



Bagels, Bialys, and Pretzels

**Instructor:
Jeffrey Hamelman**

**King Arthur Flour Company
135 U.S. Rte 5 S., Norwich, VT**

**April 20-21, 2012
Friday 2-5, Saturday 9-4**

Skill Level: Intermediate

Learn to make bagels, bialys (traditional Polish rolls with a filled depression in the center), and pretzels from Certified Master Baker Jeffrey Hamelman in this two-day, hands-on class.

Students will make authentic German-style, lye-dipped pretzels, bialys in the Polish tradition, and good bagels.

We will also make some variations on the classics, such as pretzels that are leavened entirely with sourdough.

Guild Members \$ 340

Non-Members \$ 425*

(*includes 12-month Guild membership)

Registration deadline: April 5



Jeffrey Hamelman has been a baker since 1976. He is an employee-owner of the King Arthur Flour Company in Norwich, Vermont, where he is director of the production bakery and instructor of the professional baking classes at the King Arthur Flour Baking Education Center. In 1998 he became the 76th Certified Master Baker in the United States. He is the author of *Bread: A Baker's Book of Techniques and Recipes* and was the 2005 recipient of The Guild's prestigious Golden Baguette Award (now the Raymond Calvel Award), which recognizes individuals who have contributed significantly to the advancement of artisan baking.

The King Arthur Flour Company is America's oldest flour company, founded in 1790. Today it is an employee-owned, open-book, team-managed company. Education is a significant part of its mission. For more information, please visit www.kingarthurfLOUR.com

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