



Bread. Simple.

SWBCo. offers a dynamic season of bread baking classes for those of you who want to become more acquainted with everything good about bread. Explore the art and science of wood-fired brick oven bread baking by immersing yourself in the rhythm, philosophy and culture of our bakery.

Our classes will focus on but not be limited to:

- a.) *use of natural leavens*
- b.) *artisan production techniques*
- c.) *fundamental bread theory*
- d.) *brick oven simulation in home ovens*

Short Form

Saturday 10am-~3pm

Our goal here is to provide as much practical dough work and bread theory as we can in a condensed version of the Long Form class. You'll miss a little bit of the rhythm of the bakery and there will be no formal lecture, but we will present enough content so you can go home and make good bread.

February 19, 2011

or

April 16, 2011

Cost: \$65

Long Form

Friday 7pm-~9pm
Saturday 9am-~2pm

We will recreate our production routine and techniques in order to provide you with a strong, fundamental bread baking skill set. The class will outline how to produce a good loaf of bread but more importantly it will show you how to assess and troubleshoot the issues that arise in home baking.

Bread baking, as an art, is about making good bread fun. Bread baking, as a science, is about making fun bread good. Good, fun bread lies somewhere between the waltz and the equation.

January 28-29, 2011

or

March 25-26, 2011

Cost: \$100

Mail Payment to:

Sweetwater Baking Co.
Attn: Bread Class
PO Box 1045
Kimberton PA 19942

Correspondence:

610.935.1060
carbonrcks@gmail.com

Details for Classes:

- 10 slots available per class
- Please register by phone or email
- Registration is complete when payment is received.