

# Co-op Supplier Spotlight

## Pasta's Daily Bread/Pastabilities

Shoppers have been enjoying being able to buy their daily bread purchases from the Syracuse Real Food Co-op for many decades, but since October of 2004 they have had the pleasure of having stretch bread on the Co-op shelves from Pasta's Daily Bread. Shoppers need to get their stretch bread early because it is liable to be gone late in the day. The Co-op only sells the fresh stretch bread on the day received and never sells it the next day as day old bread! It really is "daily bread". In addition, Assistant Manager, Scott Pierson, uses Pasta's stretch bread for many of his Deli sandwiches.



Pasta's Daily Bread & Hot Tom on the Co-op Shelves

Pastabilities began making artisan bread for their restaurant in 1997 as a natural companion to the existing mission of their restaurant to serve only food made from scratch. As demand for bread outgrew the baking space, Pastabilities opened Pasta's Daily Bread directly across the street in 2001.

In addition to its selection of fresh, handmade breads, Pasta's Daily Bread offers salads, soup, sandwiches, pizzas, Pastabilities' sauces (including its famous Spicy Hot Tomato Oil), cookies and assorted baked goods. At Pastabilities Restaurant the Spicy Hot Tomato Oil and Stretch Bread is served complimentary

to all their dinner guests at the start of their meal. The sauce originally was only offered at lunch and dinner on their homemade pasta. When their Stretch Bread was developed, they all decided that the Spicy Hot Tomato Oil was also a great dipping sauce.

The Co-op also sells Pasta's Daily Spicy Hot Tomato Oil (Pasta Sauce) or as some say "Hot Tom". This is a "put on anything" sauce with just a little heat, mellowed by a sweet tomato finish. They call it Spicy Hot Tomato Oil because of the pure olive oil they use in the base. Toss it on pasta, drag your bread through it (preferably Pasta's stretch bread) or spoon it over eggs in the morning or noon or night. It's been enjoyed for over 25 years at Pastabilities restaurant, located in Armory Square at 311 S. Franklin Street, Syracuse, NY. Phone: 315-474-1153. Pasta's Daily Bread is right across the street at number 308. Their phone number is 315-701-0224. You can find out more information on both the restaurant and bakery by going to their websites at [www.pastabilities.com](http://www.pastabilities.com) & [www.hottom.com](http://www.hottom.com).

The Co-op's relationship with Pasta's Daily Bread and Pastabilities is a prime example of local businesses supporting local businesses. The Co-op, being 45 years old, and Pastabilities, being 35 years old, show that dealing locally can add to the longevity of a business's life. Owner and co-founder of Pastabilities, Karyn Korteling, started the business in 1982 in the S&K Building in Hanover Square. In 1985 Pastabilities was moved to its present location in Armory Square. At that time, it was a daring move but one that proved to be an excellent decision, because if you have visited the restaurant you will know of its quality food and success. If you haven't visited, you should put Pastabilities on your 2017 calendar as a place to go.

The Co-op is proud to put the spotlight on Pasta's Daily Bread and Pastabilities.



Pasta's Daily Bread



Inside Pastabilities



Pastabilities From The Street

Syracuse

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