

NORTH AMERICAN TOUR 2008

WOMEN OF THE GUILD

Shaping the knowledge and skills
of the artisan baking community



For Immediate Release

For Further Information Contact:

Krista Mann • 412.434.0208 • krista@bbga.org

Women of The Guild in Canada

The Bread Bakers Guild of America offers first ever Canadian class

May, 2008, Alberta, Canada. –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, expands its educational outreach with a first ever Master Class in Canada. Karen Bornarth, of The French Culinary Institute, and Tracey Muzzolini, of Christie's Mayfair Bakery, will teach a two day hands-on baking education class at Northern Alberta Institute of Technology on June 3-4, 2008.

This class, **Preferments: Techniques, Process and Products**, will focus on the proper use of preferments to create appealing flavor profiles, and improved dough structure and shelf-life. Students will use poolish, pâte fermenté, sponge, biga and levains, to make a variety of exceptional savory and sweet doughs. The class will also explore pre-fermenting flours other than wheat to discover new flavors.

Bornarth is the baking program coordinator and an instructor at The French Culinary Institute in New York City. She also writes for Martha Stewart publications. Muzzolini is the co-owner of Christie's Mayfair Bakery in Saskatchewan, Canada and is the baguette and specialty bread member of the Canadian Baking Team.

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.