



The World of Rye Breads

Instructor: Stanley Ginsberg

September 15-16, 2017

7:30 am—4:00 pm both days

**Hudson County Community College
Culinary Arts Institute
161 Newkirk St., Jersey City, NJ 07306**

**Skill Level: Intermediate to
Advanced/Professional**

Join Stanley Ginsberg, award-winning author of *The Rye Baker* and proprietor of The New York Bakers (www.nybakers.com), for an intensive hands-on workshop devoted to this long-overlooked and underappreciated grain.

Be prepared to work hard and immerse yourself in rye knowledge. We'll scale, mix, and bake eight distinctive rye products, including Sweet Limpa and Honey-Flaxseed Flatbread from Sweden, Polish Yogurt Rye, "Lifted" Rye from Austria, Bavarian Rye Bites; Russia's national bread, GOST Borodinsky; German Hearty Seeded Rye, and the queen of rye breads, Westphalian Pumpernickel. Each illustrates a different combination of the centuries-old techniques that generations of European bakers developed to unlock rye's hidden flavors and textures -- not only soakers scalds, and one-stage sourdough sponges, but also more sophisticated techniques, such as compound predoughs, Monheimer salt sponge, and the Berlin quick sponge method.

This class will push the limits of your hands-on baking knowledge and expand your bread repertoire far beyond the ordinary.



Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: Aug. 31

Stanley Ginsberg has been baking bread for most of his life, having first learned to shape dough as a 4 year old helping his grandmother. Following his retirement from the financial communications industry, he returned to his first love, baking. In 2009, he founded The New York Bakers, an online purveyor of professional ingredients and supplies to home and hobbyist bakers. He has written two baking books – *Inside the Jewish Bakery* (winner of 2012 IACP Jane Grigson Award winner) and *The Rye Baker: Classic Breads from Europe and America (2016)*. Follow his blog at theyebaker.com.

The Culinary Arts Institute at Hudson County Community College is dedicated to giving students the knowledge and skills that will help them succeed in the culinary field and hospitality industry. The HCCC CAI is nationally recognized for its award-winning curriculum and is one of only two programs in the New York region to be accredited by the American Culinary Federation Accrediting Commission. For more information, visit www.hccc.edu/CulinaryArtsInstitute/

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