**Start Where You Are**

**Instructors:** Mel Darbyshire and Sophie Williams

*March 5-6, 2020*

*Thursday 12-5, Friday 9-4*

**The Bread Lab @ Washington State University**

**11768 Westar Lane**

**Burlington, WA 98233**

The Bread Lab began in 2011 in a small laboratory in the Washington State University Mount Vernon Research Center. Today it occupies 12,000 square feet at the Port of Skagit and includes the Bread Lab research and baking kitchen, a cytology lab, the King Arthur Flour Baking School at the Bread Lab, a milling laboratory and a professional kitchen. For more information visit: thebreadlab.wsu.edu

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**Start Where You Are: Using and troubleshooting local grain**

Come learn tools for assessing, baking with, and troubleshooting local whole grains. Leaving the commodity market to support local farms and mills often means dealing with grains that vary from field to field, farm to farm, and harvest to harvest.

*In this class we’ll bake with wheat and rye flours of variable quality, using sensory evaluation and the batch specs to choose products and adapt formulas to best suit our grain. We’ll talk about how growing conditions effect grain quality, how grain quality effects baking properties, and what to do with a bad harvest.*

**Mel Darbyshire**, has been baking for over 20 years. She focuses on working with local farms and mills to bring regional grains and artisan practices to high volume baking, and to support a sustainable local economy. As Head Baker at Grand Central Baking Company, she oversees the operations and R&D at both the Washington and Oregon production facilities.

**Sophie Williams** has owned and operated Raven Breads, a bicycle-based market and wholesale bakery in Bellingham, WA, since 2014. She is passionate about making foods that are flavorful, ethical, and deeply rooted in place, and has built the bakery on naturally leavened breads and pastries made with locally milled whole grains. She explores and educates her community about good food through the bakery and her writing.

**Guild Members - $375.00**

**Non-Members - $460.00***

(*includes 12-month Membership*)

**REGISTRATION DEADLINE:**

**MARCH 1, 2020**

**Skill Level: Intermediate to Advanced**