



Baking and Cooking School
173 Howitt Road – Lyman, Maine 04002-6221
(207) 459-0567
Email: info@stoneturtlebaking.com

Class Schedule September - December 2017

Artisan Breads - Italian

September 30th (Saturday, 10 AM – 4 PM)

A light, crispy crust – a creamy, tender interior and great taste? It must be Italian Bread. Made with durum flour and baked in a wood fired oven sends it over the top. The class includes a “make your own pizza” lunch.

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

Wood-fired Oven Intensive

October 6th and 7th (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).

NEW Class Added! - Breakfast Breads - II

October 14th (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).

Artisan Breads – Rye

October 28^h (Saturday, 10 AM – 4 PM)

Most small neighborhood bakeries have disappeared taking with them good, hearty, traditional rye bread. Rediscover the secrets of using rye flour to make sweet Swedish Vört Limpa as well as sourdough rye bread. Learn to handle one of the most interesting and challenging grains - rye.

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

Breakfast Breads

November 11th (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).

Artisan Breads – French

December 2nd (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).

Holiday Breads

December 9th (Saturday, 10 AM – 4 PM)

Holidays are the perfect time to give the gift of bread. My grandmother's Babka bread, a candy cane shaped filled bread and other festive shapes can all be made with one Master Recipe.

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

*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

***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>***