



VARIETY, THE KEY TO WORK OPPORTUNITIES

More than 40 Misericordia residents work in the Hearts & Flour Bakery; but not all at the same time and not every day. That is by design.

To avoid the routine of someone doing the same thing every day, most of our workers split their time between jobs on and off campus.



Mary Ellen goes to her downtown job at Best Buddies three days a week and commands the Bakery shrink wrap machine on the other days.

Paul comes to the Bakery in the afternoon after his job in a local animal shelter.



Leah is in Art some days in Coffee others and wields a deft hand with the cookie cutter in Bakery as well.



Michael is a Bakery regular when he is not working for the White Sox. Here his job takes him from setting up dinner rolls for baking to organizing the storeroom.



John does not move from job to job. He runs the dishwashing machine, a large commercial contraption that cleans everything from spatulas to cookie trays. John owns that job and woe to anyone who attempts to move in on his territory.

The point is Misericordia's work opportunities are not just filling time; a great deal of care goes into helping our residents grow by providing a variety of work experiences.

Feel free to share this with a friend! If you would like to receive our monthly emailed Bakery newsletter, visit www.misericordia.org and sign up by clicking at the bottom of the page.

free app follow us! @misbakery QR code



INNOVATIVE BAKERS

We turned loose our bakers with a request to think up new products for Valentine's Day. What they came up with is amazing....

♥ Chocolate Mocha cookies: rich dark chocolate and a hint of coffee.

♥ Chocolate shortbread cookies hand dipped in dark chocolate.

♥ Raspberry Brownie Balls: brownie dough mixed with raspberry jam, rolled into balls, baked and then covered in dark chocolate.

♥ Heart shaped chocolate petit fours. More than just a delicious treat they are works of art. Which means you will be torn between eating them and just looking at them.



♥ A wooden skewer holds chunks of chocolate ganache, caramel, and marshmallow (all made in our bakery) that you dissolve in a mug of hot milk for the absolutely best hot chocolate drink you have ever had.

We have these items in special gift boxes and baskets available only until Valentine's Day. Of course, with so many tempting choices, it will take some time to decide who gets what (or perhaps you just want to keep them for yourself). That is a good problem to have.

Click anywhere on this page to see your choices.

NEXT MONTH:

Making Irish Soda Bread