



# “Hands On” Bread Making 101

Saturday February 13, 2010

9:30 a.m. to 12:30 p.m.

*Class size  
limited to  
10 bakers!*

Taught by: Amy Guillen

At the: BCS Warehouse  
17780 NE San Rafael  
Portland, OR 97230



*Metal  
pan  
only!*



Bring: A 4x6" bread pan

If you've never experienced the aroma of fresh bread baking in your own home, you've missed out! Now you can learn how to bake bread step-by-step. It's a process that involves all your senses. You'll love it! Whether you're a beginning bread maker or a seasoned baker, this class will give you the skill to fill your home and your family with delicious home-made bread.

**You'll even get to take home a fresh loaf.  
Come hungry...leave happy!**



**\$10**  
Refundable Fee  
Holds your place  
in this class

Questions: 503.251.5431

“Hands On” Bread Making 101 Registration Form

**YES!** Please register me in the “Hands On” Bread Making 101 class, taking place at the BCS Warehouse Saturday, February 13, 2010 from 9:30 a.m. to 12:30 p.m.

Name \_\_\_\_\_ Email \_\_\_\_\_

Phone \_\_\_\_\_ \$10 Refundable Fee  cash  check \_\_\_\_\_

I understand that my place in this class cannot be held without the \$10 fee, refundable upon attendance.

\_\_\_\_\_  
signature



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## Saturday

### February 13, 2010

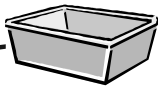
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Here at the warehouse!

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