

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 Presents A Power House Panel

The Bread Bakers Guild of America brings: Women Bakers Talking Writing, Baking and Business to San Francisco

April, 2008, San Francisco, CA. –**Women of The Guild North American Tour 2008**, organized by The Bread Bakers Guild of America, offers an amazing opportunity for bakers to learn from, and be inspired by, the experiences of this country's foremost women who write about bread, own bakeries and develop bread and pastry products, during a special panel- Women Bakers Talk Writing, Baking and Business. The panel will be held at the California Culinary Academy in San Francisco, CA on May 5, 2008.

Women Bakers Talk Writing, Baking and Business will feature: **Carol Field**, celebrated author of five cookbooks, she inspired bakers all over the country with the publication of *The Italian Baker*. **Gwen Bassetti** who opened The Grand Central Baking Co., Seattle's original Artisan Bakery. **Leslie Mackie**, a graduate of CCA, who founded Seattle's beloved Macrina Bakery and Cafe. **Amy Scherber**, the founder and owner of Amy's Bread in New York City, and **Toy Dupree**, the Executive Pastry Chef at Amy's Bread. Amy, Toy, Leslie, and Gwen have all authored cookbooks. Mike Kalanty, the Director of Artisan Baking at the California Culinary Academy, will moderate the panel.

The panel will discuss, the inspirations and experiences that influenced each woman's career path and success, the key steps to opening your own bakery, what it takes to bake and write, and how to approach writing about bread and pastries.

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.