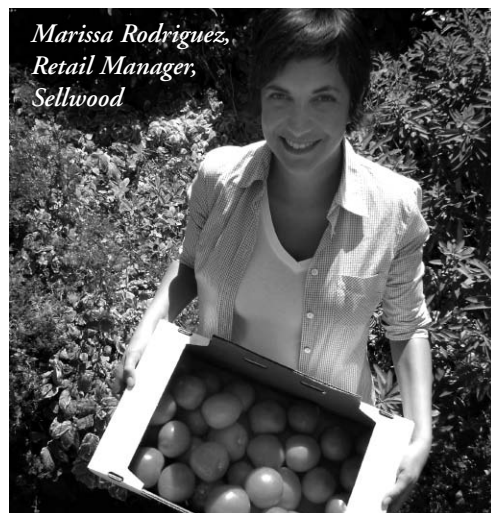


## The Time is Ripe for Tomatoes

by Laura Ohm  
Pastry Production Manager, Portland

Follow 99E along the Willamette River as it winds south of Portland past Oregon City and, if you're lucky, you might happen upon a pastoral surprise: Tim and



Marissa Rodriguez,  
Retail Manager,  
Sellwood

Sam Gilmer's Walnut Hill Farm. On nearly 30 acres, shady nut trees and rows of cool, green lettuce surround thick plots of radiant tomatoes. Several flavor-packed varieties are picked here and delivered fresh to Grand Central where they are sliced, chopped or roasted and served to you in our seasonal specials.

Some growers start their tomatoes in February. The Gilmers wait until March, nurturing the tomato plants within the safety of a greenhouse. Tim believes this later start results in a bushier plant that develops a stronger root system and, most importantly, more fruit.

Tim and Sam grow many varieties of tomatoes, and Grand Central plans to

feature most of them. Tim is particularly fond of the Mountain Fresh, a later variety that's large, plump and ideal for slicing. It also won the top prize in a Portland Farmer's Market tasting contest.

The tomato season may be short in the Northwest, but it is bountiful, flavorful and meant to be savored. The Italians have a word for it—*scorpacciata*—which means to eat your fill while a food is at its most perfect. So delight in yellow Taxi tomatoes on our Caprese. Sink your teeth into fat slices of Mountain Fresh on the BLT. Sip the smoky warmth of roasted heirloom Romas in a fresh soup. Do it now, because like the warm, bright days of early fall, fresh tomato season won't last. ♦

## The Bakery That Bikes... by Claire Randall, General Manager, Portland

...and walks and takes the bus.

Portland's Grand Central Baking Company recently surveyed its employees to find out how they usually get to work. We're proud to report that a majority use transportation other than cars. Of 130 employees, 26% regularly ride their bikes, 14% walk and 11% take the bus. Several carpool as well. The City of Portland Office of Transportation reports that in the Portland Metro area, only 0.95% of commuters bike, 3.21% walk and 5.21% take the bus to work.

Several Grand Central employees cite environmental reasons for walking, biking or riding the bus. Others say it's a financial necessity; cars are expensive. Exercise is also a great motivator. Grand Central's casual dress code makes it easy for all employees to leave the car at home.

Beyond the practical, the bike trip, walk or bus ride is a necessary break between work and home. Employee Russell Hatch explains that when he rides his bike, he can wake up on his own time.

"I used to drive...I wouldn't go back. Driving only made me frustrated and tired."

Our Portland and Seattle employees walk, bike and bus to work at all hours. We applaud the extra effort they make to get here, whether it's for a 2:00 a.m. delivery shift, 4:00 a.m. pastry shift or a 10 p.m. ride home.

Savvy Grand Central customers also know that all of our bakeries are located near major bike, bus and walking routes. So ditch your car whenever you can to help the environment, save money, clear the mind and earn that apple handpie! ♦



## Tarte Tatin by Gwenyth Bassetti, Founder

Once upon a time, the story goes, Stephanie Tatin, the elder of two sisters who ran their father's small hotel in France's Loire valley, impulsively placed the pastry on the top of the apples she had prepared for a tart. She baked it, turned it upside down to serve and invented what has become one of the wonders of French cuisine. Tantalize dinner guests by baking it while you eat. *Bon appetit!*

1 thin (1/8 inch) sheet puff pastry, cut into a circle, 12 inches in diameter

(Try the "Rough Puff Pastry" recipe from our web site—[www.grandcentralbakery.com](http://www.grandcentralbakery.com).)

Use about one-third of the recipe.)

1 cup brown sugar

1 cup white sugar

6 tablespoons butter

2-3 tablespoons apple cider, port wine, Cointreau, or water

(if using water add 1/2 teaspoon vanilla)

6-8 medium-sized Gala or Golden Delicious apples, peeled, cored and cut into quarters

Preheat oven to 400°.

Combine sugars, butter and liquid in a 10-inch, cast iron frying pan over medium heat; cook just until butter is melted. Arrange apples, peeled side down, tightly in the bottom of the pan to form an attractive pattern.

Cover apples with the puff pastry. Crimp the overhanging edge of the pastry and make a couple slits in the center of the crust. Bake Tarte in a 400° oven for 40 to 45 minutes. The crust should be nicely browned, the caramel bubbling and the apples soft.

Remove pan from the oven and let rest for five minutes. Place a serving plate over the frying pan and invert the Tarte. Serve warm with crème fraîche, whipped cream or ice cream. ♦

## Brown Bag it Better with Grand Central Bread

by Jill McDonald,  
Sales Manager, Portland

### Cold Off the Grill

Last night's BBQ plus Grand Central Bread equals no ordinary sandwich.

- ♦ Grilled salmon and asparagus on Como with lemon mayo
- ♦ Calamata Olive bread piled high with mixed grilled vegetables, goat cheese and balsamic vinaigrette
- ♦ Boneless pork chop sliced thin with grilled onions, sun-dried tomato mayo and lettuce on a Grande Bolo roll

### Fruit and Cheese

Try some new twists on this classic pairing.

- ♦ Brie with sliced green apple and honey mustard on Campagnolo
- ♦ Havarti, lettuce, and sweet onion jelly on Peasant Loaf\*
- ♦ Sharp Manchego with rich, fruity quince paste on Rustic Baguette

### What a Spread!

Match your favorite spread with a slice of our bread for a hearty snack.

- ♦ Bean dip and Yeasted Corn\*
- ♦ Tofu or egg salad on Seeded Pico
- ♦ Olive tapenade on Rustic Baguette

### Soup's On

You can never make just a little bit of soup, so tomorrow's lunch is in the pot.

- ♦ A Thermos of warm soup and a Grande Bolo roll
- ♦ A sweet fruit smoothie pairs well with Campagnolo

### Double Up Dinners

If you're making a meat loaf or roasting a chicken, it's just as easy to cook two and stock up on lunch fixings.

- ♦ The all-time favorite meatloaf on Como with homemade ketchup
- ♦ Waldorf-style chicken salad on Campagnolo

\*Available in Portland only.





# A TASTE OF GRAND CENTRAL

HARVEST 2004

## SEATTLE

**Pioneer Square**  
214 1st Avenue South  
phone: 206.622.3644  
Monday–Friday, 7am–6pm  
Saturday, 8am–4pm  
Closed Sunday

## PORTLAND

**Hawthorne**  
2230 SE Hawthorne Blvd.  
phone: 503.232.0575  
Monday–Friday, 7am–7pm  
Saturday & Sunday, 7am–6pm

## Irvington

1444 NE Weidler Street  
phone: 503.288.1614  
Monday–Saturday, 7am–7pm  
Sunday, 7am–6pm

## Multnomah

3425 SW Multnomah Blvd.  
phone: 503.977.2024  
Monday–Friday, 7am–7pm  
Saturday & Sunday, 7am–6pm

## Sellwood

7987 SE 13th  
phone: 503.546.3036  
Monday–Friday, 7am–7pm  
Saturday & Sunday, 7am–6pm

For more information about Grand Central Baking Company and our products, please visit our web site: [www.grandcentralbakery.com](http://www.grandcentralbakery.com)



## On the Baker's Table Loaves and Laughter

by Tom Clark, AM Bread Production Manager, Portland

I've been a baker at Grand Central for six years. Every day, I get to share my love of baking with a group of fascinating individuals who've taken different roads to arrive here. One of our finest bread makers is Becca Porter.

Becca shows up every morning before the sun rises with a love of bread, an eye for

**“To see the loaves come out of the oven, beautiful and russet-colored, is just amazing.”**

detail and most importantly, a sense of humor. On the production floor, there's Becca laughing or telling the crew an outlandish story. But she's serious about her craft. “Baking is so gratifying,” she explains. “We put together all the elements that make this product from scratch....To see the loaves come out of the oven, beautiful and russet-colored, is just amazing.”

Becca was passionate about food from an early age. She grew up on a small farm outside of Albany, Oregon. Her family harvested much of their food from their large organic garden, a small orchard and a blackberry patch. They also kept cattle for

milk, bees for honey, chickens for eggs, and hogs, rabbits and goats for meat. “Growing up on the acreage, I developed a real understanding of where food came from and my relationship with it.” When she was about five, Becca's parents gave her a goat she named Sausage. She took care of him, and then they ate him later that year. Rather



Becca Porter pulls out a loaf and puts on a smile.

than feeling sad, she knew this was just the cycle of things.

Becca began baking commercially in Newport, Oregon at a coffee house, then enrolled at Western Culinary Institute in 2000. She remembers that she “liked all aspects of the kitchen, but fell in love with

## From Humble Beginnings: The GCB Crouton

by Gillian Allen-White  
General Manager, Seattle

When life gives you lemons, make lemonade. Not a new concept by any means, but one that has served us—and our customers—well. Consider Grand Central Croutons. These seasoned cubes of toasted bread add tasty texture to



salads and soups. They also bring new life to otherwise doomed loaves of bread.

Handmade artisan bread baking is far from an exact science. Weather, human error and the foibles of our hearth ovens can produce loaves that are perfectly tasty, but too homely to send out to the consumer. Grand Central donates as much bread as possible to food banks, but to our dismay, we sometimes still have extra loaves.

One day, we were munching croutons created from the imperfect loaves for our retail cafés, and the light bulb finally went off. Why not use more of our extra loaves to create artisan croutons for consumers to take home? We developed

three varieties—Classic Caesar, Fresh Garden Herb and our signature Grand Central Crouton—with assistance from Tony Childs, of World Spice in Seattle, who supplies the best possible herbs and spices.

Two years later, we are making more croutons than ever. We are also supplying our product to all West Coast Whole Foods markets. All of us here at Grand Central, especially our bakers, are grateful to see their hard work make it into the customers' hands (and mouths) in one form or another. ♦

For salad recipes using GCB croutons, see our web site: [www.grandcentralbakery.com](http://www.grandcentralbakery.com)

# A TASTE OF GRAND CENTRAL

Bakery that bakes | Tomato time | Loaves and laughter | Recipe

## Becca Porter's Bruschetta

1/2 cup blended oil (40% canola oil, 60% olive oil)  
1/2 cup extra virgin olive oil  
1/4 cup balsamic vinegar  
1/3 cup sherry vinegar  
1 tsp. sugar  
1 tsp. salt  
2-3 tablespoons basil, chopped roughly  
8 Roma tomatoes, seeded and diced  
Extra virgin olive oil  
Parmeggiano-Reggiano cheese, freshly grated

1. Mix oils, vinegars, sugar and salt thoroughly in a large bowl.
2. Stir tomatoes and basil into vinaigrette and let marinate for 30 minutes.
3. Cut a fresh Grand Central baguette on the bias in half-inch slices, brush with olive oil, and grill or broil until lightly browned.
4. Top baguette slices with a spoonful of the tomato mixture and sprinkle with freshly grated Parmesan.

bread.” As she finished up school, she interned and worked briefly at Delphina's Bakery in Portland, then joined us at Grand Central in 2001. She took a short break from the bakery, but came back. “I missed the physical nature of baking, working with my hands, and the people.” How has her life here at the bakery been since then? “Happy, happy, happy!” We think you can taste her enthusiasm in our bread. ♦