



## THE DRAFT FOR TEAM USA: 2009 BAKING SEASON The Bread Bakers Guild of America Master Class Team USA: A Retrospective in Pastry

**For Immediate Release**

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**March 2009, Sonoma, CA** – The Bread Bakers Guild of America brings the second game of the season to Minneapolis, Minnesota, with a Major League class, **Team USA: a Retrospective in Pastry**, at General Mills Education Center on April 18-19, 2009.

In this hands-on class, participants will trace the history of Bread Bakers Guild Team USA using a viennoiserie formula from each past Team USA. At the Coupe du Monde de la Boulangerie, the prestigious World Cup of Baking in which US teams have competed since 1994, viennoiserie must be yeast-risen and produced from raised dough (fermented) and raised puffed dough. These pastries involve laminated dough such as croissant and danish, and sweet or enriched baked goods such as brioche.

Instructors for the class are **Jory Downer** and **Philippe Le Corre**. As a boy, Downer worked in his father's business, Bennison's Bakery in Evanston, Illinois, and he later attended culinary school and went on to teach at Kendall College in Chicago. Downer is a Certified Master Baker, the highest rank available to American bakers; he was a member of Bread Bakers Guild Team USA 2005 and coached the 2008 team. He and his wife, Patti, now own Bennison's Bakery.

Le Corre is a graduate of the famous Gaston Le Notre pastry school in Paris. He is a Certified Master Baker and a Certified Executive Pastry Chef. He helped to train the Bread Bakers Guild Teams USA 1999 and 2005, which won gold medals in the Coupe du Monde. Currently, he is the Senior Corporate Chef for Dessert Inspirations, Heinz North America.

**The Draft for Team USA: 2009 National Tour** is part of the The Guild's mission to "shape the skills and knowledge of the artisan baking community." Classes in the Tour are taught by Bread Bakers Guild Team USA alumni and coaches. For the full 2009 class schedule, please refer to [www.bbga.org](http://www.bbga.org).

**Class flyer is attached.**

*The Bread Bakers Guild of America is a non-profit organization comprised of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers who work together to support the principle and the practice of producing the highest quality baked goods. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education.*

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