





*Fresh.  
Yummy.  
Organic.*

Stop in and grab a freshly-baked baguette for dinner. Your taste buds will be thanking you and your body will be loving its all-natural and organic properties! Get a traditional loaf or try one loaded with sesame seeds, poppy seeds or a blast of everything!

✧ *Bagel Buzz* ✧  
*We've arrived...*

at Bishop's Orchards. Can't get to either of our store locations? No problem, just stop in to Bishop's, in Guilford, CT and pick up a half dozen there. We're thrilled to be partnering up with this family-run business that believes in producing, marketing and selling only the finest, quality products. We couldn't be more proud of this affiliation and hope that it will make our customers happy too!

*Join us*

You can join us now that we've joined the twenty-first century. It's all the rage and we're having a lot of fun with it. Become a friend on  or follow our tweets on .

*Thank you*

You voted and we were honored with the distinction of being named one of the best bagels on the shoreline in The New Haven Advocate's Best of 2009 Poll!

*Lend a hand and a heart*

Madison Community Services, Inc. has made a great impact helping those in need. Currently, they're looking for volunteers to drive patrons to appointments, as well as folks to load/unload food on Monday and Tuesday afternoons. Contact 203.245.3031 to lend a hand.

*Bagel French Toast*

- 2 plain or sweet (ie; raisin) day-old bagels
- 2 large eggs
- 1/4 cup milk
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 1/2 tablespoons butter

*Slice each bagel horizontally, in thirds for 6 flat pieces. In a shallow baking dish, beat the eggs with milk and spices. Add bagel pieces to the mixture and soak 20 minutes, turning occasionally to coat both sides. In large skillet, over medium heat, melt butter. Carefully transfer the bagel slices to pan using a*

*spatula to prevent breaking. Cook each side to golden brown (approx. 2 min. per side). Enjoy with butter and syrup!*

*Yields 2 Servings  
Recipe courtesy of Mr. Breakfast*