



#InGlutenWeTrust

In this two-day, hands-on class, international competitor, Mike Zakowski, will explore a variety of breads that would appeal to customers at a farmers market. These include bialys, Pain de Campagne, Pain Rustique, baguettes, and a freshly milled einkorn loaf.

Students will bake with freshly milled flour and some bag flour, ancient grains, peasant grains, local grains, porridge, and other inclusions.

Whether you need inspiration for your farmers market offerings or simply want to learn how to make a really good bialy, this class will take your baking to a new level.

Bialys and Farmers Market Breads

Instructor: Mike Zakowski

October 13-14, 2018

Saturday 10-6, Sunday 8-4

Central Milling - Artisan Baking Center

1120 Holm Rd, Petaluma, CA 94954

All skill levels are welcome, but you should be familiar with baker's percentage and have some bread baking experience.



Photo—Brandon Buza

Guild Members \$ 375

Non-Members \$ 460*

(*includes 12-month Guild membership)

Registration deadline: Sept. 27

Mike Zakowski is a graduate of the Culinary Arts program at Kendall College in Chicago, IL. He was Operations Manager at Artisan Bakers in Sonoma, CA, for five years and currently owns his own bakery, the bejkr, and markets his creations at local farmers markets in Sonoma County. Mike was the breads member of the Bread Bakers Guild Team USA that won the silver medal at the 2012 Coupe du Monde de la Boulangerie in Paris. His breads have been described as “multidimensional in texture and flavor, ranging from hearty and dense to light and moist, nutty and sweet to sweet with a hint of sour.”

Central Milling's Artisan Baking Center in Petaluma, CA, is a new, state-of-the-art facility that hosts baking classes and workshops taught by their staff and guest instructors. For more information, please visit centralmilling.com.

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