



#InGlutenWeTrust

**If you can make it with wheat flour, you can make it with heirloom wheat flour!**

You'll learn hands-on to make naturally leavened and yeasted breads with whole-grain, bolted high-extraction, and roller-milled flours, all milled from heirloom wheat and wheat relatives.

We'll bake flatbreads (including pizza) and hearth loaves and discuss formulas and techniques for adapting various viennoiserie products to heirloom flour.

The class will include a discussion of what is meant by *modern wheat*, *ancient grain*, *heirloom*, and *landrace*, and why these re-emerging grains might belong in your bakery.

The grains we'll use include Ethiopian emmer, Turkey Red Wheat, Sonoran White Wheat, and Khorasan wheat.

**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: July 23**

## Heritage Wheat Breads

**Instructors:**  
**Thom Leonard and Andy Clark**

**August 7-8, 2018**  
**8 am-4 pm, both days**

**The Grateful Bread Company**  
**431 Violet St, Golden, CO 80401**

**Skill Level: Advanced/Professional**



Thom Leonard



Andy Clark

See Page 2 for information about instructors and venue

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## The Instructors

**Thomas Leonard** has been baking with freshly milled wheat for more than four decades, and first baked with Turkey Red wheat in 1974. He is currently the proprietor of Independent Baking Company in Athens, GA, where the bread formulas include house-milled organic modern and landrace grains.

**Andy Clark** is a baker and owner of Moxie Bread Company in Louisville, CO, a community bakery and coffee shop devoted to the use of organic heirloom grain. 100% of the wheat used in his bakery is from heirloom varieties, from breads to pastry to viennoiserie, and all of the whole grain is fresh-milled in-house. He was a finalist for the James Beard Award for Outstanding Baker in 2018.



## The Venue

**Grateful Bread** is a family-owned and operated artisan bakery providing handcrafted breads for many of Denver's best restaurants and hotels. Their bakers hand-shape every loaf to create the most authentic artisan breads possible, using only the finest natural and organic ingredients. They recently purchased a custom East Tyrolean stone-grinding flour mill from Austria, crafted out of solid pine based on a centuries-old design, so that they can now mill all of their own organic whole grain and specialty flours. Visit <http://gratefulbread.com>.