and a hint of orange \$2.50

Specialty Pastries:

Spinach Artichoke Puffs - mini puff pastry diamond filled with spinach, two cheeses, and artichoke hearts \$1.50

Seasonal Turnovers - raspberries, huckleberries and other local fruits are used as they become available (price varies)