

**MAKE BREAD IN 5 MINUTES:
Bread Making Lecture
& Demonstration (08h)**



Parish Hall
Faith Lutheran Church
667 East First Avenue

Bill Augros 895-9229
olliaugros@gmail.com

Beginning Classes:
Doreen Fogle 873-5023
dafogle@gmail.com

Friday at 1:00 until 4:00 pm
Mar 13 OR Apr 17, 2020

SCOPE:

In this one day class, participants will learn how to use four ingredients to make many kinds of bread, just like those lovely French baguettes:

- Flour
- Yeast
- Salt
- Water

This class is based on the book “The New Artisan Bread in Five Minutes a Day” by Jeff Herzberg, M.D. & Zoe Francois. **Jeff Hertzberg, M.D.**, has been a physician, university professor, information technology consultant, and ardent amateur baker.

Zoe Francois is a pastry chef and baker trained at the Culinary Institute of America.

Advanced Classes:

Cathy Hudin 534-8417
cathyhudin@gmail.com

Friday at 1:00 until 3:30 pm
Mar 27 OR Apr 24, 2020

The Advanced Class features two different advanced bread recipes each semester.

So, you might want to take the advanced class several semesters.

If you have a Lap Top or Desk Top Computer go to www.ChicoClasses.org for class notes & other classes