



## Baking with Freshly Milled Flour

**Instructor: Blair Marvin**

**April 13-14, 2019  
Saturday 8-3, Sunday 9-3**

**Barton Springs Mill**  
252 Frog Pond Lane, Dripping Springs, Texas

**Skill Level: Advanced to Professional**

In this class, we will explore the relationship between the farmer, miller, and baker by following the grain from field to finished loaf, discussing at each step the importance of connection, quality, and best practices for not only the final product, but its impact on the local food system.

We will tour Barton Springs Mill, where owner-operator James Brown will provide an overview of the grains used and varieties of flour produced by their stone mill in Dripping Springs, TX.

Finally, we will use his stone-ground flour to bake several different sourdough breads that reflect these relationships and the growing agricultural region that surrounds Austin.



Photo Credit: Ben Grunow of Elmore Mountain Photography

**Blair Marvin** is co-owner of Elmore Mountain Bread and New American Stone Mills with her husband, Andrew Heyn, in Elmore, Vermont. After pursuing a culinary degree and working in restaurants on both coasts, Blair has spent the past 14 years baking wood-fired sourdough breads. All of the bakery's flour is milled on-site using regionally-sourced, increasingly farm-direct, organic wheat and specialty grains. She is also a partner in Fire Tower Pizza, a small pizza shop and community project that uses her fresh milled flour and Vermont ingredients.

**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: March 28th**

**Barton Springs Mill** is an artisan mill, specializing in stone-milled heirloom and landrace grains. They actively participate in the process, acting as seedsmen, providing seed stock directly to their farmers. The resulting crops come straight from the combine to their door. They then mill on demand for wholesale customers, retail, and Austin area farmers' markets, offering a wide array of whole grain and sifted flours for all baking, culinary, brewing, and distilling needs.

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