



Class Schedule September – December 2007

Artisan Breads – Pre-ferments

September 9 (Sunday, 10 AM – 4 PM)

December 15 (Saturday, 10 AM – 4 PM)

Our most requested class – six hours of instruction and hands-on experience on the secrets of making wonderful crusty European style hearth breads. This class is intense and wicked fun. You will learn about pre-ferments (Poolish, Biga and Pâte Fermentée) and how to mix and handle these unique doughs, and bake them off – in both our beautiful “le Panyol” wood-fired hearth oven and traditional gas and electric ovens. Lunch (with lots of butter and olive oil) is included.

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

Pizza!!!

September 29 (Saturday, 1 – 4:30 PM)

November 7 (Wednesday, 6 – 9:30 PM)

Pizza dough is fast and easy and you control the ingredients. You will not only get a primer on perfect pizza from your own household oven, you will also get to bake a pizza in our awesome “le Panyol” wood-fired oven. Pizza doughs, toppings and tricks to bake it up hot and crisp in your own kitchen.

Hands-on – limit 10 students. Cost - \$45.

WOOD-FIRED OVEN INTENSIVE

October 6 & 7 (Friday, Noon – 8 PM & Saturday, 7 AM – 6 PM)

From Friday evening’s pizza party to Saturday’s wrap-up you will receive 19 hours of comprehensive instruction on wood-fired oven management. But don’t let the work “intensive” scare you – this class is seriously fun! You will have the opportunity to build and manage the initial burn and monitor its progress. This class features our magnificent “le Panyol 120” wood-fired oven and includes instruction in dough preparation for pizza, rustic breads and cinnamon rolls. You will also roast and sauté (live-fire and no-fire), prepare rustic savory tarts and apple tart tatin. All meals included, which is only fair since you’ll preparing and cooking them!

Hands-on and strictly limited to 8 students. Cost - \$300.

**REGISTER VIA EMAIL AT info@stoneturtlebaking.com OR BY TELEPHONE
AT 207-324-7558 OR BY MAIL AT P. O. BOX 760, LYMAN, MAINE 04002-0760.
REGISTRATION POLICY AND DIRECTIONS CAN BE FOUND AT
<http://www.stoneturtlebaking.com>.**



BREADS OF MAINE

October 20 (Saturday, 10 AM – 4 PM)

“Made in Maine” is known around the world and nothing smells as good as baking bread on a crisp Maine day. Aroostook County Potato Bread, New Sweden Vört Limpa and more make this a fun class suitable for both beginning and experienced bakers.

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

BREAD 101 – Cure your yeast anxiety

October 25 (Thursday, 6 – 9:30 PM)

Afraid of yeast? Come learn the FUNdametals of yeast bread baking – from getting yeast off to a great start through kneading, shaping and bake-off, this class covers it all. Farmhouse White Bread, Whole Wheat Cinnamon Bread, Anadama Bread.

Hands-on – limit 10 students. Cost - \$45.

Artisan Breads – Sourdough

November 3 (Saturday, 10 AM – 4 PM)

You will learn about the care and feeding of the most basic and intriguing leavening – SOURDOUGH. Unlock the secrets of sourdough and learn how to work with it to get the flavor you prefer. Knowing how to mix and handle these unique doughs, and bake them off – in both our beautiful “le Panyol” wood-fired hearth oven and traditional gas and electric ovens, will open a whole new world of baking.

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

Dinner Rolls and Pies for Thanksgiving

November 11 (Sunday, 10 AM – 4 PM)

We know there’s already enough to do for Thanksgiving, but the “WOW” factor when you do your own rolls and pies for the big day is worth the effort. Pumpkin Yeast Rolls, Onion Swirl Rolls, Chocolate Pecan Pie, Country Harvest Tart and more.

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

Holiday Breads

November 25 (Sunday, 10 AM – 4 PM)

Be warned! Once you give a homemade holiday bread as a gift, you can never go back to an impersonal scarf or mug again. Learn one “Master Recipe” for sweet dough and transform it into dazzling holiday breads.

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

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Sumptuous But Easy Mediterranean
November 28 (Wednesday, 6 – 9:30 PM)

Come and join Chef Paul Drowns as he presents a delicious sampling of Mediterranean dining. He has chosen four dishes for this class which prove that the qualities of common ingredients are key to eating well. The menu will include Agneau Rôti Provençal (Roasted, butterflied leg of lamb from Provence), Bietola e Patate Piccanti (Spicy Chard and Potatoes), Cipolle Ripiene (Stuffed Onions), and Crème Brûlée au Lavande (Lavender Crème Brûlée).

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

Pies and Tarts

December 1 (Saturday, 10 AM – 4 PM)

The best pies of the year are made with local seasonal fruit, and a great pie deserves a great flaky and tender crust. You'll learn the secret of perfect pastry doughs, plus lots of good stuff to put inside. This class will cover traditional, butter and savory pastry doughs. Several fillings, including French pastry cream plus rolling and baking instruction will have you baking like a pro. Old Fashioned Apple Pie, Tart a la Moutarde, Best Banana Cream Pie.

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

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