

Baking Schedule:

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Gluten Free:	GF Pumpnickel		GF French		GF 4 Flour with or with out seeds	
Ancient Grain, non yeast:	SD Spelt with or without seeds	SD Kamut with or without seeds	SD Spelt/Kamut with seeds	SD Kamut with or without seeds	SD Spelt with or without seeds	SD Kamut with or without seeds
Ancient Grain yeasted:	Kamut Multigrain	Light Spelt	Kamut Oat Flax	Spelt Multigrain	Kamut Challah	Whole Spelt
Multigrain:	Multigrain	Multigrain	Multigrain	Multigrain	Multigrain	Multigrain
Rye:	SD Rye	Flax Seed Rye	SD Rye	New York SD Rye	Flax Seed Rye	SD Rye
Whole Wheat:	WW Oat w/ Molasses	Squirrely	Canadian Country Maple	Squirrely	WW Oat w/ Honey	Squirrely and Pilgrim
White :	Sunrise SD	SD White	SD White	Buttermilk	Sunrise SD	SD White
Specialty:		Valley Slow	Desem		Country French	Ciabatta
Baguette:	Sunrise or Multigrain	Valley Slow	SD White	Spelt Multigrain	Country French	Parmesan Black Pepper
Roll/Bagel:	Turkish Bagels				Turkish Bagels	Butter Rolls
Bakers Choice:	SD Whole Wheat Brown Rice	Vegan Cinnamon Raisin	European Rye (no wheat, no yeast)		Challah	Broa
Cheese Bread:	Cheddar Black Pepper or Pesto Mozza	Gouda OR Blue Cheese and Onion	Chipotle OR Sesame Parmesan	Olive and Feta	Goat Cheese Walnut OR Cheddar Black Pepper	Brie and Garlic