



In-House Milling and Baking

Instructors:
Stephen Jones and Scott Mangold

October 9-10, 2017
Monday and Tuesday
9 am—4 pm

The Bread Lab
Washington State University
11768 Westar Lane, Burlington, WA 98233

In this class, the students will use a variety of different mills and milling techniques to create flours, both whole and sifted, from grains grown in the Pacific Northwest.

We will discuss methods of evaluating the grains and flours from choosing appropriate varieties, to understanding field tests, effects of harvest conditions, visual evaluation of the grain, composition of the flour and lab testing.

Time will be spent learning about the performance of these flours through a straightforward bake test formula. Then we will divide into groups, select flours and choose formulas/methods best suited to the specific flour's characteristics. Using natural leaven, we'll create a variety of whole grain loaves, including Pain de Campagne, Focaccia, Baguette, Skagit Wheat with Toasted Einkorn, and Barley-Oat Seed Bread.

Skill Level: Intermediate to Advanced/Professional



Photo: Kim Binczewski

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: Sept. 21

The Bread Lab began in 2011 in a small laboratory in the Washington State University Mount Vernon Research Center. Today it occupies 12,000 sq ft at the Port of Skagit and includes the Bread Lab research and baking kitchen, a cytology lab, and the King Arthur Flour Baking School at the Bread Lab. The programs of the Bread Lab work to breed and develop publicly available varieties of grains and other crops that will benefit farmers, processors, and end-users while enhancing access to affordable and nutritious food for all members of our communities.

Please see page 2 for instructor biographies

www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
670 West Napa St., Suite B
Sonoma, CA 94976

info@bbga.org
fax 707-935-1672

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Stephen Jones is a wheat breeder and the Director of the The Bread Lab at Washington State University. He has a PhD in genetics from the University of California at Davis and has been involved in plant breeding since 1981.

Together with his graduate students, he breeds wheat and other grains for local uses to be grown on small farms in the coastal West, the upper Northeast and other regions of the country.

His research has been featured in the *Wall Street Journal* and the *New York Times*.



Photo: Kim Binczeuski

Scott Mangold has been baking artisan breads in the Northwest since 1997. In 2003, he and his wife, Renée Bourgault, opened Breadfarm in the Skagit Valley, Washington, in the rural community of Edison.

Early on, Scott fell for the mystique of natural leavening. The intricacies of fermentation, the chemistry, the challenge, the depths of flavor, were all parts of the appeal. Later he began to realize the digestive and nutritional benefits of using levain. Now, amidst a significant resurgence in locally grown, bread-worthy grains, he continues to close the circle.

With a new custom built stone mill, Scott is transitioning the bakery's flours to use these grains, freshly milled, to produce loaves and pastries packed full of goodness.



Photo: Gabriel Rodriguez