

Sources & Affiliations

Flour Sources:

Gilchesters Organics, Stamfordham,
Northumberland, NE18 0QL.
Telephone: 01661 886119
Email: info@gilchesters.com
Website: www.gilchesters.com

Shipton Mill Ltd, Long Newton
Tetbury, Gloucestershire, GL8 8RP
Telephone: 01666 505050
Email: hello@shipton-mill.com
Website: www.shipton-mill.com

Yeast & other organic ingredients:

SUMA Wholefoods, SUMA Coop
Lacy Way, Lowfields Business Park
Elland, HX5 9DB
Telephone: 01422 313848
Email: info@suma.coop
Website: www.suma.coop

Affiliations:

Real Bread Campaign (www.realbreadcampaign.org)
Taste North-East (www.tastenortheast.co.uk)



**Please confirm booking
by phone (01434) 685047
or email: info@AllendaleBakery.com**

**and then post this cut-out booking form
with payment (cheque payable to Allendale Bakery Ltd)
to:**

**Allendale Bakery at Elpha Green
Elpha Green Cottages, Sparty Lea
Allendale, HEXHAM, Northumberland, NE47 9UT**

(or pay by PayPal or debit/credit card)



allendale bakery
at Elpha Green
breadmaking courses

For the past three years, we've held a series of breadmaking courses in our lovely bakery at Allen Mill. Our ambition has always been to create a wood-fired oven for baking real bread, and this past spring has seen this dream come to fruition at our rural retreat up in the fells of Sparty Lea, truly an Area of Outstanding Natural Beauty. We now produce our real bread here in our newly refurbished bakery kitchen, where there is ample room for four participants in the same courses we've been offering all along. The scenery is stunning, and baking on the wood-fired oven is a great experience for everyone!

These courses get booked fast!

**Spring offerings, 2013
with booking form**

www.AllendaleBakery.com



allendale bakery

breadmaking for beginners

a course designed for those who have never made bread

8:30am to 4:30pm (max 4 participants)

Coffee & Intros 8:30-9:00am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why make your own bread? How does yeast work?

Dried yeast vs. fresh yeast

During this course, we aim to produce for each student to take home:
2 loaves of wholemeal or farmhouse bread (1 tin and 1 seeded cob); 2 loaves of unbleached white flour (1 bloomer, 1 cheese & onion cob); rolls; irish soda bread.



allendale bakery

french breads

a course designed for those who want to make great french breads

8:30am to 4:30pm (max 4 participants)

Coffee & Intros 8:30-9:00am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Including specific instructions on, and 'take-home' loaves/samples of:

baguettes, fougasse, pissaladière, pain de campagne

brioche, croissants, crêpes/galettes



allendale bakery

italian breads

a course designed for those who want to make wonderful italian breads

8:30am to 4:30pm (max 4 participants)

Coffee & Intros 8:30-9:00am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Including specific instructions on, and 'take-home' loaves/samples of:

ciabatta, focaccia, pizza, pugliese, grissini, fresh pasta.



allendale bakery

scandinavian breads

a course designed to exemplify wonderful scandinavian breads

8:30am to 4:30pm (max 4 participants)

Coffee & Intros 8:30-9:00am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Including specific instructions on, and 'take-home' loaves/samples of:

swedish limpa, finnish rye, danish pastries, icelandic 3 grain brown,

norwegian butterhorns, cardamom coffee bread



allendale bakery

sourdough techniques

a course designed for those who wish to experience artisan bread

8:30am to 4:30pm (max 4 participants)

Coffee & Intros 8:30-9:00am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Participants to bring in leaven made up over previous week according to instructions provided.

Leaven for comparative purposes will also be available

During this course, we aim to produce for each student to take home:
'pain de campagne'; san francisco sourdough; 'allendale bakery' sourdough; rye sourdough



allendale bakery

festive breads for special occasions

a course designed for those who wish to expand their bread repertoire

8:30am to 4:30pm (max 4 participants)

Coffee & Biscuits ~ 11am; Lunch ~ 1pm; Afternoon Tea ~ 3:30

Why bake bread for special occasions?

What can we learn about special occasions from different cultures?

Techniques: refinements, manipulations, baking secrets

During this course, we aim to produce for each student to take home:

tsourekhi (greek easter) bread, finnish easter bread, hot cross buns,

kulich (russian easter) cake, columba pasquale (easter dove) cake



Yes please, sign me up for breadmaking at **allendale bakery at Elpha Green.**

breadmaking for beginners: Saturday 16th March £80 _____
Wednesday 24th April £80 _____
Wednesday 29th May £80 _____

sourdough techniques: Wednesday 20th March £80 _____
Wednesday 1st May £80 _____

festive breads: Wednesday 27th March £95 _____

french breads Wednesday 10th April £85 _____
Wednesday 8th May £85 _____

italian breads: Wednesday 17th April £85 _____
Saturday 11th May £85 _____

scandinavian breads: Saturday 20th April £85 _____
Wednesday 22nd May £85 _____

I enclose a cheque (payable to: **allendale bakery ltd**) for: _____*

NAME: *Discounts -£5 for 'rbc' member

Contact Details: -£10/course if >1/person

Telephone:

Email: