



A Towards Employment Social Venture

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**BLOOM BAKERY ANNOUNCES NEW MENU ITEMS, HAPPY HOUR SPECIALS,  
AND A CHEF SERIES**

*Bloom Bakery welcomes a new season with new products and activities*

**April 5, 2019 – CLEVELAND** – Fresh off a successful crowdfunding campaign that raised \$26,600 for 10 baker apprenticeships, Bloom Bakery, a social venture of Towards Employment, announces new menu items, happy hour specials, and a new chef dinner series.

Launched in 2016 as a Towards Employment social venture, Bloom Bakery exists to prepare individuals who have faced barriers to employment for a career in culinary arts; to produce exceptional handcrafted baked goods; and to create meaningful career opportunities for individuals beyond Bloom so the Greater Cleveland community can prosper. Since opening, over 68 Clevelanders have worked at Bloom. Last month, Bloom Bakery and Towards Employment received the Dominion Foundation Ohio Community Impact Award in recognition of the career opportunities Bloom is providing in Cleveland.

**NEW MENU ITEMS**

Starting next week, you will find Cinnamon Rolls, Cherry Sourdough, and gluten-free items, such as a Multigrain Loaf, on our menus. Bloom also offers a Signature Sourdough, and unique Multi-Grain and Spent Grain bread products.

“Bloom Bakery is celebrating three years being in business this summer,” says Jill Rizika, Executive Director of Towards Employment. “We are looking for ways we can better serve our customers and are continually working with our talented employees to bring new products to our cases that uphold our promise to prepare and produce exceptional artisan-crafted baked goods, deli sandwiches, salads, and soups, using the freshest ingredients. By doing so we ensure our employees are getting the training they need to prosper in our community.”

**HAPPY HOUR AT PUBLIC SQUARE**

On your way home from work, stop into Bloom Bakery at Public Square and stock up on bread, rolls and desserts—all **HALF OFF** from 2:30pm to 5:30pm every week day. Bloom Bakery happy hour only applies to the Public Square location.

## **SIGNATURE CHEF SERIES**

This spring and summer, Bloom Bakery will welcome local chefs into the bakery to host three exclusive dining events. Participants will select new Bloom menu items and mingle with foodies and chefs during a fun party at Bloom. Join us to sample food, sip libations, select menu items, and support Bloom. On Wednesday May 8, Jeremy Lisy of Green City Growers will be the first featured chef, bringing in locally grown greens and herbs to help shape Bloom's soup, salad and bread selections. In July, the Signature Chef Series will focus on sandwiches and barbeque; and in October, desserts will be front and center. Visit [bloombakery.com](http://bloombakery.com) for more information and to order tickets.

"We take pride in featuring local products, like the greens from Green City Growers, in our sandwiches and salads," says Jason Cannon, Bloom Bakery's Head Baker. "We love the quality of what they grow, we respect their talented growers, and it's important to us that it's grown here in Cleveland with a mission that compliments what we are doing at Bloom. In fact, many of their growers are graduates of Towards Employment, Bloom's parent organization."

## **WHOLESALE PARTNERSHIPS**

You can now find Bloom Bakery at many establishments throughout Northeast Ohio, thanks in great part to the support of our loyal supporters and customers. Bloom Bakery products can be found at the following Cleveland locations: Cleveland Clinic Crile Building (in both Chef Jose Andrés' Beefsteak at the Crile Food Emporium and the cafeteria), Lock 15 Brewing Company in Akron, University Hospitals' cafeteria, Merwin's Wharf, Sauce The City, the Rowley Inn, CSU Athletic Dept, and the Copper Moon, downtown in the Statler Arms Building.

"We are excited to partner with so many great establishments and companies in Northeast Ohio," said Kristina Clark, General Manager at Bloom Bakery. "Whether you are enjoying a sandwich on a Bloom bun at a University Hospital or Cleveland Clinic cafeteria or are relaxing at Merwin's Wharf on the Cuyahoga River noshing on a handmade pretzel, Bloom Bakery stands for quality and second chances. As our footprint grows, so does the impact we are having on individuals in our community to find meaningful skills and employment."

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About Bloom Bakery: Launched in 2016, Bloom Bakery, a Towards Employment social venture, exists to prepare individuals who have faced barriers to employment for a career in culinary arts; to produce exceptional handcrafted baked goods; and to create meaningful career opportunities for individuals beyond Bloom so the Greater Cleveland community can prosper. Download our full café and catering menus on our website, [www.bloombakery.com](http://www.bloombakery.com).

About Towards Employment: Our mission is to empower individuals to achieve and maintain self-sufficiency through employment. Towards Employment is a proven leader in workforce development that connects people to careers, which changes people's lives, advances businesses, and strengthens community in Northeast Ohio. Learn more about our work at [www.towardsemployment.org](http://www.towardsemployment.org).