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{ CONTINUED FROM PAGE 7 }

BREAKING BREAD IS more than just tradition for Vojin Vujosevic—it's his business. "Bread has always been our passion," says Vujosevic, who founded Pain D'Avignon with three childhood friends more than 20 years ago in Hyannis. "Growing up in Belgrade, Serbia, great bread was a part of everyday life."

After coming to the States for school in 1986, Vujosevic chose to stay on account of the Yugoslav Wars. Bread is the center of the Serbian family meal, but Vujosevic saw a lack of options in his adopted home. So, even though he wasn't a baker, he and his friends founded a Cape Cod bakery that now carries 200 different varieties, annually producing nearly three million pounds of artisan breads, rolls, pastries and specialty crackers. Pain D'Avignon

uses Old World methods—many of their loaves are made *en couche*, in rough woven linen that preserves flavor and moisture. Natural ingredients like stone-ground whole-wheat flour, sea salt, wild flower honey and Greek olive oil make for breads that are "like the top-quality loaves coming out of European ovens for ages," says Vujosevic. "Intense flavor, a perfect crumb and a crackling crust."

To celebrate the bakery's 20th anniversary last year, Pain D'Avignon introduced the Bread of the Month Club, which ships seasonally selected breads—like February's heart-shaped loaf, sweetened with pieces of dark chocolate and enriched by whole hazelnuts—to households across the country. Cold-weather carb-loading has never been easier.

HANNAHLOTT-SCHWARTZ