



**Class Schedule
January – June 2009**

Artisan Breads – Pre-Ferments

January 11 (Sunday, 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 (Polish, 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 oven and traditional ovens.

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

Bread 101

January 17 (Saturday, 10 AM – 4 PM)

Now, more than ever, knowing how to bake your own bread is a skill worth knowing. Come cure your “yeast anxiety” and learn the FUNdamentals for turning out warm, fragrant and inexpensive loaves of bread for your family.

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

Chocolate for Valentine’s Day

January 21 (Wednesday, 6 PM – 9:30 PM)

A truly decadent class - Chocolate! With Becky Potter, of B. Potter Wine Chocolates, you will make edible Valentines for giving and sharing. You will learn how to work with Chocolate to make dipped fruits, ganache, and of course Truffles!

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

Pizza Plus

January 25 (Sunday, 10 – 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 - \$65 (includes lunch).

Breakfast Breads

February 1 (Sunday, 10 AM – 4 PM)

Imagine home-baked bagels, English muffins & scones. Learn to boil & bake bagels, make sourdough English muffins and scones that go together in 5 minutes.

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

Artisan Breads – Sourdough

February 21 (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 - \$65 (includes lunch).

Baking With Whole Grains

March 1 (Sunday, 10 AM – 4 PM)

This is the class that you’ve been asking for – Whole Grains. We all know that eating them is healthier but it’s always about taste and texture. From dinner rolls to dessert we’ll show you how to include more whole grains into your diet – and enjoy them.

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

SOUP & BREAD

W/ Chef John Jubinsky (Captain’s Galley, Old Orchard Beach)

March 10 (Tuesday, 6 – 9:30 PM)

The apple doesn’t fall far from the tree. Our son, John, the chef, and Michael, the baker, invite you to learn the basics to both soups and yeast breads in one class. A variety of soups and chowders and a

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.

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

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



STONE TURTLE
Baking and Cooking School

simple Italian peasant bread will have you cooking and baking like a pro.

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

BREADS OF MAINE

March 22 (Sunday, 10 AM – 4 PM)

Nothing smells as good as baking bread on a crisp Maine winter day. Learn to bake Aroostook County Potato Bread, New Sweden Vört Limpa and more. This is a fun class suitable for both beginning and experienced bakers.

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

Ciabatta

March 28 (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).

Heifer Fund Raiser - Pizza Plus

April 25 (Saturday, 10 – 4 PM)

This pizza class is a fund-raiser for Heifer International, a non-profit organization dedicated to helping struggling people (including here in Maine!) by providing livestock and training in animal husbandry.

100% of the proceeds of this class are being donated to Heifer. See the January 25th “Pizza Plus” for a class description.

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

Pies and Tarts for Spring & Summer

May 2 (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 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. Strawberry-rhubarb rustic tart, Tart a la Moutarde, and more.

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

Pizza!!!

May 13 (Wednesday, 6 PM – 9:30 PM)

Pizza dough is fast and easy and **you** control the ingredients. Bake pizza in our wood-fired oven, and then learn techniques to bake it up hot and crisp in your own kitchen.

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

Artisan Breads – Pre-Ferments

May 17 (Sunday, 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, 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 oven and traditional ovens.

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

NEXT Wood-Fired Oven Intensive

The April 17 & 18, 2009 Intensive sold out in October. Normally, the next Intensive would be October 9 & 10, 2009. Because of the number of inquiries that we've had we are scheduling an additional Intensive for June 5 & 6, 2009.

June 5 & 6, 2009 (Friday, Noon – 8 PM/Saturday, 7 AM – 6 PM)

October 9 & 10, 2009 (Friday, Noon – 8 PM/Saturday, 7 AM – 6 PM)

Hands-on and strictly limited to 8 students. Cost - \$300. Please see our web site (www.stoneturtlebaking.com) for a more complete description.

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