

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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The Bread Bakers Guild of America presents

Women of The Guild:

Flatbreads...A Great Addition to a Bread Basket or Cheese Board

Leslie Mackie, owner of Macrina Bakery & Café, named Best Bakery by Seattle Magazine

and

Growing Your Business Green

Matt Galvin, Macrina Bakery & Café and Richard Floisand, Floisand Studio

November 2008, Seattle, WA - **Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, winds up the year in the Pacific Northwest with a double-header, offering two Master Classes on November 4 at Macrina Bakery & Café in Seattle.

Cookbook author Leslie Mackie will teach a hands-on baking education class about flatbreads, an intriguing alternative to the usual restaurant breads. She will teach students how to make Sardinian flatbread, apricot nut bread, pizza bianco, and piadina. Mackie, who was twice nominated as Outstanding Pastry Chef by the James Beard Foundation, is the owner of the award-winning Macrina Bakery & Café

Bakery partner Matt Galvin and architect Richard Floisand will offer practical advice about running a green business and will outline the LEED Green Building Rating System, which encourages sustainable building and development practices. They will share their firsthand experiences transforming Macrina's production operations into a LEED-certified facility. In addition to being a partner in Macrina Bakery, Galvin is co-owner of Pagliacci Pizza and DeLaurenti Specialty Food & Wine. Floisand, owner of Floisand Studio, designed and is overseeing the Macrina project.

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 are taking 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. Contact Laverne Dicker at laverne@bbga.org.

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.