

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 Head West

*The Bread Bakers Guild of America brings baking education to San Francisco*

April, 2008, San Francisco, CA. –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, arrives in San Francisco where Amy Scherber, Toy Dupree and Dave Miller will teach a hands-on baking education class focused on whole grain bread. The class will be held at California Culinary Academy in San Francisco on May 6, 2008.

The hands-on class, Baking with Whole Grains, will explore techniques for baking with whole grain flours. Attendees will be given the chance to work with a variety of whole grain breads, including sourdough, and straight yeasted dough. This class will focus on the attributes of whole grain ingredients and how proper handling and recipe formulation can combine to give you superior taste, texture, and aroma.

Scherber, is the owner of Amy's Bread, a nationally recognized bakery in New York City that specializes in hand-made, traditional breads as well as a full selection of sweets and old fashioned layer cakes. The bakery has been recognized in the *New York Times*, *New York Magazine*, *Time Out*, *Gourmet*, *Food & Wine*, the *Wine Spectator*, *Bon Appetit*, and other publications as one of the top bread bakeries in the United States. Scherber is the co-author of *Amy's Bread* along with Dupree. Their new book, *The Sweeter Side of Amy's Bread* will be released this fall. Dupree is the Executive Pastry Chef and the General Manager of the Hell's Kitchen location of Amy's Bread in Manhattan. Miller owns Miller's Bake House in Yankee Hill, CA. He started his business in 1992. At his bakery he emphasizes on-site milling to enhance the overall quality of the naturally leavened whole grain breads he bakes.

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 Krista Mann at 412.823.2080.**

*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 412.434.0208 or [krista@bbga.org](mailto:krista@bbga.org).*