

23 North Center  
Barnes, Kansas  
[www.Our-DailyBread.com](http://www.Our-DailyBread.com)

Give us this day  
**OUR DAILY BREAD**

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**BAKE SHOPPE & BISTRÒ**

*"I am that Bread of Life"*  
John 6:48

**November 2004**

*We bring you wonderful taste as well as the feeling of home,  
of times gone by, of good quality, of healthy food and warm hearts.*

The Ladies of  
"Our Daily Bread"

*Last month you met the ladies, or the "loaves of Bread" from Our Daily Bread. This month we will introduce you to Ernie and Chris, the "Fish" or the men of Our Daily Bread.*

*Meet the Fish.....*



Ernie is Cindy's husband. He is a special person to all of us at "Our Daily Bread". Ernie says he is farming until he decides what he wants to do for the rest of his life. Ernie along with the other husbands help out with the monthly dinners, and whenever they are needed. The party really is in the kitchen!

Both Chris and Ernie do the daily maintenance work as well as the renovation work to the present historic building which included painting, dry walling, repairing the tin ceiling, putting the bathroom addition on and building the deck with handicap accessibility.

Chris, Connie's son, also worked with Ernie on the renovation and you have tasted his work if you have tasted the cookies. We call him the "Cookie Man". Chris enjoys painting when he isn't making cookies or doing dishes, and he is responsible for the inside and outside painting work. Chris's heart is in the Christian Youth Center, The Refuge, in Barnes, Kansas. He is a wonderful mentor to the youth of our surrounding communities by leading by example. You will see Chris on a Friday or Saturday night playing a pick-up game of football or basketball with the kids from the refuge. But don't let his title of Youth Leader fool you, he gets very competitive on the football field and basketball court. Chris recently was accepted to Manhattan Christian College and will commute to classes in Manhattan in January and continue his work at the Bakery and the Refuge.



Join us for the...



**Annual  
Lighted Horse Parade**

**November 27<sup>th</sup> 7:00pm**  
On Center St. in  
**Barnes, Kansas**

**Gourmet Hors doeuvres Buffet  
at Our Daily Bread 5-8pm**

Hot & Cold Hors doeuvres, Dessets,  
Mulled Cider & Wine  
Buffet \$8.00 \*Wine not included  
Reservations not required

***Our Daily Bread Lunch.....***

Our Daily Bread serves lunch Monday through Saturday 11:30 to 2:30. Newcomers to our lunch ask us what our special of the day is and we answer..."Everything!" By this we mean that everyday our lunch menu changes to reflect the new items that are made from scratch to serve each day. Connie and Lynette plan the daily menus and make sure that there is something on the menu to please everyone. In fact, sometimes people make sure everyone at the table orders something different so they can all try each other's food. Lunch includes your choice of drink, entrée, side dish and dessert. We have been very busy since the

**Holiday Hours at Our Daily Bread**

Veterans Day: Nov 11<sup>th</sup> - Open 11am-2pm Only!  
Saturday, November 13<sup>th</sup>: Limited Seating  
Friday, November 26<sup>th</sup> - Open 11am - 2pm Only!  
Friday, December 24<sup>th</sup>: Open 9am - 11am Only!  
Friday, December 31<sup>st</sup>: Open 9am-11am Only!

following article appeared in the Washington County News. We thought you might like to read what they have to say about our lunch....

**Head over for Lunch**

Just go ahead and make the tip to Barnes to have lunch at Our Daily Bread. By now you've heard someone praise the unique food and atmosphere there and surely someone has told you that you need to go for lunch. What are you waiting for? You won't be disappointed!

It is pretty rare for such a unique business to open in a small town in Kansas. It's even more rare for such a business to do well. Judging from the rave reviews and the regional customer base, customers will be enjoying the home-style food for some time to come.

When you go, you may not even recognize any of the customers there. Take a look at the license plates in the street outside the bakery and you'll realize that there are still opportunities to be had in rural Kansas.

Is it a bakery? Is it a restaurant? Is it a supper club? Yes to all. The ladies of Our Daily Bread have figured out a way to offer a little bit of everything in a very unique way. They offer a wide variety of freshly baked goods, including breads, cookies, cakes, pies, candies and way too many other tempting treats to list. They also have daily lunch specials that can range from chicken pot pie (my favorite), barbecue meatballs, bacon quiche, soup and more.

Almost every month, the bakery turns into a supper club when a special themed event dinner is served with all the trimmings. "Surf and Turf" which included lobster tail and beef filet, was the special meal the bakery hosted in September.

Lobster tail in Washington County? Leave it to the folks at Our Daily Bread. Many said it couldn't be done. Not in a small town like Barnes. But I'm sure they're happy they were wrong. What are you waiting for? Join the crowd at Our Daily Bread.

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We truly enjoyed our visit with you last week. The warm welcome along with good food and conversation made us feel right at home. We both want to come back again. It is incredible to see a family so closely knit and people with such passion for their rural community. We agree that rural America has something special to offer...*Alena Bosse, Kansas State*

Last year, many of our bakery patrons ordered muffins and cinnamon rolls to serve the morning after Thanksgiving or Christmas Day. One of the muffins most requested at that time were the Cranberry Orange Muffins. With our recipe you can enjoy these warm out of your oven.

**Recipe of the Month....**

**Cranberry Orange Muffins**

Combine:

- 1-1/4 C. Flour
- 1/2 c. Brown Sugar
- 2-1/2 tsp. baking powder
- 1/2 tsp. salt

Add to dry mixture:

- 3/4 c. milk
- 1/4 c. butter (melted)

1 egg

Add:

- 1 c. chopped cranberries
  - 1/3 c. pecans
  - 1/2 tsp. grated orange rind (Sprinkle w/ Brown Sugar)
- Bake at 350 for 15 min.*

Enjoy!



*This is a picture of Torta Rustica and our fall house salad with caramelized pecans, balsamic poppyseed dressing and dried cranberries on top of a spring lettuce mixture. Can you believe that dessert also comes with this filling meal?*

My friend had never visited Barnes before, and was really skeptical that the food could be as great as we'd promised...she's a believer, and looking forward to her next visit. You may rest assured that the word about you is getting out in Cloud County. ....*Peggi Barrett*



**Would you like to have this newsletter emailed to you?**

You can visit our website and click on "Events Calendar" You will receive our newsletter in full color and also be notified of all the Special Events that are taking place in Barnes.