



Rogers Bulk Food Store

Rogers Foods Ltd.

NEWSLETTER JULY 2021

ROGERS continues to offer Curbside Service
SAME DAY SERVICE

ORDERS can be placed by email, to: store@rogersfoods.com or phone @ **1-800-356-8735 extension #5**. We will contact you to confirm a pick up date & time, as well as pre-payment.

WHAT'S ON SALE:

July Sales

Cook Book Specials

RECIPE OF THE MONTH:

Berry Shortcakes

STORE HOURS:

Store will be closed July 1st & 2nd

**Curbside Pick-up By Appointment,
Monday to Thursday , 9 - 4 / Friday 9 - 2**

CONTACT US:

1-800-356-8735 #5 or email "store@rogersfoods.com"

Rogers Bulk Food Store: 4420 Larkin Cross Rd., Armstrong, BC, V0E 1B6
Quality Flour & Cereal Products | www.rogersfoods.com

Berry Shortcake Recipe



...mile high dessert enjoyed with your favorite ice cream or whipped topping!

2	cup	ROGERS NO ADDITIVE OR ALL PURPOSE FLOUR	500	mL
1/2	tsp.	salt	7	mL
1	tbsp.	baking powder	15	mL
3	tbsp.	sugar	60	ml
1/2	cup	butter, frozen	125	mL
1		egg, beaten	1	
1/2	cup	cold buttermilk	125	mL

1. Preheat oven to 425°F (220°C). Prepare a cookie sheet
2. Mix flour, salt, baking powder and sugar in a medium bowl. Grate 2 tbsp. of butter into dry ingredients; toss to coat. Repeat grating and tossing with remaining butter.
3. Combine egg and buttermilk, pour into flour mixture. Toss with fork to form large clumps. Lightly press into a ball; add a tsp more buttermilk if dough won't come together.
4. Turn dough onto work surface; press into a 8" x 5" rectangle. Cut into 8 squares, placing them 1 inch apart on baking sheet. (Can be refrigerated up to 2 hours before baking)
5. Bake until golden brown, about 12 – 14 minutes. Let cool until warm, 5 – 10 minutes.
6. Split in half and add desired berries and topping.

Yield: 8 shortcakes.



For more information about our products and other recipes go to
www.rogersfoods.com



July Sales

	Regular	Sale
Apple Fritters	\$1.50 each or	\$7.50/6 pack
Walnut crumbs	\$16.95	\$14.95/kg
Spelt, org flakes	\$7.00	\$5.95/kg
Spelt Flour, organic light	\$7.00	\$5.95/kg
Bacon Bits, soya pieces	\$14.50	\$10.50/kg
Oat bran, bulk	\$3.29	\$1.95/kg
Cherries, dried	\$7.50	\$6.95/250g pkg
Bulgur Wheat, organic	\$7.95	\$5.95/kg
Prunes, whole pitted	\$10.25	\$8.75/kg
Kidney beans	\$4.50	\$3.75/kg
Whip cream Stabilizer	\$4.25	1.95/100 g
Coriander, whole seed	\$1.40	\$0.14/100g
Mustard Seed, whole	\$0.98	\$0.50/100g
Pickling Spice	\$2.55	\$1.50/100g
Prunes, whole, pitted	\$10.25	\$8.95/kg
Sweet & Salty Trail mix	\$10.50	\$8.95/kg

Frozen Bread Special, white or multi grain buns - 10%



COOK BOOK SPECIALS

ROGERS, 65TH ANNIVERSARY BOOK, Favorites Past & Present \$14 on for \$10

This book is a collection of muffins, machine and by hand breads, main dishes, cookies, cakes and desserts.

COMPANY'S COMING, Canadian Heritage Breads \$20 on for \$10

This is collection of homemade bread recipes includes step by step instructions for a variety of heritage breads brought to Canada from immigrants. It includes recipes for bannock, sourdough stollen and more