

Breadsmith open in Hyde Park

NEW IN TOWN (/BLOG/NEWINTOWN/)

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A Breadsmith bakery has opened in Hyde Park, **Polly Campbell reports** (<http://cincinnati.com/blogs/dining/2014/02/11/breadsmith-open-near-hyde-park-square/>):

There is some very good artisanal, hearth-style bread to be had in Greater Cincinnati (Blue Oven, Shadeau, Anderson Brick Oven . . .) but it's not always easy to pop into a retail store to buy it. There used to be several suburban bakeries offering crusty hearth bread, including the Bakehouse and Breadsmith, but they both closed some time ago. Now **Breadsmith** (<http://www.breadsmith.com/>) is back. There is a new location of the small 20-year-old Wisconsin-based bakery chain in Hyde Park, making their total locations 34. The new one here is in the Michigan Terrace condominium building on Michigan Ave. just across from Spicy Olive, the olive-oil store. *A selection of rolls from Breadsmith* The local franchisee is Ward Bahlman, who used to be a customer at the Blue Ash location. He decided to get behind the counter after becoming unemployed in his field of commercial real estate management. His son, Will Bahlman, runs the production, baking bread at night so it's fresh in the morning. He uses an Italian stone-lined oven with a steam generator that makes the loaves crusty. There are often 20 kinds of bread available on any day, plus a wide menu of possible breads they could choose to bake. The standard everyday breads include whole wheat, ciabatta, French baguette and batard, peasant, rustic Italian and sourdough. All are available as loaves or rolls. Then each day of the week has its own choices: Tuesday brings beer bread, beer cheese bread, country buttermilk, honey wheat, raisin cinnamon and rosemary garlic ciabatta. There is always challah in two sizes, and as rolls, on Friday. They also offer scones and biscotti, muffins, coffee cakes, etc. You can also pick up unbaked refrigerated pizza dough to make pizza at home. Prices for bread range from \$1.75 for a batard to \$4.95 for French peasant to \$6.95 for apple pie bread or honey raisin pecan. They donate any bread they don't sell in a day to local food banks and soup kitchens. 3500 Michigan Ave., Hyde Park, 513-321-6300