



For Immediate Release

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(From March 27-April 3 please call 330-465-6237 for up to the minute information directly from Paris!)

BREAD BAKERS GUILD TEAM USA 2008 TO COMPETE IN WORLD CUP OF BAKING

Top American Bakers take on International Competitors in Paris

March, 2008, Pittsburgh, PA – After over a year of rigorous training Bread Bakers Guild Team USA 2008 travels to Paris, France to compete in the Coupe du Monde de la Boulangerie (World Cup of Bread Baking) against the world's best bakers. This elite competition, which is held every three years, features the 12 best baking teams in the world.

Trained by an array of world renowned American bakers, and past team members, Bread Bakers Guild Team USA 2008, boasts a squad that is ready to defend the 2005 USA gold medal. Bread Bakers Guild Team USA 2008 will compete on the first day of the three day competition, March 30, 2008, when team members Solveig Tofte, Dara Reimers and Peter Yuen will have eight hours to prove once again that Americans do bake great bread.

Tofte, head baker at Turtle Bread Company in Minneapolis, MN and Team Captain, will work in the Baguette and Specialty Bread category. Reimers, an aspiring bakery owner from Auburn, ME will construct the Artistic Design piece and Yuen, owner of La Patisserie P in Chicago, IL will work in the Viennoiserie category. Team members must carefully choreograph and practice their routines in order to mix, shape and bake world-class products within the small 12' by 12' bakery in the allotted eight hours of the competition.

The Coupe du Monde de la Boulangerie is an international artisan bread baking competition organized in 1992 with the purpose of gathering artisan bakers from around the world to celebrate their profession, share knowledge of artisan baking techniques, and reinstate the value and restore the image of the artisan baking professional.

For more information on Team USA visit www.bbga.org.

The Bread Bakers Guild of America is a non-profit alliance of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education. For more information, contact The Guild office at 412.434.0208 or krista@bbga.org.