

Greenlife Grocery Community Center

1:30pm PETER REINHART -- The Many Tastes of Whole Grain Bread

Join Peter Reinhart, author of the upcoming book *Whole Grain Breads: New Techniques, Extraordinary Flavor* (Sept. 2007), as he guides attendees through the many varieties and flavors of whole grain breads using products baked by many of your favorite local bakeries. This tasting session will explore the hidden, subtle flavors of whole-grain breads and discuss the challenges and choices bakers face in making these breads, their techniques and baking decisions, as well as some of the nutritional benefits of the breads themselves.

3 pm STEVE BARDWELL – Easy Artisan Bread in a Dutch oven

Last fall, *The New York Times* article on baking great artisan bread in a Dutch Oven created a huge buzz among home bakers. Steve Bardwell from Wake Robin Farm Breads will demonstrate how to make world-class European-style bread using a Dutch oven. Attendees will learn how to make this wonderful dough (without kneading!), shape the loaves, and bake the final results.

4:30 pm AIMEE MOSTWILL and BARBARA SWELL – Sweet and Savory Pies

Aimee Mostwill from the Sweetheart Bakery and Barbara Swell from the Swannanoa School of Culinary Arts and author of eight cookbooks including *Old-Time Farmhouse Cooking* and *The Lost Art of Piemaking* will demonstrate a variety of techniques for making home-made pies, with an emphasis on traditional methods and healthy results.

A–B Tech Baking Kitchen

Noon JEFFREY HAMELMAN – Classic French Brioche

Jeffrey Hamelman, head baker at King Arthur Flour and author of *Bread*, will discuss brioche dough from the perspective of mixing requirements and product versatility and variation. Numerous different products will be demonstrated, and others described. There will be a tasting during the class. This is a workshop for serious home bakers who want to broaden their skills with one of the great bread varieties.

2pm JEFFREY HAMELMAN -- Classic French Bread

In this class, Jeffrey Hamelman will present an overview of French bread, and demonstrate shaping styles for baguettes, as well as demonstrate distinctive decorative breads made with French dough that are common to different regions of France. There will be a tasting during the class.

4:30 pm JEFFERY ALEXANDER -- Bagels and Bialys in the Old Tradition

Jeffery Alexander, a baking instructor at Johnson & Wales University in Charlotte, returns to the festival this year with a workshop devoted to the technique of making old-world bagels and bialys. Attendees will learn how to make the dough, shape the breads, and combine boiling and baking to give bagels and bialys their unique taste and consistency.

A–B Tech Restaurant Kitchen

Noon JEN LAPIDUS – Desem Breads

Jen Lapidus, of Natural Bridge Bakery, has baked desem breads in an Alan Scott oven for 13 years. She is one of the country's most experienced practitioners of this European technique for making the full-flavored hearth breads from many types of flours. Attendees will learn the details of making and using desem starters in highly hydrated doughs.

2pm DAVID BAUER – Naturally Leavened Croissant and Pastry

David Bauer is the owner and baker from the Farm and Sparrow Bakery. His workshop will focus on the hand-made creation of Croissants and Puff Pastry without the addition of baker's yeast. It will cover the basics of fermentation, laminating dough by hand, maintaining a healthy leaven (sourdough culture), shaping pastry, and baking. The workshop will also discuss the many ways that pastry can be used for either savory or sweet treats.

4pm EMILY BUEHLER – The Science of Bread

Emily Buehler, a baker from the Weaver Street Bakery, has a PhD in chemistry and is the author of *Bread Science, The Chemistry and Craft of Making Bread*. This workshop will discuss the fundamentals of flour, yeast and water when they are combined to make bread. There will be special emphasis on the baking techniques that result in great tasting bread: respiration, fermentation, and time.