

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 Tour Explores Whole Grains**

*The Bread Bakers Guild of America showcases award winning author Maggie Glezer in Atlanta*

April, 2008, Atlanta, GA. –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, travels to Atlanta where Maggie Glezer will teach a hands-on baking education class featuring her James Beard Award winning book, *A Blessing of Bread*. The class will be held at Le Cordon Bleu College of Culinary Arts in Atlanta, GA on May 4, 2008.

Titled, Whole Grain Breads and Others from *A Blessing of Bread*, the class will feature a treasure trove of enriched doughs and whole grain loaves for the artisan baker, emphasizing whole grains and tricks for shaping loaves. Woven into the day will be the history of Jewish traditions and Glezer's stories of gathering recipes for her book. Czernowitzer Challah, a classic challah both plain and with raisins; Stone Ground Whole Wheat Challah; Onion and Poppy Seed Ring; Noon Rogani, an Azerbaijani Feta-stuffed Spiral; and Whole Grain Barley Bread with Figs are the mouthwatering breads participants will make during the class.

Glezer is an American Institute of Baking certified baker whose first book, *Artisan Baking Across America: The Breads, The Bakers, The Best Recipes* (Artisan 2000), won a James Beard Foundation award. Her second book, *A Blessing of Bread: Jewish Bread Baking Around the World* (Artisan 2004), won both a James Beard Foundation award and an IACP Cookbook Award. Glezer specializes in teaching and writing about bread for both amateurs and professionals. She contributes to publications such as *Fine Cooking*, *The Atlanta Journal-Constitution*, *Breadlines* (The Bread Bakers Guild of America newsletter) and King Arthur Flour's Baking Sheet.

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).*

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