



#InGlutenWeTrust

Join Martin Philip, Head Bread Baker at the King Arthur Flour Bakery, for a weekend of baking from his newly-released book, *Breaking Bread: A Baker's Journey Home in 75 Recipes*.

This intensive hands-on class will cover a range of products, including Seeded Crackers, powerBROT, a very seedy, wholegrain loaf; Pane Genzano, a large rustic loaf from Italy; Country Baguettes, and Jalapeno-Cheddar Pain de Mie.

Martin will also share the techniques he has developed for home, professional, and competition baking.

Saturday lunch included.

Breaking Bread

Instructor: Martin Philip

June 8-9, 2018

Friday 3:00 pm to 6:00 pm

Saturday 9:00 am to 4:00 pm

King Arthur Flour at The Bread Lab

11768 Westar Ln, Ste E, Burlington, WA 98233

Skill Level: Intermediate to Advanced/Professional



Photo: Lars Blackmore

Guild Members \$ 375

Non-Members \$ 460*

(*includes 12-month Guild membership)

Registration deadline: May 24

Martin Philip is a baker, author, MacDowell Fellow, and graduate of Oberlin Conservatory. His book, *Breaking Bread: a Baker's Journey Home in 75 Recipes* (HarperCollins, 2017) was recently awarded the Grand Prize at the New England Book Festival. A native of the Arkansas Ozarks, he is a sought-after educator and has traveled internationally to bring baking education and his love of craft to ex-convicts, underserved populations, and recently-landed immigrants. He is an employee-owner of the King Arthur Baking Company in Norwich, VT, where he is Head Bread Baker.

The King Arthur Flour Company is America's oldest flour company, founded in 1790. Today it is an employee-owned, open-book, team-managed company. Education is a significant part of its mission. King Arthur Flour at Washington State University's Bread Lab is their newest baking education center. For more information, please visit www.kingarthurfLOUR.com

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