



VOLUME I

ISSUE I



* What's Happening *

Branford now open!

The response to our Madison location has been overwhelming. Many folks visit us, from near and far, requesting a store in their area. While Cohen's Bagels are available in many Shoreline establishments, thanks to you, another store was in demand. We're thrilled to have joined the Branford community - thank you for the warm welcome! Come visit us on the Green at 1008 Main Street!

Cohen's launches new website

Have you heard?
We kicked off
our new website.
We're really
jazzed up about
it and hope that
you like it too!



Coming soon - a page on the site

dedicated to our daily specials. Keep your eyes peeled!

Sign up on the web to receive emails with our specials, the latest news and great promotions for our VIP guests. Sign up now at www.cohensbagelcompany.com.

A Special Thanks

to our very loyal customers who've once again voted us as a New Haven Advocate Winner in the 2007 Reader's Poll. We like to think our bagels are the best, but nothing can please us more than to have you confirm that for us!



Bagel Croutons

Don't throw away those day old bagels! This crouton recipe is an easy and tasty way to enjoy a Cohen's Bagel that much longer!

- 4 Bagels
- 1/2 Cup Olive Oil
- 1/4 Cup Grated Parmesean Cheese
- 2 Tbs. Italian Seasoning

Allow bagels to sit in open air for one day. Chop bagels into 1/2" cubes. Place cubes into large, sealable bag (such as a Ziploc®). Add olive oil, cheese & spices and shake vigorously. Spread on cookie sheet and bake at 350° for 10-12 minutes, turning once, until golden brown.

