



Fruit and Nut Sourdough Breads with Heritage Grains

February 9-10, 2019

Instructor: Roxana Jullapat

Noble Bread
Phoenix, AZ

Skill Level: Intermediate to
Advanced/Professional

Registration deadline: January 24
Please return form to The Guild.

Name _____

Company _____

Mailing Address _____

City _____ State/Prov _____ Zip/Postal Code _____

Phone _____ E-mail * _____

**Confirmation of registration and class details will be sent via e-mail.*

PAYMENT Must be received in order to hold your space in the class.

_____ **Guild Member \$375** _____ **Non-Member \$460 (includes 12-mo. Guild membership)**

Check/money order in US funds enclosed. Make payable to **The Bread Bakers Guild of America**

Credit card _____ VISA _____ Master Card _____ American Express
_____ Exp _____ / _____ Security Code _____

Billing Address (if different from above) _____

Name on Card _____

Signature _____

Class Cancellation Policy: There will be no refund for cancellations. If you cancel 45 days or more in advance of the event and we are able to fill the vacancy, a credit will be issued to your account, less a \$50 cancellation fee. If another enrollee is not found, no credit will be issued. If The Bread Bakers Guild of America must cancel this class, all fees will be returned. The costs of any travel arrangements, however, will not be reimbursed. The Bread Bakers Guild of America reserves the right to modify the class description.

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