



REFRESH

Lakewinds Owner Newsletter
Holiday 2014-2015

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DAVID WRIGHT
OWNER,
BREADSMITH



What's Baking at Lakewinds: We Loaf Breadsmith

Breadsmith has been crafting authentic European breads, with their great flavor and satisfying crust, since 1994. Started by locals Robin and David Wright, Breadsmith took root when Dave left his corporate job to follow a long-time dream of opening a traditional bakery. They found a perfect partner in Lakewinds. Our co-op and shares many values with Breadsmith: supporting local producers, demanding the best natural foods, and savoring each day.

The first Breadsmith opened in Edina at 50th and France. "To our amazement we sold more than 500 loaves on our first day," says Dave. "Making bread is a beautiful work, but also involves hard labor with so many night hours and physical efforts. We have an incredible group of bakers, many with us for over 15 years. From the start we knew

that treating employees well was crucial. We offer full benefits to our employees and strive to create a workplace where employees never want to leave."

Breadsmith bakes bread from scratch each day. No breads are kept for the next day; instead they are donated to local food shelves. The bakery specializes in sandwich, crusty European, and sweet breads, but they have hundreds of recipes that make appearances throughout the year.

Breadsmith is a Kosher Parve bakery, which means that all its products are dairy-free.

Ingredients are crucial. Breadsmith sources their supplies based on taste (such as cranberries from Wisconsin, peaches from Colorado and blueberries from Michigan), local origins (flour milled in Winona, MN) and organic certification (eggs

from Larry Schultz Organic Farms). Lakewinds customers can be confident each ingredient has been thoughtfully chosen. In just one example, Breadsmith use only non-GMO Canola Oil.

"As co-op shoppers, my wife Robin and I are thrilled about this opportunity to be a part of Lakewinds' mission to serve our community the highest quality foods."

Breadsmith in Minnetonka supplies all three Lakewinds locations. From April through October, Breadsmith breads are also available at farmer's markets in Maple Grove and Richfield. Visit their locations in Edina, St. Paul or Minnetonka to see the bakers at work or set up a bakery tour by emailing Dave Wright at david@breadsmithmn.com.



BREADSMITH

HAND MADE. HEARTH BAKED.