

# SW Grain Experience

Instructor: David Norman

May 2-3, 2020

Saturday 9-4, Sunday 9-4

*Barton Springs Mill*



## BARTON SPRINGS MILL

ESTABLISHED • 2016

*Dripping Springs, Texas*

Barton Springs Mill is an artisan mill, specializing in stone-milled heirloom and landrace grains. They actively participate in the process, acting as seedsmen, providing seed stock directly to their farmers. The resulting crops come straight from the combine to their door. They then mill on demand for wholesale customers, retail, and Austin area farmers' markets, offering a wide array of whole grain and sifted flours for all baking, culinary, brewing, and distilling needs. Visit [bartonspringsmill.com](http://bartonspringsmill.com) for more information.

The Bread Bakers Guild of America  
1129 Industrial Ave, Ste 206  
Petaluma, CA 94952

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707-935-1468



*In this course, we will explore using freshly milled grains, including heirloom wheat, spelt, rye and corn to make sourdough, yeasted and even flat breads. A variety of grinds and extractions will be incorporated to help show the range of what a stone mill can produce. Breads will reflect the diverse cultural influences of Central Texas including Germany, Alsace, Scandinavia and Mexico.*

**DAVID NORMAN**, Head Doughpuncher and Partner at Easy Tiger Bake Shop and Beer Garden, Austin, Texas was selected as one of the top ten bread bakers in the country by Dessert Professional Magazine. In over 30 flour-dusted years, his route has included stints at some of the country's best bread bakeries from Seattle (Grand Central Bakery) to New York City (TriBakery, Bouley Bakery) and included teaching professional bread courses at the French Culinary Institute and the San Francisco Baking Institute. In October, 2019, Bread on the Table, David's first baking book, came out from Ten Speed Press. Easy Tiger incorporates a wholesale and retail bread and pastry business along with two beer garden restaurants with a third location coming soon.



Guild Members - \$450.00  
Non-Members - \$535.00\*  
(\*includes 12-month Membership)

**REGISTRATION DEADLINE:**  
**APRIL 26, 2020**

**Skill Level: Intermediate to Professional**