



## Born and Bread in Texas

**Instructor: Jeff Yankellow**

**July 15-16, 2017**

**8 am—3 pm both days**

**Two Knives Catering**

**5500 Bluebird Suite 500**

**Amarillo, Texas 79109**

**Skill Level: Professional**

This professional level class will celebrate the agricultural bounty of the Lone Star State, including freshly milled flour and locally grown farm and garden ingredients.

Award-winning baker and international competitor, Jeff Yankellow, will teach you to make Whole Grain Baguettes, Whole Grain Ciabatta, and pastries made with whole grain laminated dough and Texas pecans and peaches.

All products will be made with Barton Springs Mill flour: stone-milled flour from organic heritage and landrace grains.



**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: June 29**

**Jeff Yankellow** manages Bakery Flour Sales for King Arthur Flour in the western region and is currently Chairman of the Board of The Bread Bakers Guild of America. In 2005 he was a member of the Bread Bakers Guild Team USA that captured the gold medal in Paris at the Coupe du Monde de la Boulangerie. He brings a wide array of experience that includes cooking, artisan baking, consulting, and teaching.

**Two Knives Catering** is one of Amarillo's premier catering companies, offering unique personalized events for every occasion. The company is recognized for its delicious food and standards of top-notch service.

[www.bbga.org](http://www.bbga.org)  
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