



Leavening

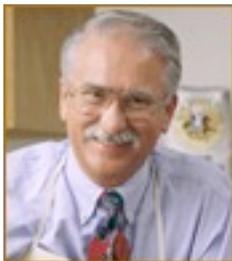
Sunday-Tuesday, 16-18 October
Somerset Grist Mill
42 Court Street
Skowhegan, ME 04976

The Maine Grain Alliance is pleased to offer a three-day workshop covering all aspects of leavening.

For the first six thousand years of baking, we knew nothing about what leavened bread. It is only in the last century and a half that we have come to understand what is going on when we bake at the level of microorganisms and how they behave. As bakers, we are concerned with the taste and quality of our products and how we leaven the bread is tied for first place with the flour we use in affecting these properties.

In this workshop we will explore what differences these techniques can make in a comprehensive way. We will use controlled identical recipes, mixing and baking procedures. The only variation will be the leavening and we will start with an unleavened version to establish a baseline profile for the dough. On the way we will cover types of yeast, leavening techniques ranging from straight dough through biga, poolish, pate fermentee and pain al ancienne. We will look closely at sourdough and how to manipulate the acidity of the bread. Everyone from the beginning serious home baker to the established pro will find something here.

Presenters:



Michael Jubinsky

For over 45 years, Michael Jubinsky has taught various aspects of baking, specializing in yeast breads (Time certainly flies when you're doing something you love!). He was Senior Spokesman for the King Arthur Flour Company based in Norwich, VT for

Bread. Working for King Arthur Flour was an unbelievable opportunity to teach bread making to over 1 million (yes, really 1 million) people!

Michael has been a Culinary Arts instructor in the Connecticut vocational school system, was a licensed retail baker and a staff instructor for the Connecticut Culinary Institute and co-founded the Mystic Cooking School in Mystic, CT. He has been a guest instructor at the Silo, in New Milford, CT, at Sur La Table in Arlington, VA, Stonewall Kitchens in York, ME and York County Community College in Wells, ME.

In October 2011 *Dessert Professional* magazine selected Michael as one of the 2011 Top Ten Bread Bakers in America!

The shadowy part of Michael's life is that while much of this was going on he also worked as an engineer for the US Navy for 32 years and was the Navy's Director of Submarine Safety at the Electric Boat Shipyard in Groton, CT. After retirement, and while transitioning to Maine, Michael was Senior Technical Director for Perot Systems for Submarine Safety for the Navy and Facility Safety for NASA and worked for NASA Chief Engineer's Return-To-Flight team after the Columbia disaster.

However, his real love is and has always been baking and Michael has taken advantage of the unique close knit baking community and has studied with, and been fortunate to have been mentored by numerous bakers, including Jeffrey Hamelman, Cyril Hitz, Didia Rosata, Richard Miscovich, Thom Leonard and Jim Amaral.

In 2006, Michael and his wife Sandy opened the Stone Turtle Baking and Cooking School in Lyman, ME. This state-of-the-art facility, located on 20 acres of paradise in southwest Maine, offers a broad range of *hands-on* cooking and baking classes and features a "*le Panyol*" wood-fired oven from France.

Michael has been a long-time presenter at the Kneading Conference and supporter of the Maine Grain Alliance.



Dusty Dowse:

Dusty is a charter member of the Maine Grain Alliance Board. He directs the Maine Artisan Bread Fair, is also Director of Grain Education and Resident Baking

the deli at the Cambridge General Store where his breads are part of the food offerings and Ampersand in Orono. He leads a team of bakers to supply all the bread for the volunteer kitchen at the Common Ground Country Fair, going into the fourth year, and serves with the Maine Organic Farmers and Gardeners as its Baking Coordinator. He has been a Presenter at every Kneading Conference since the very first one. He learned to love Real Bread as a child in Albany, NY, which had a wonderful array of ethnic bakeries. He has just retired as Professor of Biology and Mathematics at the University of Maine and is now Professor Emeritus.

Cost: \$250. This will include all meals starting with dinner on Sunday through lunch on Tuesday. Local beer and wine will be available at dinnertime and there will be a social hour Monday evening before dinner.

Lodging: By special arrangement with Towne Motel, there are discount rates for MGA events. Contact the motel directly. We will kick off at 3:00 PM Sunday and will finish mid-afternoon on Tuesday, so if you are coming from a distance, you may want to stay more than one night.

Registration: Owing to the hands-on baking portion, enrollment is limited! You can register online at <http://kneadingconference.com/> workshops tab, or contact MGA Program Director, Erin Scally erin@mainegrainalliance.com.