



**Baking and Cooking School**

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**Class Schedule  
September – December 2018**

*We are trying something new, actually what was old is new again. We started doing classes many years ago for Adult Education in CT and the classes were three-hour classes in the evening. This session will be a mix of some 3-hour evening classes during the week and some 6-hour weekend classes. Not all the 3-hour classes will involve using the wood-fired oven.*

**Breakfast Breads**

**September 22<sup>nd</sup>** (Saturday, 10 AM – 4 PM)

This has become one of our most popular classes. Imagine home-baked bagels, English muffins & scones that are so much better than any you'll see at the market. Learn to boil & bake bagels, make sourdough English muffins and incredible scones that go together in 5 minutes.

Hands-on – limit 10 students. Cost - \$80 (includes lunch).

**Quick and Easy Italian Bread**

**September 26<sup>th</sup>** (Wednesday, 6 PM – 9:30 PM)

A light, crispy crust – a creamy, tender interior and great taste? It must be Italian Bread. This is one of our favorite breads. Made with durum flour and baked in a wood fired oven sends it over the top.

Hands-on – limit 10 students. Cost - \$50.

**Hawaiian Rolls**

**October 17<sup>th</sup>** (Wednesday, 6 PM – 9:30 PM)

Kings Hawaiian Rolls have been making a big splash whenever they're introduced into a market and for good reason – they can be addicting. We will introduce our own version that you can make at home and enjoy anytime.

Hands-on – limit 10 students. Cost - \$50.

**Cinnamon Rolls 2**

**October 31<sup>st</sup>** (Wednesday, 6 PM – 9:30 PM)

This is one of our family's strongest Holiday traditions – cinnamon rolls on Christmas morning! Rich, decadent and surprisingly easy to make these can quickly become one of you family's holiday traditions.

Hands-on – limit 10 students. Cost - \$50.

## **Artisan Breads - Sourdough**

**November 10<sup>th</sup>** (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 - \$80 (includes lunch and a sourdough starter).

## **Cinnamon Rolls 1**

**November 28<sup>th</sup>** (Wednesday, 6 PM – 9:30 PM)

This is one of our family's strongest Holiday traditions – cinnamon rolls on Christmas morning! Rich, decadent and surprisingly easy to make these can quickly become one of you family's holiday traditions.

Hands-on – limit 10 students. Cost - \$50.

## **French Bread**

**December 8<sup>th</sup>** (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, shape & score them and bake them off – in both our beautiful “le Panyol” wood-fired oven and conventional ovens.

Hands-on – limit 10 students. Cost - \$80 (includes lunch).

## **For 2019**

### **Wood-fired Oven Intensive**

**April 12<sup>th</sup> & 13<sup>th</sup>** (Friday, Noon – 6 PM & Saturday, 8 AM – 6 PM)

Are you looking to get more out of your wood-fired oven than pizza? Then this class is for you. 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.

Hands-on – limit 8 students. Cost - \$450 (includes plenty of food).

### **Natural Levains with Chef Beesham Soogrin**

**May 9<sup>th</sup> & 10<sup>th</sup> and 11<sup>th</sup> & 12 – Two (2) classes**

Beesham Soogrin is an internationally acclaimed Chef and baker and conducts sourdough workshops all over the world. We attended one of his workshops in June and it was amazing what Beesham accomplished. He is an extremely talented baker and a great instructor. These two classes with will be on Thursday & Friday and Saturday & Sunday. Both classes are identical (as much as natural levains allow them to be) and will include lunch on each day. Breads will all be made without the use of commercial yeast and will include ancient grains and local grains.

Hands on – limit 10 students. Cost \$650

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

***Inquiries for availability via EMAIL at [info@stoneturtlebaking.com](mailto:info@stoneturtlebaking.com)***

***We do not have an Online Registration process. Registration can  
be made by telephone at (207) 459-0567.***

***Payment, in full, is required at the time of registration.***

***REGISTRATION AND CANCELLATION POLICY AND DIRECTIONS CAN BE  
FOUND AT <http://www.stoneturtlebaking.com>***