

NORTH AMERICAN TOUR 2008

# WOMEN OF THE GUILD

Shaping the knowledge and skills  
of the artisan baking community



**For Immediate Release**

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## **Women of The Guild Explore Sourdough Baking**

*The Bread Bakers Guild of America Showcases Certified Master Baker Melina Kelson*

July, 2008, Chicago, IL –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, travels to Chicago, where Melina Kelson will teach a hands-on baking education class, Artisan Baking Basics: Sourdough. The class will be held at Kendall College in Chicago, Illinois, on July 12, 2008.

In this introduction to sourdoughs, students will learn how to create and perpetuate wild yeast sourdough levain. They will work with stiff and liquid white flour, whole wheat and rye levains, compare outcomes of retarded doughs and same day loaves, and create specialty shapes. Students will make Swiss rye bread, everyday *pain au levain*, basic sourdough bread, and honey whole wheat bread.

Kelson is a Certified Executive Pastry Chef, a Certified Sous Chef, and an active member of The Bread Bakers Guild. In April of 2007, she became a Certified Master Baker. She teaches baking and pastry arts at Kendall College in Chicago, where she created the artisan bread curriculum. She takes pride in training a new generation of artisan bread bakers.

Women of The Guild is an exciting series of Master Classes featuring The Bread Bakers Guild of America's superstar women bakers as instructors. The classes, which will take place across the country throughout 2008, are part of The Guild's efforts to improve the quality of baking through continuing education and training.

**NOTE: Photos are available. To request a photo, call The Guild Office at 707-935-1468.**

*The Bread Bakers Guild of America is a non-profit organization for professional bread bakers, bakery owners, suppliers, technical experts and home bread bakers. 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 707-935-1468 or [info@bbga.org](mailto:info@bbga.org).*