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Local Breadsmith Bakeries Geared up for Fresh Summer Berries

Blueberry season means fresh, blueberry breads and treats from Breadsmith.

(June 12, 2014) MINNEAPOLIS—The start of the second week of June marks the official start to blueberry season at local bakery favorite Breadsmith. Minnesota Breadsmith locations (Edina, Minnetonka and St. Paul) receive fresh—never frozen—blueberries, which come from Michigan. Breadsmith only uses fresh blueberries to achieve perfection in their breads and muffins.

Blueberry season is from early June to late August. “To produce a superior blueberry bakery item, it is crucial that only fresh blueberries are used to conserve the flavor of this delicate summer berry,” said Breadsmith owner David Wright. “Blueberries that come from Michigan (especially the Upper Peninsula) consistently pack the most taste into each individual berry. That’s why we wait until the regional harvest comes in, and it’s worth the wait. Breadsmiths’ “blueberry season” featuring Lemon Blueberry Bread and Muffins and Blueberry Scones started June 9.

Food Writer Special

In honor of blueberry season “opener,” Breadsmith of Minnesota is offering the media complimentary Lemon Blueberry Bread on June 12 and June 13. We hope you will take the time to enjoy and review our seasonal bakery item.

More about Breadsmith

Breadsmith uses the highest quality ingredients to create hand-crafted breads made from scratch and baked fresh daily. Our French Baguette, Sourdough, Chocolate Babka, Pumpkin Bread and others have given simple pleasures to our customers since 1994. Breadsmith has a strong focus on taste and freshness; that’s why all the bread in our bakery is baked fresh each day. Visit any of our three Twin Cities locations (Edina, Minnetonka or St. Paul) to get a sample today!

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