



VOLUME 2

ISSUE 2



### Catch the Cool

Beat the heat this summer with our 100%, real fruit smoothies. Choose from either Berry Bonanza (Strawberries, blueberries, banana and yogurt), Monkey Madness (Strawberries, bananas and yogurt) or Two to Mango (Mango, bananas and yogurt).\*



\*selection may vary by location

## ✧ Bagel Buzz ✧ The Inside Scoop

**Did you know?** You can call ahead with your order and we'll have it ready and waiting when you arrive. Yep, it applies to bagel orders too! Don't get frustrated watching your favorite flavors disappear. Call in your bagel wishes the night before and your freshly-baked bagful will be ready when you are. Want another tip? Are you ever sitting in the office or at home wondering what to do about lunch? Cohen's has fabulous specials every day and we're happy to fax or email them to you. Simply send us your contact information via email at [contact@cohensbagelcompany.com](mailto:contact@cohensbagelcompany.com)

Whether you need bagels, cream cheese, fresh fruit and coffee for a breakfast gathering or sandwich platters to entertain a lunch crowd we've got you covered. We're not only a popular choice for corporate breakfasts and lunches, but we're a great option for private affairs. Please contact us for menu planning and pricing.



### The Votes Are In

Thanks again for voting us a favorite in the New Haven Advocate's Annual Reader's Poll! Your support means the world to us!

VISIT US ON THE WEB AT [WWW.COHENSBAGELCOMPANY.COM](http://WWW.COHENSBAGELCOMPANY.COM).

## Artichoke Bagel Appetizer

Recipe courtesy of [Cooks.com](http://Cooks.com)

- 1 Can Artichokes, drained
- 1 Cup Grated Parmesan Cheese
- 1 Cup Mayonnaise
- 6-8 Bagels, split, then quartered

Preheat oven to 400°. Chop artichokes in food processor or food chopper. In a medium bowl mix chopped artichokes with cheese and mayonnaise. Spread generously onto bagel pieces. Bake until golden brown - 10 to 15 minutes.