

# ARTISAN-BAKED FRESH BREAD SCHEDULE

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BAVARIAN WHEAT	✓			✓		✓	✓
CINNAMON APPLE							✓
CINNAMON RAISIN			✓			✓	✓
CRANBERRY WALNUT	✓			✓		✓	✓
COUNTRY FRENCH	✓				✓		✓
HONEY OATMEAL				✓		✓	✓
MIDWEST GRAIN			✓		✓		✓
PARMESAN PEPPER			✓		✓		✓
SOURDOUGH	✓	✓	✓	✓	✓	✓	✓



SchulersRestaurant.com     
115 S. Eagle Street • Marshall, MI 49068

---

## ARTISAN-BAKED FRESH BREAD

---

### TEAR IT

Our hand-crafted bread is meant to be handled. Torn chunks of bread offer more surface area to soak up olive oil, sauce and soup.

### SLICE IT

If you are going to slice your loaf, slice only what you plan to eat immediately. Use a large serrated knife and a gentle sawing motion.

### STORE IT

We work hard to give our loaves a tasty, firm crust. Preserve it by keeping your **bread in the plastic bag provided**. Refresh the crust by placing the loaf in a 375 degree oven for 10 minutes.

### FREEZE IT

Freeze all or part of your loaf in a heavy plastic bag. To thaw, set out the unopened bag until any ice crystals have reabsorbed. Refresh your bread by heating it in a 375 degree oven for 10 minutes.



[SchulersRestaurant.com](http://SchulersRestaurant.com)     
115 S. Eagle Street • Marshall, MI 49068