



## Heritage Wheat Breads

Instructor: **Ellen King**

June 15-16, 2019  
Saturday 9-3, Sunday 9-1

General Mills  
One General Mills Blvd., Minneapolis, MN 55426

**Skill Level: Advanced to Professional**

We are thrilled to offer a two day “hands on” class that focuses on using locally sourced, organic, stone milled grains. This course is perfect for the retail baker looking to implement stone milled grains into their production and for advanced home bakers as well.

All class participants will learn how to hand mix with a sourdough starter using stone milled heritage wheat varieties, in addition to Einkorn and Durum. Ellen will also show her techniques for mixing brioche with stone milled wheat.

Day one will focus on the different wheat varieties, milling and hand mixing, sample production schedules and mixing and shaping dough. Ellen will lead a discussion about different hydration levels, adjusting bulk fermentation, and how to source and work with local farmers and millers.

The second day of the class will involve scoring and baking loaves and the brioche. Students will also taste test different varieties and discuss results. There will be ample time for questions and answers.



**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: May 30, 2019**

With a combined passion for history, heritage grains, and baking, **ELLEN KING** is the Co-Owner and Head Baker at Hewn, a bakery located in Evanston, IL creating hand-forged artisan bread. The journey to opening Hewn began after King welcomed her son Asher and moved back to Illinois in 2009. While staying at home with Asher, King filled the air of her Evanston condo with the smell of freshly baked bread made with heritage grains. Word got out in the neighborhood about King’s airy, light creations, prompting her to start the Underground Bread Club. She would bake all morning, strap Asher on the back of her bike, and ride around town dropping off loaves to her members. It was through the Underground Bread Club that King met her partner, Julie Matthei, and Hewn opened its doors in Evanston in June of 2013.

A classically trained chef, King attended the Seattle Culinary Academy where she was awarded the Les Dames d’Escoffier 2003 scholarship, and she holds an MA in American History from the University of Maine, and a BA in History from St. Norbert College. Before opening Hewn, King worked in various restaurants in Seattle with a specialty in French, Mediterranean and Vegetarian foods, served as the artisan cheese buyer for Whole Foods in Bellevue, WA, and spent time at Quillisascut Farm School, a sustainable farm school in Rice, WA, where she first learned to bake bread in a wood fired oven.

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