

FREE SEMINAR

Sourdough

with John Bickerstaff
assisted by Joe LeMieux

Tuesday, June 10th @ 10:00am
Eldredge Lumber & Hardware
inside the Atlantic Design Center
627 US Route One, York, Maine



Discussion topics include dough making, ingredient selection, mixing and proofing methods, straight dough to sourdough production.

John Bickerstaff has been a professional baker since the mid 80's. In the past he has worked as a licensed baker by the RBA, Head Night Baker at Cafe Brioche in Portsmouth NH, and also as a Vocational Teacher in Massachusetts. Most recently, John has shared his expertise as a demo chef at Stonewall Kitchen in York, and baker at Anthonys ,also in York. His passion is laminated pastry and French style baking. He also enjoys answering any questions on baking and also hardware. John is currently on staff in our hardware store in York, where you will frequently find him hosting tasting sessions with various grills and griddles.

Joe LeMieux has been a home hobby baker for two years, using organic ingredients

Please RSVP

email: info@eldredgelumber.com
or call 207-363-3004

Light refreshments will be served