



VOLUME I

ISSUE 2



We're Giving Thanks

It's Thanksgiving-time and we want to show our appreciation for you and your patronage. Please bring in this coupon to receive \$2.00 off your next purchase of one dozen bagels.



* Bagel Buzz *

Shoreline's Best Reader Poll 2007

Did you catch the November 9th edition of the local [ShoreView](#) paper? In the annual [Shoreline's Readers Poll](#), we were voted number 1 bagel for the fourth year in a row (the same number of years we've been eligible). In addition, for the first time ever, we came in at number 1 for our homemade muffins. We are thrilled and flattered at the wonderful feedback. Many thanks!



Bagel Bucks

They're almost here! The new gift cards will be available at the beginning of December for the holiday season. Don't forget to stop by and load up the Bagel Bucks! Also, ask about our preferred customer cards next time you're in.

Holiday Breads

Don't forget to pre-order your bagels and breads for those holiday feasts! We have a large selection of freshly-baked breads available including: focaccia, rye, sourdough, whole wheat, french baguettes, and ciabatta rolls.



Apple-Raisin Bread Pudding

Great for the holidays, not to mention, a tasty use of day-old bagels! 187 Calories, 0.4g Fat

Recipe courtesy of CDkitchen.com

- 4 Raisin Bagels, cubed
- 1 1/2 Cups Egg Substitute
- 1/2 Cup Brown Sugar
- 1 Tsp. Cinnamon
- 2 Cups Skim Milk
- 1 Tsp. Vanilla
- 1 Apple, finely chopped
- 1 Cup Raisins

Preheat oven to 350°. Grease a 2-quart casserole. In medium bowl, mix egg substitute, sugar, cinnamon, milk and vanilla. Arrange ingredients in casserole using half the bagels, half the apples and raisins and half of the egg mixture. Repeat the layers. Cover with lid and set casserole in large pan filled halfway with boiling water. Bake for 1 1/2 hours.