

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 Newton
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)
Northumbria Larder (www.northumbria-larder.co.uk)



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 9EG



allendale bakery

breadmaking courses

Tuesdays in March+, 2012

with booking form

www.AllendaleBakery.com



allendale bakery breadmaking for beginners

a course designed for those who have never made bread
Tuesday 6th March & 17th April: 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.



allendale bakery making real bread

a course designed for those who have some experience of making bread
Tuesday 13th March: 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



allendale bakery fancy breads

a course designed for those who make bread on a regular basis
Tuesday 20th March: 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.



allendale bakery sourdough techniques

a course designed for those who wish to experience artisan bread
Tuesday 27th March: 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



allendale bakery festive breads for special occasions

a course designed for those who wish to expand their bread repertoire
Tuesday 3rd April: 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



Yes please,
sign me up for breadmaking at allendale bakery. £75/course; £60 each if booking 2 or more courses for one person . . .

breadmaking for beginners, Tuesday 6th March. _____

making real bread, Tuesday 13th March. _____

fancy breads, Tuesday 20th March. _____

sourdough techniques, Tuesday 27th March. _____

special occasions breads, Tuesday 3rd April. _____

breadmaking for beginners, Tuesday 17th April. _____

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

NAME:

Contact Details:

Telephone:

Email: