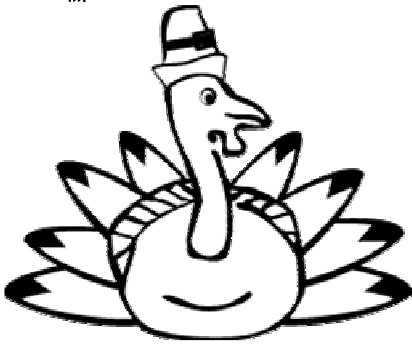


# Great Harvest Bread Co.®

4400 Kalaniana'ole Hwy #7, Hon. 96821 ph: (808) 735-8810



There's a lot to be thankful for at Great Harvest this Thanksgiving.

Try our Thanksgiving rolls—we have an all-new light and buttery **VIRGINIA ROLL** this year, as well as our usual abundant offering of sweet, savory, and hearty rolls. **PLEASE PLACE YOUR ROLL ORDER BY SATURDAY, NOVEMBER 17.**

Wondering the secret to incredible stuffing? The bread! We cube and mix our most popular savory and specialty breads to make a flavorful blend of **TURKEY STUFFING**, ready and easy to make with our tested recipe.

And don't forget about **STUFFING BREAD**. This long-awaited, once-a-year favorite tastes just like homemade stuffing and makes the best leftover turkey sandwich. Fantastic with cranberries and cream cheese!

If you're traveling this Thanksgiving, remember to pick up a sweet token of appreciation for the host of your holiday festivities! Our **Pumpkin Chocolate Chip** or **Cranberry Orange Quickbreads** make delectable presents.

**WE WILL BE CLOSED:**  
**THUR. NOV. 22ND**  
**FRI. NOV 23TH.**  
**SAT. NOV 24TH**  
**SUNDAYS: CLOSED**

## NOVEMBER BREADS

**\*SEE BACK FOR THANKSGIVING WEEK SCHEDULE \***

- MONDAY** Honey Whole Wheat\* • Pesto Sundried Tomato • White Choc. Cherry • High 5 Fiber\* • Cinnamon Raisin Walnut\* • Oregano Basil Virginia Rolls
- TUESDAY** Stuffing Bread • Low Carb Whole Wheat\* • 3 Cheese Garlic • Cinnamon Chip • Flax Oatbran\* •
- WEDNESDAY** Honey Whole Wheat\* • **Lemon Sunburst** • Oregano Basil Rolls • Whole Grain Goodness\* • Harvest White • Pizza
- THURSDAY** Cinnamon Chip • Low Carb Cinnamon Raisin\* • Dakota\* • Peanut Butter Choc. Chip • Pumpkin Swirl
- FRIDAY** Honey Whole Wheat\* • 3 Cheese Garlic • White Choc. Blueberry • Flax Oatbran\* • Cranberry Orange\*
- SATURDAY** Stuffing Bread • Low Carb Kauai Crunch\* • Pizza • Pumpkin Swirl • Apricot Almond\*

\* = 100% whole grain

## SWEETS WE'RE THANKFUL FOR!

- EVERYDAY: BLUEBERRY SCONE, FRUIT BAR, CINNAMON ROLL, GH COOKIE**
- MONDAY** Cin. Chip Scone • Lemon Poppyseed Muffin & Quickbread • Pumpkin Spice Bar • Low Fat Blueberry Muffin • Snickerdoodle
- TUESDAY** Mango Scone • Pump. Choc Chip Muffin & Quickbread • Lemon Bar • Low Fat Straw. Muffin • Oatmeal Raisin Cookie
- WEDNESDAY** Cran. Scone • Cranberry Orange Muffin & Quickbread • Pumpkin Spice Bar • Low Fat Mango • Mint Choc. Chip Cookie
- THURSDAY** Pumpkin Scone • Banana Muffin & Quickbread • Lemon Bar • Low Fat Peach • Oatmeal Raisin Cookie
- FRIDAY** Mango Scone • Choc. Brownie Muffin & Quickbread • Pumpkin Spice Bar • Low Fat Straw. Peach • White Choc Cherry cookie
- SATURDAY** Straw. Scone • Pumpkin Choc. Chip Muffin & Quickbread • Turtle Bar • Low Fat Blueberry • Peanut Butter Cookie

Store Hours: Monday-Saturday 6:30am - 6:00 pm  
<http://www.greatharvesthawaii.com>

**\* THANKSGIVING WEEK BREAD SCHEDULE \***  
**NOVEMBER 19TH - 21ST**

- \* 3 CHEESE GARLIC**
- \* CINNAMON CHIP**
- \* HONEY WHOLE WHEAT**
- \* WHITE CHOCOLATE BLUEBERRY**
- \* CRANBERRY ORANGE**
- \* STUFFING BREAD**
- \* OREGANO BASIL ROLLS**

*All these breads are available in bpk rolls. Advance orders required.*

# Thanksgiving ROLLS



*Thanksgiving is our favorite holiday because it's all about great food, including that staple of life, BREAD. This year, we've developed an all-new light and buttery Virginia roll, perfect and not-too-filling for the Thanksgiving table. The always popular fruited and seasoned rolls also return: try our tart and tangy Cranberry Orange or savory Oregano Basil. And for the traditionalists, don't worry- we still and always will offer our hearty 100% whole-wheat rolls.*

*These freshly handmade rolls have a delicious way of bringing tradition and amazing flavor to your dinner table, and double as great bread for leftover turkey sandwiches. (Warm rolls in 350-degree oven on baking sheets for 10-12 minutes.)*

**ADVANCED ORDERS ARE APPRECIATED.**

## Great Harvest STUFFING RECIPE

12-16 pound Turkey  
1 loaf of Great Harvest Stuffing Bread  
1 stick or 1/2 cup of Sweet Cream Butter  
1 1/2- 2cups Chicken Broth or water reserved from Giblets

*Slice the loaf into 2" cubes and store in a brown paper bag for 3-4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200°). Place cubes in a large bowl and add 1 stick of butter that has been cut into small pieces. Add enough chicken broth or giblet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake as normal.*

