

ALL GOOD BAKERS
ALBANY, NY
COMMUNITY SUPPORTED BAKERY
WINTER BREAD / BAKED GOODS SHARE 2010 / 2011

All Good Bakers has been bringing the capital region artisan bread and baked goods via local farmer's markets for the past five years, and now we would like to bring our carefully crafted, fresh bread and baked goods every week to a location near you, during the winter months.

Similar to the "Community Supported Agriculture" (CSA) model where you pay a farmer in advance for a season's share of sustainable produce to be picked up from a central location, as a shareholder in our Winter-Season Community Supported Bakery ("CSB"), you will receive fresh bread and baked goods every week from November 2010 to April 2011, with two pick-up locations (Albany or Delmar) to choose from.

All Good uses local and organic ingredients at every possible turn and we strongly believe in sourcing all of our materials in a sustainable way. We will be using organic flours; local and organic milk, buttermilk, eggs, maple syrup and honey; fair-trade, organic sugars; unsalted European butter; aluminum-free baking powder and kosher salt. We are committed to baking from scratch and with integrity.

SHARE OPTIONS

We are structuring our share options, beginning **Wednesday, November 3, 2010**, like this:

Share	Quantity	Price per week	26 weeks/Nov. through April
Option 1	1 unit*/week	\$6.00	\$156.00
Option 2	2 units/week	\$12.00	\$312.00
Option 3	3 units/week	\$18.00	\$468.00

***1 unit** = one selection from our "Loaves" category or one selection from our "Baked Goods" category; please see "Selections" on the next page for quantities and detailed offerings.

PICK-UP LOCATIONS

(5pm – 7pm on Wednesdays)

You will have the opportunity to choose one location for the full season on your sign-up sheet.

- Albany location TBD (we will be confirming a location very soon within a 5-7 mile radius of downtown Albany)
- Delmar Reformed Church, 386 Delaware Avenue, Delmar, NY

We are partnering with the local Food Banks to donate anything that is left after 7pm on Wednesdays. If you miss your pick-up, your share will not be wasted! If you are going to be away at any point in the season, please arrange for someone to pickup your share or call us BEFORE 4pm on Wednesday to make other arrangements.

WE WILL BE OFFERING

LOAVES (1 ½ -2 pounds)

- Hearty Multigrain
- Rustic Italian
- Whole Wheat
- Spelt
- Rye
- A variety of Specialty Loaves

BAKED GOODS (see next page for quantities)

- Bialys
- Croissants (buttery, flaky, handmade)
- Seasonal Muffins and Scones
- Vegan Cinnamon Buns (not just for vegans!)
- Special Order Cakes (vegan available)
- Special Orders with bulk pricing

SELECTIONS

You may select the breads and/or baked goods you want each week, mixing and matching from any of our choices, at the beginning of the season. Please write in special orders if you would like to add bulk items beyond your share for any given week. If you prefer not to select what you want ahead of time (for some or all 26 weeks), we will give you a "Baker's Pick" (you can write in "BP" and specify "bread", "baked goods", "specialty", or "combination" if you would like a variety of everything). If you have any questions about the process, give us a call at 518-453-9656 between 9am-7pm, or send us a message at allgoodbakers@gmail.com and we'll be happy to help you sort through it.

When you fill out your order form, please choose from this list of offerings:

LOAVES: (each loaf 1 unit)

Abb r. (use if you wish)

BAKED GOODS: (each group 1 unit)

- Hearty Multigrain (HMG)
- Rustic Italian..... (RI)
- Whole Wheat..... (WW)
- Spelt..... (S)
- Rye..... (R)
- Bakers Pick Bread (basic loaf) (BPB)
- Baker's Pick Specialty (BPS)

- Bialys (4)
- Croissants (3)
- Seasonal Muffins (2 large)
- Seasonal Scones (2 medium)
- Vegan Cinnamon Buns – (2 large)
- Baker's Pick Baked Good*....(BPBG)
* one group of the items above

Baker's Pick Specialty Loaves (we will rotate a 1 lb Boule every week)

- Roasted Garlic
- Sesame Semolina
- Multigrain Dill
- Rosemary Olive Oil
- Ciabatta
- 2 Whole Wheat Baguettes

Depending on seasonal ingredients and the baker's inspiration, we may add/change varieties of specialty loaves.

BULK SPECIAL ORDERS

We are happy to accept special orders all season. If you know you would like something for a certain week please write it on your order form, or order by phone (or in person) at least one week in advance and it can be picked up with your share, or by special arrangement. We would be honored for our breads and baked goods to be included in your winter celebrations, gatherings and meetings.

□ BREADS

You may special order 2 loaves of any of our breads for \$12.00 (2 Loaf min. per variety or 4 Baguettes)

□ CAKES or CUPCAKES - serves 12-16

(Please specify your icing preference when ordering; cakes will come in Bundt form and uncut unless you specify otherwise; they are undecorated but rustic and beautiful; all cakes/cupcakes can be made vegan).

- Coconut\$34
- Chocolate.....\$30
- Vanilla/White.....\$30
- Grandma's Yellow.....\$30
- Seasonal Spice.....\$30

Icings:

- Toasted Coconut
- Chocolate Buttercream
- Vanilla Buttercream
- Peanut Butter

□ BAKED GOODS

- 12 Vegan Cinnamon Buns - \$24.00
- 12 Dinner Rolls - \$12.00

- 12 Muffins - \$24.00
- 12 Bialys - \$16.00

- 12 Scones - \$24.00
- 14 Croissants - \$24.00

Please review this list carefully to avoid allergic interactions.

HEARTY MULTIGRAIN (Naturally Vegan)

Organic Wheat, Rye, Barley, Millet, Buckwheat and Corn flours, tap water, organic 7-grain cereal (cracked wheat; steel cut oats; barley, soy, corn, & buckwheat grits; wheat bran; millet), barley malt powder, fair-trade organic raw sugar, baking yeast, kosher salt.

RUSTIC ITALIAN (Naturally Vegan)

Organic unbleached white flour, tap water, olive oil, barley malt powder, baking yeast, kosher salt.

WHOLE WHEAT (Contains Honey)

Organic whole wheat flour, organic all-purpose flour, tap water, extra virgin olive oil, local organic honey, baking yeast, kosher salt.

SPELT (Contains Honey)

Organic spelt flour (sprouted or whole, depending on availability), organic unbleached all-purpose flour, tap water, local organic honey, baking yeast, kosher salt.

RYE (Naturally Vegan)

Organic rye flour, organic unbleached all-purpose flour, tap water, canola oil, fair-trade organic raw sugar, organic caraway seeds, baking yeast, kosher salt.

Bialys (Naturally Vegan)

Organic High-gluten flour, tap water, extra virgin olive oil, organic (local if possible) onion, baking yeast, kosher salt, love.

SCONES (*Seasonal ingredients will vary, may sometimes contain nuts*)

Organic unbleached all-purpose flour, unsalted European butter, local organic buttermilk, local organic free-range eggs, fair-trade organic raw sugar, baking soda, aluminum-free baking powder, flavor extract, kosher salt.

MUFFINS (*seasonal ingredients will vary, may sometimes contain nuts*)

Organic unbleached all-purpose flour, unsalted European butter, local organic buttermilk, local organic free-range eggs, fair-trade organic raw sugar, baking soda, aluminum-free baking powder, flavor extract, kosher salt.

CROISSANTS

Organic unbleached all purpose flour, unsalted European butter, local organic whole milk, local organic free-range eggs, fair-trade organic raw sugar, local organic cream, baking yeast, kosher salt.

VEGAN CINNAMON BUNS With Vanilla "buttercream" Icing

Organic unbleached Hi-Gluten flour, tap water, Earth Balance (expeller pressed natural oil blend –soybean, palm fruit, canola and olive; filtered water, salt, natural flavor, soy protein and lecithin, lactic acid-non dairy, beta-carotene), fair-trade organic raw sugar, baking yeast, ground cinnamon, kosher salt, ground nutmeg, ground allspice. Icing: Organic fair-trade powdered sugar (organic sugar, organic tapioca flour), Earth Balance, organic unsweetened soymilk (soybeans, water), pure vanilla extract (water, alcohol, vanilla bean extractives), kosher salt.

CAKES (we prefer to sweeten all of our cakes & cupcakes with maple syrup)

Vanilla: Organic unbleached white cake flour, local organic maple syrup, local organic whole milk & eggs, canola oil, baking soda, aluminum-free baking powder, pure vanilla extract (water, alcohol, vanilla bean extractives), kosher salt.

Vegan: Organic unsweetened soymilk (soybeans, water), EngerG Egg Replacer (potato starch, tapioca flour, leavening, sodium carboxymethylcellulose, methylcellulose), no eggs or whole milk

All of our cakes contain the ingredients above, with the following exceptions:

Cocconut: Organic, light coconut milk instead of milk/soymilk; shredded coconut

Chocolate: Organic cocoa powder, organic local buttermilk & eggs (if non-vegan), white vinegar (if vegan), no baking soda, egg replacer or whole milk

Grandma's Yellow: Unsalted butter or Earth Balance (expeller pressed natural oil blend –soybean, palm fruit, canola and olive; filtered water, salt, natural flavor, soy protein and lecithin, lactic acid-non dairy, beta-carotene), no canola oil

Seasonal Spice: Mixture of white cake and organic unbleached all-purpose flours, cinnamon, ginger, nutmeg, clove

Icings: Organic fair-trade powdered sugar (organic sugar, organic tapioca flour); Earth Balance; local organic whole milk, organic unsweetened soymilk (Vegan), or organic light coconut milk (coconut icing only); vanilla extract; kosher salt; depending on variety, may contain shredded coconut, local peanut butter or organic cocoa