



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

**AWARD-WINNING BAKER, TIM HEALEA,
TO TEACH SOLD-OUT VIENNOISERIE CLASS
AT WESTERN CULINARY INSTITUTE, PORTLAND**

For Immediate Release

Contact: Laverne Dicker • laverne@bbga.org • 707-935-1468

September 2009, Sonoma, CA – The Bread Bakers Guild of America’s 2009 National Tour slides into home plate with a sold-out baking education class in basic Viennoiserie, taught by award-winning baker, Tim Healea.

Viennoiserie 101, a Minor League class aimed at beginning and intermediate bakers, will be held at the Western Culinary Institute in Portland, Oregon, on October 16-17. Students in the class will learn to make a variety of breakfast pastries, including traditional croissants, fruit Danish, pain au raisin, and brioche tarts.

Healea earned a degree in journalism from Northwestern University but later made a career shift, attending the New York Cooking School and working for Pearl Bakery in Portland, Oregon. He competed in the prestigious World Cup of Baking, the Coupe du Monde de la Boulangerie in Paris, as a member of Bread Bakers Guild Team USA 2002, which won the silver medal, and coached the 2005 team, which won the gold medal. In 2004 he was honored with a Tastemaker Award from *Food & Wine Magazine*, and in 2008 he opened his own bakery in Southeast Portland, little t american baker, which was named 2008 Bakery of the Year by *The Oregonian*.

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 information on previous 2009 classes, 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.

#

www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
670 West Napa St., Suite B
Sonoma, CA 95476

info@bbga.org
fax 707-935-1672