

STAY UP TO DATE ON 2012 CEREAL SERIES EVENTS: POP UP THIS BOX AND PLACE IT WHERE YOU'LL SEE IT OFTEN

REGISTER BEFORE THE SESSION YOU PREFER IS SOLD OUT

BAKERY OPEN HOUSE

SATURDAY - OCTOBER 20

At the Second Annual Guild-Wide Bakery Open House, Guild member bakeries will concurrently open their doors to celebrate The Guild's goal of bringing "real, good bread to every community" and allow our members and the general public to share in the baking knowledge of The Guild. This is meant to be a day when the attention of the community is focused on the bakers who provide their daily bread. Member bakeries can contact the Guild office to sign up and join the celebration.

PARTICIPATING BAKERIES

- Against the Grain Bread Chestertown, MD
- Albemarle Baking Co Charlottesville, VA
- Anjou Bakery Cashmere, WA
- Artisan Baking Company Fort Worth, TX
- Bantam Bread Litchfield, CT
- Beach Pea Baking Co. Kittery, ME
- Bennison's Bakery Evanston, IL
- Beyond Bread Artisan Bakery Vancouver, BC
- Blue Baker College Station, TX
- The Bread Shack Auburn, ME
- Breadfarm Edison, WA
- Clear Flour Bread Brookline, MA
- Dakota Harvest Bakers Grand Forks, ND
- Deux Chats Bakery Ashland, OR
- Gemelli Bakers State College, PA
- Grateful Bread Company Sacramento, CA
- H&F Bread Co. Atlanta, GA
- Joanna's Marketplace Miami, FL
- Macrina Bakery & Café Seattle, WA
- Madison Sourdough Company Madison, WI
- Manchester Community College
- School of Culinary Arts Manchester, CT
- O Bread Shelburne, VT
- Oakhaven Organic Bakery Bellisle, NS
- One Acre Garden and Bakery Beaufort, NC
- Orange Boot Bakery Regina, SK
- Orchard Hill Breadworks East Alstead, NH
- Pagosa Baking Company Pagosa Springs, CO
- Panhandle Artisan Bread Co. Moscow, ID
- Patisserie 46 Minneapolis, MN
- Red Hen Baking Middlesex, VT
- Rising Creek Bakery Mt. Morris, PA
- Runner and Stone Brooklyn, NY
- Ryus Avenue Bakery La Veta, CO
- Seven Stars Bakery Pawtucket, RI
- Skirtz & Johnston Cincinnati, OH
- Standard Baking Company Portland, ME
- Zingerman's Bakehouse Ann Arbor, MI

Shaping the knowledge and skills of the artisan baking community through education since 1993

Farmer 33.3% Miller 33.3% Baker 33.3% Education 100%

See side panels for full Cereal Series facts.



THE CEREAL SERIES

2012

going with the grain

Cereal grains are the most important food on our planet, providing more food energy to the world than any other source. In keeping with our cereal theme, we will focus on the path that grain takes - from farmer to miller to baker - as well as the nutritional value of cereal grains as a healthful approach. With a wonderful lineup of experienced instructors and first-class facilities across the country, this series of events should make for a great educational year!

FREE PRIZE INSIDE!

CEREAL SERIES FACTS

<b>FEBRUARY</b>	<b>11 - 12</b>
Introduction to Artisan Bread	
San Francisco Baking Institute Faculty	
SFBI	South San Francisco, CA
<b>APRIL</b>	<b>14 - 15</b>
Functional Breads: A Healthy Approach to Baking Artisan Breads	
Didier Rosada	
Le Cordon Bleu College	Austin, TX
<b>APRIL</b>	<b>20 - 21</b>
Bagels, Bialys, and Pretzels	
Jeffrey Hamelman	
King Arthur Flour	Norwich, VT
<b>JUNE</b>	<b>28 - 30</b>
WheatStalk	
Multiple instructors	
Kendall College	Chicago, IL
<b>JULY</b>	<b>6 - 7</b>
Baguettes Six Ways	
Jeffrey Hamelman	
King Arthur Flour	Norwich, VT
<b>AUGUST</b>	<b>11 - 12</b>
Coupe du Monde Whole Grain Breads & Stenciling Techniques	
Mike Zakowski	
Keith Giusto Bakery Supply	Petaluma, CA
<b>SEPTEMBER</b>	<b>15 - 16</b>
Pizza: Demystified!	
Bill Weekley	
General Mills	Minneapolis, MN
<b>SEPTEMBER</b>	<b>28 - 29</b>
Rye Breads	
Jeffrey Hamelman	
Johnson & Wales	Charlotte, NC
<b>OCTOBER</b>	<b>6 - 7</b>
Baking with Ancient Grains	
San Francisco Baking Institute Faculty	
SFBI	South San Francisco, CA
<b>OCTOBER</b>	<b>13 - 14</b>
Rustic Whole Grain Pastries	
Jeremy Gadouas	
So. Seattle Community College	Seattle, WA
<b>OCTOBER</b>	<b>20</b>
Guild-Wide Bakery Open House	
Multiple Locations	



JUNE 28-30 KENDALL COLLEGE

WheatStalk, a national artisan bread conference, is part of our Cereal Series 2012 and will feature exciting demos, oven building, hands-on classes and lectures. At this event, our member bakers, millers and growers will gather together to improve their techniques, share ideas and build community. It is The Guild's hope that WheatStalk will create an inclusive and playful atmosphere while presenting a unique opportunity for continuing education in artisan baking.

FEATURED INSTRUCTORS Volker Baumann : Tod Bramble : Steve Curran : William Davenport Jory Downer : Eric Futran : Jeremy Gadouas : Lee Glass : Jeffrey Hamelman : Cyril Hitz Tim Huff : Philippe Le Corre : Juan Manuel Martinez : Richard Miscovich : Tracey Muzzolini Harry Peemoeller : Craig Ponsford : Didier Rosada : Amy Scherber : Kurt Schmitt : Frank Sally Michel Suas : Solveig Tofte : Jeff Yankellow : Mike Zakowski : Pierre Zimmermann

TRADE EVENTS

- JANUARY 21 - 25**  
Sigep Bread Cup  
Rimini, Italy
- MARCH 3 - 7**  
Coupe du Monde de la Boulangerie  
Paris, France
- MARCH 24 - 25**  
The Asheville Bread Festival  
Asheville, NC
- JULY 26 - 27**  
Kneading Conference  
Skowhegan, ME
- JULY 28**  
Maine Artisan Bread Fair  
Skowhegan, ME
- SEPTEMBER 13 - 15**  
Kneading Conference West  
Mount Vernon, WA

GUILDHALL GATHERINGS

Meet and socialize with other Guild members throughout the year!  
  
Guildhall Gatherings for 2012 are being planned in San Rafael, CA; Paris, France; Austin, TX; Norwich, VT; Minneapolis, MN; New York City, NY; St. Louis, MO, and other locations.  
  
Watch the eNewsletter for information about upcoming Guildhall Gatherings.

DETAILS

CONTACT LAVERNE DICKER, DIRECTOR OF MEMBERSHIP SERVICES, FOR MORE INFORMATION ON THE CEREAL SERIES, WHEATSTALK, GUILDHALL GATHERINGS AND THE BAKERY OPEN HOUSE.  
LAVERNE@BBGA.ORG  
  
670 West Napa St, Suite B  
Sonoma, California 95476  
info@bbga.org www.bbga.org  
Tel 707.935.1468  
Fax 707.935.1672

WWW.BBGA.ORG  
(INFO@BBGA.ORG) (707.935.1468)



PLEASE RECYCLE

