



Hope's Edge Farm 2018

Add On Bread Share

Dear Friends,

Enjoy fresh artisan bread each week! Back 40 Bakehouse will deliver to the farm a rotating schedule of delicious 1.5 to 2 pound handcrafted bread made with 100 % high quality organic flour. Some of our loaves are made with grains grown and milled locally in Maine. 9-week signups will receive a different bread each week and 18-week signups will receive each loaf twice.

- **Hand Crafted**
- **100% Organic Flours**
- **Dough Gently Handled**
- **Slow Fermentation**
- **Most Naturally Leavened**
- **Hearth Baked**

Sourdough Deli Rye Toasted Sesame Olive
Country Loaf Ciabatta Sourdough Seeded Loaf
Multigrain Cinnamon Raisin Focaccia

TO SIGN UP: Please fill out the form below and mail to Back 40 Bakehouse, 212 Halldale Road, Montville, ME 04941

Contact us:
back40bakehouse.com
back40bakehouse@gmail.com
207.589.3017

Name _____

Phone _____ Email _____

Select one:
____ Tuesday Pickup
____ Friday Pickup

Select one:
____ 18-week \$100
____ First 9-weeks \$55
____ Last 9-weeks \$55

**Checks payable to
Back 40 Bakehouse**

