

# Sources & Affiliations

## Flour Sources:

Gilchesters Organics, Stamfordham,  
Northumberland, NE18 0QL.  
Telephone: 01661 886119  
Email: [info@gilchesters.com](mailto:info@gilchesters.com)  
Website: [www.gilchesters.com](http://www.gilchesters.com)

Shipton Mill Ltd, Long Newton  
Tetbury, Gloucestershire, GL8 8RP  
Telephone: 01666 505050  
Email: [hello@shipton-mill.com](mailto:hello@shipton-mill.com)  
Website: [www.shipton-mill.com](http://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](mailto:info@suma.coop)  
Website: [www.suma.coop](http://www.suma.coop)

## Affiliations:

Real Bread Campaign ([www.realbreadcampaign.org](http://www.realbreadcampaign.org))  
Slow Food Movement ([www.slowfood.org.uk](http://www.slowfood.org.uk))  
Bread Matters ([www.breadmatters.com](http://www.breadmatters.com))  
Taste North-East ([www.tastenortheast.co.uk](http://www.tastenortheast.co.uk))



**Please confirm booking  
by phone (01434) 685047**

**or email: [info@AllendaleBakery.com](mailto:info@AllendaleBakery.com)**

**and then post this cut-out booking form to:**

**Allendale Bakery at Elpha Green**

**Elpha Green Cottages, Sparty Lea**

**Allendale, HEXHAM, Northumberland, NE47 9UT**



**allendale bakery**

at Elpha Green

**breadmaking courses**

**July offerings, 2012**

**with booking form**

[www.AllendaleBakery.com](http://www.AllendaleBakery.com)



## allendale bakery breadmaking for beginners

a course designed for those who have never made bread

**Wednesday 18th July 8:30am to 4:30pm (max 4 participants)**

Coffee & Intros 8:30-9:00am; 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 sourdough techniques

a course designed for those who wish to experience artisan bread

**Saturday 21st July: 8:30am to 4:30pm (max 4 participants)**

Coffee & Intros 8:30-9:00am; 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 about our courses

For the past three years, we've held a series of breadmaking courses in our lovely bakery at Allen Mill. Our ambition has always been to create a wood-fired oven for baking real bread, and this past spring has seen this dream come to fruition at our rural retreat up in the fells of Sparty Lea, truly an Area of Outstanding Natural Beauty. We now produce our real bread here in our newly refurbished bakery kitchen, where there is ample room for four participants in the same courses we've been offering all along. The scenery is stunning, and baking on the wood-fired oven is a great experience for everyone! These courses get booked fast!



## allendale bakery making real bread

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

**Wednesday 25th July: 8:30am to 4:30pm (max 4 participants)**

Coffee & Intros 8:30-9:00am; 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



## allendale bakery breadmaking for beginners

a course designed for those who have never made bread

**Saturday 28th July 8:30am to 4:30pm (max 4 participants)**

Coffee & Intros 8:30-9:00am; 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.

Yes please,

sign me up for breadmaking at allendale bakery at **Elpha Green**. £80/course; £75 each if booking 2 or more courses for one person . . .

**breadmaking for beginners**, Wednesday 18th July. \_\_\_\_\_

**sourdough techniques**, Saturday 21st July. \_\_\_\_\_

**making real bread**, Wednesday 25th July. \_\_\_\_\_

**breadmaking for beginners**, Saturday 28th July. \_\_\_\_\_

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

**NAME:**

**Contact Details:**

**Telephone:**

**Email:**