

Sources & Affiliations

Flour Sources: Gilchesters Organics, Stamfordham,
Northumberland, NE18 0QL.
Telephone: 01661 886119
Email: info@gilchesters.com
Website: www.gilchesters.com

Shipton Mill Ltd, Long Newnton
Tetbury, Gloucestershire, GL8 8RP
Telephone: 01666 505050
Email: hello@shipton-mill.com
Website: www.shipton-mill.com

Yeast & other organic ingredients:

SUMA Wholefoods, SUMA Coop
Lacy Way, Lowfields Business Park
Elland, HX5 9DB
Telephone: 01422 313848
Email: info@suma.coop
Website: www.suma.coop

Affiliations: Real Bread Campaign (www.realbreadcampaign.org)
Slow Food Movement (www.slowfood.org.uk)
Bread Matters (www.breadmatters.com)



**Please confirm booking in person or by phone
(01434) 618879
and then post this cut-out booking form to:
Allendale Bakery
Unit 2, Allen Mill Regeneration
Allendale, HEXHAM, Northumberland, NE47 9EQ**



allendale bakery

breadmaking courses

Tuesdays in November, 2010

with booking form

www.AllendaleBakery.com



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breadmaking for beginners

a course designed for those who have never made bread

Tuesday 2nd November: 8:30am to 4:30pm (max 6 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why make your own bread?

How does yeast work?

Dried yeast vs. fresh yeast

During this course, we aim to produce for each student to take home:

2 loaves of wholemeal or farmhouse bread (1 tin and 1 seeded cob); 2 loaves of unbleached white flour (1 bloomer, 1 cheese & onion cob); assorted rolls.



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making real bread

a course designed for those who have some experience of making bread

Tuesday 9th November: 8:30am to 4:30pm (max 6 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why 'slow bread' is best

Chorleywood process vs long fermentation

Overnight sponge (students to bring sponge according to instructions)

During this course, we aim to produce for each student to take home:

1 loaf each of ciabatta, foccaccia, naan bread, a few pockets of pitta bread, pizzas for lunch and/or to take home



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fancy breads

a course designed for those who make bread on a regular basis

Tuesday 16th November: 8:30am to 4:30pm (max 6 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why make fancy breads?

Preparation of ingredients

Techniques: processing, hand work and baking

During this course, we aim to produce for each student to take home:

1 loaf of fruit bread; a selection of tea cakes; a few croissants; a handful of pain au chocolat/amande; a brioche or two.



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breads for special occasions

a course designed for those who wish to expand their bread repertoire

Tuesday 23rd November: 8:30am to 4:30pm (max 6 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why bake bread for special occasions?

What can we learn about special occasions from different cultures?

Techniques: refinements, manipulations, baking secrets

During this course, we aim to produce for each student to take home:

1 loaf each of: Kugelhopf; Panettone; Fougasses; Stöllen



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sourdough techniques

a course designed for those who wish to experience artisan bread

Tuesday 30th November: 8:30am to 4:30pm (max 6 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Participants to bring in leaven made up over previous week according to instructions provided.

Leaven for comparative purposes will also be available

During this course, we aim to produce for each student to take home:

1 loaf of: 'pain de campagne'; San Francisco sourdough; 'allendale bakery' sourdough

Yes please,
sign me up for breadmaking at allendale bakery. £75/course; £60 each if more than one course is booked.

breadmaking for beginners, Tuesday 2nd November. _____

making real bread, Tuesday 9th November. _____

fancy breads, Tuesday 16th November. _____

special occasions breads, Tuesday 23rd November. _____

sourdough techniques, Tuesday 30th November. _____

I enclose a cheque (payable to: **allendale bakery ltd**) for: _____

NAME:

Contact Details:

Telephone:

Email: