

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 Enriched Doughs**

*The Bread Bakers Guild of America brings baking education to Portland, OR*

May, 2008, Portland, OR. –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, arrives in Portland, OR where Piper Davis, Mel Darbyshire and Laura Ohm, all of Grand Central Baking Company, will teach a two day hands-on Master Baking education class on June 13 - 14, 2008 at Western Culinary Institute.

This class, **Two Enriched Doughs: Technique, Versatility and Production Applications**, will focus on the importance of preferments, quality butter, mixing technique, and temperature control in the production of these two delicious and flexible doughs- Danish and Brioche. Both of these doughs offer multiple applications for the commercial bakery. The class will work with large and small formulas as well as a variety of products -from hamburger buns to fresh fruit Danish. The class will also have the opportunity to tour Grand Central Baking's Bread and Pastry production facility.

Davis oversees quality, consistency and product development as Bakery Cuisine Manager for the Seattle and Portland Grand Central Baking Co. bakeries. Darbyshire is the Head Baker and Ohm is the Commissary Manager at Grand Central Baking Co. in Portland.

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, as 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).*