



Class Schedule September – December 2008

Artisan Breads – Pre-Ferments

September 14 (Sunday, 10 AM – 4 PM)

November 30 (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).

Pies and Tarts

September 24 (Wednesday, 6 PM – 9:30 PM)

The best pies are made with local seasonal fruit \, and a great pie deserves a great flaky crust. You’ll learn the secret of perfect pastry doughs. This class covers traditional, butter and savory pastry doughs.

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

Pizza Plus

September 28 (Sunday, 10 – 4 PM)
Pizza dough is just the beginning! Foccacia, calzones and strombili 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).

Ciabatta

October 5 (Sunday, 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).

Wild Game Cooking

October 17 (Friday, 6 PM – 9:30 PM)

*Would you like raves about **your** game cooking? Let us show you how! Kate Krukowski Gooding, author of Black Fly Stew: Wild Maine Recipes will work with you to create quick, easy and delicious game recipes from ingredients in your own kitchen. At this class you will be making Moose Salami and Venison Chili, plus a few surprises.*

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

Bread 101 – Cure your yeast anxiety

October 19 (Sunday, 10 AM – 4 PM)

Afraid of yeast? Come learn the FUNdametals of bread baking – from getting yeast off to a great start through kneading, shaping and bake-off. Traditional Farmhouse White Bread, Whole Wheat Cinnamon Bread, Dinner Rolls and more.

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

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>.

Breakfast Breads

November 1 (Saturday, 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

November 9 (Sunday, 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).

Breads of Maine

November 15 (Saturday, 10 AM – 4 PM)

“Made in Maine” means something special when you smell baking bread on a crisp Maine day. Aroostook County Potato Bread, and New Sweden Vört Limpa make this class suitable for beginning and experienced bakers.

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

The Gifts of Chocolate

November 17 (Monday, 6 PM – 9:30 PM)

A truly decadent class – Chocolate! With Rebecca Potter, of B.

Potter Wine Chocolates, the possibilities are endless! You will learn how to work with Chocolate to make truffles, ganache, dipped fruit and more.

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

Pies and Dinner Rolls for Thanksgiving

November 23 (Sunday, 10 AM – 4 PM)

The “WOW” factor when you do your own rolls and pies for the big day is worth the effort. Pumpkin Yeast Rolls, Onion Swirl Rolls, Chocolate Pecan Pie, Country Harvest Tart.

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

Holiday Breads

December 6 (Saturday, 10 AM – 4 PM)

Be warned! Once you give a homemade holiday bread as a gift, you can never go back to a scarf or mug again. Learn one “Master Recipe” for sweet dough and transform it into dazzling holiday breads.

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

Pizza!!!

December 10 (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

NEXT Wood-Fired Oven Intensive

The October 10 & 11, 2008 Intensive sold out in April. This is an early notice of our next Intensive- in April 2009.

April 17 & 18, 2009 (Friday, Noon – 8 PM & Saturday, 7 AM – 6 PM)

From Friday evening’s pizza party to Saturday’s wrap-up you will receive 19 hours of comprehensive instruction on wood-fired oven management. But don’t let the work “intensive” scare you – this class is seriously fun! All meals included, which is only fair since you’ll preparing and cooking them!

Hands-on and strictly limited to 8 students. Cost - \$300.