



## STONE MILLING & WHOLE WHEAT BREAD 2 · DAY, HANDS · ON WORKSHOP

**DATES:** Monday & Tuesday, October 9 & 10, 2017

**TIME:** 9.00 am – 4.30 pm each day

**LOCATION:** Bakery of *The Midwife & The Baker*, 846 Independence Avenue, Mountain View, CA 94043

**DESCRIPTION:** On Monday **Roger Jansen** and **Larry Jansen**, assisted by **Doug Mosel**, will teach stone mill maintenance, and granite millstone dressing. **Monica Spiller** will discuss flour quality for bread, on Monday and local grain resources on Tuesday. There will be space for participants to practice granite millstone dressing and millstone maintenance on their Jansen or Meadows mills. On Tuesday **Mac McConnell** will be teaching his method for whole wheat sourdough bread-making, using dough started on Monday. There will be space for hands-on dough handling.

**PRICE:** \$300 for two days (\$200 for one day); includes lunch and beverages. Also includes bread recipes & written instructions.

**PARTICIPATION IS LIMITED. PLEASE NO DROP · INS.**

**TO RESERVE YOUR PLACE, PLEASE SEND PAYMENT BY CHECK TO:** Monica Spiller, *Whole Grain Connection*, 500 W. Middlefield Road #2, Mountain View, CA 94043

**QUESTIONS:** Monica Spiller. Telephone 650 938 2865, or [e-mail to: barmbaker@aol.com](mailto:barmbaker@aol.com). Please let us know if you have a granite stone mill, compressor or stone dressing tools to bring to the workshop.