



#InGlutenWeTrust

In-House Milling and Baking

Instructors:
Mel Darbyshire and Ryan Moore

August 17-18, 2018

Friday 9-5, Saturday 8-3

The Bread Lab
Washington State University
11768 Westar Lane, Burlington, WA 98233

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



Mel Darbyshire



Ryan Moore

In this class we'll demonstrate milling techniques for 100% stoneground flours, using a selection of different varieties of wheat. We'll examine and discuss the different qualities of the varieties and why each one will lend itself to a certain application.

From 100% wholegrain rustic breads to shortbreads, and focaccia, we'll create delicious baked goods that will highlight the characters and baking qualities of each particular grain. There will be demonstrations on how to sift flour for high extraction, utilizing those flours for comparison to the whole grain varieties.

Students will have the opportunity to tour the Bread Lab, and learn about the work that is being done on wheat varietal breeding that is outside of the conventional. A tour of the new flour mill in Skagit will also be included.

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: August 2

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for
Instructor and Host Venue
Information

www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
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Instructors

Mel Darbyshire has been baking for over 18 years. She focuses on working with local farms and mills to bring regional grains and artisan practices to high volume baking, and to support a sustainable local economy. As Head Baker at Grand Central Baking Company, she oversees the operations and R&D at both the Washington and Oregon production facilities.

Ryan Moore is a baker and miller based in the Willamette Valley. He has been absorbed in the world of naturally leavened breads for over 12 years. His experience ranges from a small bread startup, to managing the high-volume production of Macrina Bakery in Seattle, to his current set up of 30 loaves a bake in a tiny wood-fired oven. Since joining the Camas Country Mill team, Ryan has made the plunge into using exclusively 100% whole grain freshly stone milled flours. He enjoys teaching about flour varieties, naturally leavened breads, and all things fermented. Living on the farm and having experience with milling has given him a unique relationship with his bread. He says, "It's something special to make a loaf of bread from the field you watched grow out of the bakery window."

Host Venue



The Bread Lab began in 2011 in a small laboratory in the Washington State University Mount Vernon Research Center. Today it occupies 12,000 square feet at the Port of Skagit and includes the Bread Lab research and baking kitchen, a cytology lab, and the King Arthur Flour Baking School at the Bread Lab. Bread Lab programs work to breed and develop publicly available varieties of grains and other crops that will benefit farmers, processors, and end-users, while enhancing access to affordable and nutritious food for all members of our communities.