



IMMEDIATE
RELEASE



PRESS RELEASE

Why a Tech Consultant is Making Bread from Home

A Tampa Tech Consultant had to take medical leave, and started making home made sourdough to pass the time. Like most passionate hobbies, it became a profitable Cottage Business!

Specializing in “Breaking Bread in Business”, Chuck Palm created Tampa Sourdough Co. to help people discover the health benefits and wholesome flavors of fresh baked sourdough bread. After a few attempts, he perfected his recipe, and it quickly became a family favorite, and requests came pouring in from friends and colleagues to bring bread to events and meetings. Because of special Cottage Industry exemptions, he started making loaves at home, and spread the plan to other people who wanted to earn extra money at home in their spare time. Visit TampaSourdoughCo.com and subscribe to the free newsletter, and order a “boule” of Florida Cracker White, Honeysuckle Wheat, or Bay Sea Salt Rye today!



OUR SERVICES:

- ✓ Fresh, Hot bread, at your office or meeting
- ✓ Pickup or delivery options

CONTACT US

Email: info@TampaSourdough.com
to arrange delivery or a pickup time

MORE INFORMATION
TampaSourdoughCo.com

