

March 2009 ENEWS



A Wee Bit 'O The IRISH AT

Benjamin's Bakery

featuring...

IRISH Soda Bread

We're All a Bit Irish Around March 17!

- Irish Soda Bread baked from scratch
- Superior texture and flavor
- Golden, sweet, and delicious
- Made with real buttermilk and loaded with raisins
- Available in rounds, oblongs, or minis
- Always a treat for lads 'n' lasses
- Place your order today and ask us about green bagels – sure to brighten up any table!

A NOTE ABOUT SODA BREAD:

Soda bread dates back to approximately 1840, when baking soda was introduced to Ireland, which performed better than yeast with the common flour produced in the Irish climate. Traditional soda bread ingredients include flour, baking soda, salt, and buttermilk, but other items can be added such as raisins, eggs, seeds, or nuts.



**Call Today
843-477-1100**

Producing a wide variety of fresh baked goods including bread, rolls, bagels, buns, hoagies, pizza dough, pretzels, donut holes, muffins and much more.

BENJAMIN'S BAKERY
... baking bread since 1994

- Always fresh baked
- Delivered daily
- Call today to place an order

Benjamin's Bakery
810 Third Avenue South
Surfside Beach, SC 29575
843-477-1100

www.benjaminsbakery.com