



173 Howitt Road – Lyman, Maine 04002-6221
Tel: (207) 324-7558 or 459-0567

Class Schedule January – March 2012

Artisan Breads – French

January 14 (Saturday, 10 AM – 4 PM)

Our most requested class – 6 hours of instruction and hands-on experience in making crusty European hearth breads. This class is intense but fun. 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 - \$70 (includes lunch).

Pizza Plus

January 21 (Saturday, 10 AM – 4 PM)

Pizza dough is just the beginning! Focaccia, 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 - \$70 (includes lunch).

Artisan Breads - Italian

January 28 (Saturday, 10 AM – 4 PM)

A light, crispy crust – a creamy, tender interior and great taste? It must be Italian Bread. Add in the flavor from a wood-fired oven and it goes to another level.

Hands-on – limit 10 students.
Cost - \$70 (includes lunch).

Artisan Breads – Sourdough

February 4 (Saturday, 10 AM – 4 PM)

You will learn about the care and feeding of the most basic and intriguing leavening – SOURDOUGH. Knowing how to handle these unique doughs, and bake them off – in both our “le Panyol” wood-fired oven and traditional ovens will open a whole new world of baking.

Hands-on – limit 10 students.
Cost - \$70 (includes lunch).

Desserts for Valentine's Day with Melissa Hodroff

February 11 (Saturday, 10 AM – 4 PM)

Chef Melissa Hodroff, former assistant Pastry Chef at Uffa and Portland's acclaimed Five Fifty-Five restaurant, is back again. This class promises to be truly outstanding. What do you get when you pair chocolate decadence with creamy elegance -- the perfect Valentines. No need to make reservations this year when you can make your own sophisticated desserts at home. This 6 hour hands-on class will take the fear out of baking while allowing you to create your favorite restaurant desserts at home. Students will be making molten lava cakes, creme anglaise and discover its many uses (creme brulee, dessert sauce, and ice cream) learn the fundamentals of pate choux and understand why this is the workhorse of the pastry world.

Hands-on – limit 10 students.
Cost - \$75 (includes lunch).

Cheese Making Workshop

with Caitlin Hunter

February 24 - 25 (Friday, Noon – 5 PM & Saturday, 8 AM – 4 PM)

We are fortunate to have one of Maine's renowned cheese makers, Caitlin Hunter of Appleton Creamery, coming in to do a hands-on cheese making workshop. Using equipment that you already have at home, Caitlin will lead you in making a variety of cheeses such as mozzarella, ricotta, jack, feta, yogurt and even butter. The workshop will concentrate on basic cow cheeses and briefly delve into goat cheese. Caitlin will cover the use of ripening cultures, rennet basic milk chemistry. You will go home with the cheese that you've made!

Hands-on – limit 10 students.

Cost - \$350 (includes lunch on Saturday)).

Pasta and Sauces - Full

March 3 (Saturday, 10 AM – 4 PM)

The flavor of hand made pasta can't be beat. Hand made pasta and ravioli, Sunday gravy and more.

Hands-on – limit 10 students.

Cost - \$70 (includes lunch).

Artisan Breads - Italian

March 10 (Saturday, 10 AM – 4 PM)

A light, crispy crust – a creamy, tender interior and great taste? It must be Italian Bread. Add in the flavor from a wood-fired oven and it goes to another level.

Hands-on – limit 10 students.

Cost - \$70 (includes lunch).

Bread Intensive Workshop

with Richard Miscovich

March 24 - 25 (Friday, 4 PM – 7 PM & Saturday, 8 AM – 4 PM)

He's back! Spend the weekend learning the art of bread baking from artisan baker Richard Miscovich. This class will present professional artisan techniques and recipes adapted for the home baker as we make pizza on Friday evening and explore two hearty hearth breads on Saturday. This is an opportunity for those new to artisan breads as well as the serious home baker to develop new skills and a deeper understanding of controlled fermentation, wet doughs and hand shaped breads. You don't need a wood-fired oven to take this class - you will utilize our wood-fired le Panyol oven as well as conventional gas and electric ovens. To entice you to build your own wood-fired oven, Richard will also discuss some of the unique characteristics of wood-fired oven operation and techniques.

Hands-on – limit 10 students.

Cost - \$300 (includes lunch on Saturday).

Pizza Plus

March 31 (Saturday, 10 AM – 4 PM)

Pizza dough is just the beginning! Focaccia, 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 -

\$70 (includes lunch).

Register via EMAIL at info@stoneturtlebaking.com OR by telephone at either 207-324-7558 or 207-459-0567 OR by MAIL at 173 Howitt Road, Lyman, Maine 04002-6221.

PAYMENT, IN FULL, AT THE TIME OF REGISTRATION IS REQUIRED.

Registration Policy And Directions Can Be Found At <http://www.stoneturtlebaking.com>.

Wood-fired Oven Intensive

October 5 - 6 (Friday, Noon – 6 PM & Saturday, 8 AM – 6 PM)

This 2-day class will give you an intensive and comprehensive introduction to wood-fired oven management. But, don't let the word "intensive" scare you. This class is seriously fun! From Friday evening's pizza party to Saturday's wrap-up, you

will have the opportunity to build and manage the initial burn and monitor its progress. Along the way you'll be doing live-fire and no fire baking, cooking and roasting – and eating.

Hands-on – limit 8 students. Cost - \$400 (meals included since you'll be cooking them).

**The April 13 & 14, 2012 Wood-fired Oven Intensive is FULL.
The October 5 & 6, 2012 Wood-fired Oven Intensive
has 4 people signed up (limit is 8).**

As our small way of saying thank you, Stone Turtle Baking and Cooking School offers a 10% discount to Military personnel and their dependents.

Gift Certificates for classes are available.

Please see our web site (www.stoneturtlebaking.com) for a more complete description.

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