



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON The Bread Bakers Guild of America Master Class

MASTER BAKER LIONEL VATINET TO TEACH ADVANCED MIXING CLASS AT LE CORDON BLEU ATLANTA IN SEPTEMBER

For Immediate Release

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August 2009, Sonoma, CA – The Bread Bakers Guild of America’s 2009 National Tour slides into the South in September with a baking education class on mixing and shaping methods, taught by Master Baker Lionel Vatinet.

Advanced Mixing Methods, a one-day Major League class, aimed at intermediate and advanced bakers, will be held at Le Cordon Bleu College of Culinary Arts in Tucker, Georgia, on September 26. Students will study Intensive, Improved, and Traditional mixing methods for bread baking and compare the results, and will also practice shaping techniques, concentrating especially on the baguette shape.

A native of France, Vatinet joined the French artisans’ guild, Les Compagnons du Devoir, as an apprentice at the age of 16 and earned the title of Maître Boulanger (Master Baker). He was a coach for Bread Bakers Guild Team USA 1999, which won a team gold medal in the Coupe du Monde de la Boulangerie, the prestigious World Cup of Baking, in Paris. Vatinet and his breads have been featured in Maggie Glezer’s award-winning book, *Artisan Baking: Baking By Hand, The Recipes, The People, The Science*, as well as *Condé Nast Traveller, Food & Wine, Country Living, The Oprah Magazine*, and “Every Day with Rachael Ray.” He is the owner of La Farm Bakery in Cary, North Carolina, where he bakes both new and traditional breads in a European-style hearth oven.

The Draft for Team USA: 2009 National Tour is part of The Guild’s mission to “shape the skills and knowledge of the artisan baking community.” Classes on the Tour are taught by Bread Bakers Guild Team USA alumni and coaches. For the full 2009 class schedule, please refer to www.bbga.org.

Class flyer is attached.

The Bread Bakers Guild of America is a non-profit organization comprised of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers who work together to support the principle and the practice of producing the highest quality baked goods. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education.

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