



**Contact:**

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**Customers dance a jig over Great Harvest's St. Patrick's Day specials!**

**Portage, Mich., March 1, 2010** – Great Harvest Bread Co. is baking up something special for St. Patrick's Day – fresh, warm, made-from-scratch Irish Soda Bread and Smoked Gouda and Stout Bread. These breads have an enthusiastic following among Irish-Americans and anyone who appreciates the taste and legacy of these traditional recipes.

“We love the amount of excitement generated from recipes that date back to the 1800s,” says bakery owner Berny Heitzman. “It's truly astounding how beloved these breads have become over the years with customers familiar and new to them. We love knowing our breads will grace tables this month, especially for special Lent observances and Saint Patrick's Day celebrations.”

Irish Soda Bread originated in the Irish Isles around 1840 and features a cross sliced in the top, which some believe wards off evil. The majority consensus, however, seems to be that it aided in baking and cutting equal quarters or slices. This delightful bread soon became a staple of the Irish diet, served warm or toasted with a dab of butter and preserves. Smoked Gouda and Stout bread is made by blending dark stout beer and tasty Gouda cheese into a hearty whole grain dough.

Customers are encouraged to come in the bakery this month for a free slice of this month's specialty breads and treats. The Portage bakery is located at 279 W. Centre Ave., and the Kalamazoo bakery is located at 320 N. Drake Rd.

Great Harvest is known for handcrafted breads made with freshly ground premium, high-protein whole wheat supplied by family-owned farms in Montana. The bakery creates an array of legendary fresh-baked breads and sweets, as well as specialty items during holidays. Great Harvest mills its premium whole wheat daily and uses only pure, simple ingredients in its products. The fresh whole wheat flour is used within two days to guarantee optimal freshness, flavor and nutritional value.

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