



DECEMBER

at morning glory bread

Bakery Updates

Last month we eliminated aluminum bakeware in our bakery, switching to cast iron loaf pans and new packaging, and we're continuing to move forward. All of our artisan loaves are now being baked on cast iron, rather than stainless steel. And our sandwich loaves are being baked without parchment paper (which is coated in silicone). Though silicone doesn't seem to break down unless exposed to heat greater than 475 degrees, we feel more comfortable baking our breads (450 degrees) without it if it's not necessary...and we've found that its not.

Our Giving Spirit

This bakery is built on a giving spirit. Without a certain amount of selflessness from all of us, our mission cannot thrive. We are excited to share two special opportunities to help us give to our community just a little bit more this month.

Breakfast for First Responder Families: We used to be a first responder family. My husband was a firefighter for a long time and that meant that our first Christmases with our kiddos were celebrated without him and/or days after Christmas. It was a bittersweet time for us all, but also part of the life we willingly stepped into. Santa was VERY flexible. We are so grateful for the seemingly "small" sacrifices that first responders and their families make all year long. They are not small at all. With this memory in mind, we'd like to provide a free breakfast on Christmas to interested local first responder families who are working on Christmas. Please reach out via email to make arrangements. Breakfasts can be delivered or picked up on the afternoon of 12/24.

Giving Bread: The holidays are a wonderful time. And this can also be a hard season to walk through for various reasons. We want to spread warmth and kindness this month by sharing a free loaf of bread with families and individuals who need our care. We'll do the baking if you do the giving! Order a "Giving Bread" using our typical order form, pick it up as you normally would, and share it. We'll wrap it beautifully. In doing this, you are helping us give far more than we could logistically manage on our own (i.e., if we delivered everything). And we are deeply grateful.

Together we are doing amazing things, friends.



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Where You Can Find Us This Month

350 N Washington St, Belchertown MA (our Roadside location, first come first served)

Every Sunday 10:00 to sell out

Pre Order pick up Sundays 10:00-5:00 and Tuesdays 3:00-7:00

Belchertown Farmers & Artisans Winter Market

December 15th from 10:00 - 2:00 at Jabish Brook Middle School

*Barstow's Dairy Store and Bakery, Hadley MA

Fresh sandwich and artisan loaves delivered on Fridays each week

*Mill Valley Market, Hadley MA

Fresh sandwich and artisan loaves, as well as cinnamon buns, typically delivered on Wednesday and Saturday each week

**Please note: Delivery schedules can vary slightly and sometimes we just plum sell out before more bread can be made. We do our best to promptly announce when shelves are stocked on Facebook and Instagram for your convenience.*



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Featured Items:

Salted Rosemary Garlic Mini Artisan Bread: Half the size of your standard artisan loaves and generously filled with organic rosemary and garlic. A flake salt crust on this bread gives it a defined savory flavor that goes wonderfully with soups, stews, and sauces.

Grapefruit & Cardamom Scones: A spiced winter citrus scone topped with raw sugar crystals.

Winter Spice Scones: Made with cranberries, a hint of rosemary and warming spices and topped with raw sugar crystals.

Hot Honey Whole Wheat Bagels: Twice the size of our everything bagels (so, roughly the size of a store bought bagel) and made with hot honey. These bagels have a moderate heat and are outstanding as a breakfast sandwich.

Place an Order

Sunday & Tuesday pick up (and Giving Bread):

<https://morningglorybread.com/place-an-order/>

Holiday special order:

<https://morningglorybread.com/holiday-special-orders/>

First Responder Family Breakfast: morningglorybread@gmail.com