



## Baking and Cooking School

173 Howitt Road – Lyman, Maine 04002-6221

Tel: (207) 324-7558 or 459-0567

### Open Classes Schedule January – June 2010

#### **CHOCOLATE FOR THE VALENTINE'S DAY**

**January 31** (Sunday, 1 - 4 PM)

Everything is better with Chocolate! Salty and sweet, fruity and spicy...the possibilities are endless! In this class, with Becky of B. Potter Wine Chocolates, you will learn how to dip and decorate your Valentine creations to give them a decadent twist. Truffles, lollipops, pretzels, strawberries...whatever your heart's desire!

Demonstration and hands-on – limit 10 students. Cost – \$45

#### **CIABATTA**

**February 13** (Saturday, 10 AM – 4 PM)

One of the most intriguing of the artisan breads. A thin crisp crust and a crumb that is filled with large lacey holes that makes it almost weightless. This dough is so loose that you can pour it and yet it comes out of the oven looking like its namesake – a slipper.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

#### **PIES AND TARTS**

**March 13** (Saturday, 10 AM – 4 PM)

Regardless of the season a great pie deserves a great flaky and tender crust. Strawberry and rhubarb season is just around the corner so it's time to get ready. You'll learn the secret of perfect pastry dough, plus lots of good stuff to put inside. This class will cover traditional, butter and savory pastry doughs and have you baking like a pro. Rustic fruit tart, Tart a la Moutarde, and more.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

#### **BREAD INTENSIVE WITH RICHARD MISCOVICH**

**March 26 – 27**

(Fri., 2 PM – 6 PM & Sat., 8 AM – 4 PM)

This is an incredible class with a great instructor. Richard was the Baker at King Arthur Flour for many years, owns and operates One Acre Garden & Bakery in Beaufort, NC, is a Director of the Bread Baker's Guild of America and is now an Associate Professor at Johnson & Wales

January 1, 2010

University. Richard will cover a wide range of Artisan Breads for both wood-fired and conventional ovens.

Hands-on – limit 10 students. Cost - \$300 (includes lunch).

#### **ARTISAN BREADS – FRENCH**

**April 11** (Sunday, 10 AM – 4 PM)

Our most requested class – 6 hours of instruction and hands-on experience in making crusty European-style hearth breads. You will learn about pre-ferments (Poolish and Pâte Fermentée) and how to mix and handle these unique doughs, and bake them off – in both our beautiful "le Panyol" wood-fired oven and conventional ovens.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

#### **PIZZA PLUS**

**May 1** (Saturday, 10 AM – 4 PM)

Pizza dough is just the beginning! Foccacia, calzones and stromboli are a few of the treats that you can make from this versatile dough – and all baked in our awesome wood-fired oven. You'll also learn to do them in your own household oven – and even make mozzarella cheese!

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

#### **ARTISAN BREADS – FRENCH**

**May 16** (Sunday, 10 AM – 4 PM)

Our most requested class – 6 hours of instruction and hands-on experience in making crusty European-style hearth breads. You will learn about pre-ferments (Poolish and Pâte Fermentée) and how to mix and handle these unique doughs, and bake them off – in both our beautiful "le Panyol" wood-fired oven and conventional ovens.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

### **PIZZA PLUS**

**May 23** (Sunday, 10 AM – 4 PM)

**\*\* THIS CLASS IS OPEN TO 15 - 18 YEAR OLDS WHEN ACCOMPANIED BY A PARENT \*\***

Pizza dough is just the beginning! Foccacia, calzones and strombili are a few of the treats that you can make from this versatile dough – and all baked in our awesome wood-fired oven. You'll also learn to do them in your own household oven – and even make mozzarella cheese!

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

### **PIES AND TARTS**

**May 29** (Saturday, 10 AM – 4 PM)

Regardless of the season a great pie deserves a great flaky and tender crust. With Maine's best growing season just around the corner it's time to get ready. You'll learn the secret of perfect pastry dough, plus lots of good stuff to put inside. This class will cover traditional, butter and savory pastry doughs and have you baking like a pro. Rustic fruit tart, Tart a la Moutarde, and more.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

### **Artisan Breads - Italian**

**June 5** (Saturday, 10 AM – 4 PM)

Who doesn't like Italian bread? Real Italian Bread is so much more than what we see today. Light, crispy crust and a soft, fragrant interior! You'll learn about traditional Italian Biga. Then the loaves will be baked in our traditional wood-fired oven. Yum!

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

### **ARTISAN BREADS – FRENCH**

**June 13** (Sunday, 10 AM – 4 PM)

**\*\* THIS CLASS IS OPEN TO 15 - 18 YEAR OLDS WHEN ACCOMPANIED BY A PARENT \*\***

Our most requested class – 6 hours of instruction and hands-on experience in making crusty European-style hearth breads. You will learn about pre-ferments (Poolish and Pâte Fermentée) and how to mix and handle these unique doughs, and bake them off – in both our beautiful "le Panyol" wood-fired oven and conventional ovens.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

### **WOOD-FIRED OVEN INTENSIVE**

**October 8-9, 2010**

(Fri., Noon – 7 PM & Sat., 8 AM – 6 PM)

Are you looking to build a wood-fired oven but are not sure what you can do past pizza and French bread? Do you have a wood-fired oven and are hesitant to branch out into roasts and pies? This is the class for you. We did 5 turkeys, oven-roasted vegetables and pies for Thanksgiving – you can too.

From Friday's pizza party to Saturday's wrap-up you will receive 2 full days of comprehensive instruction on wood-fired oven management. But don't let the word "Intensive" scare you – this class is seriously fun! All meals included, which is only fair since you'll preparing and cooking them!

Hands-on and strictly limited to 8 students. Cost - \$400.