

# Sustainability Series: Fall 2015

## Bread Making 101



**Sat. Oct. 3 @ 2 - 4:30 pm OR Sat. Nov. 7 @ 2 - 4:30 pm**

**Location:** ATCO Blue Flame Kitchen, 909 11 Ave. SW, Calgary

**Cost:** Green Calgary Members: \$75 NonMembers: \$95

Join Green Calgary and bread-making guru Chef Janice in this hands-on workshop! Whether you're a seasoned bread baker or just starting to explore bread baking at home, Chef Janice will teach you all about long ferments and then lead you in making a flavourful multi-grain bread. Enjoy a sweet bread for dessert!

Homemade bread is much tastier than store-bought bread, isn't laden with preservatives or other strange ingredients, is very inexpensive to make, and doesn't take all that much time. Take control over your food and learn a new skill with this great hands-on workshop!

Items to bring: Close-toed shoes and a bag to take your baked goods home in.

Workshop includes: snacks, all ingredients, equipment and goodies to take home.

Availability is limited so register today to hold your spot. Questions? Please contact Jori ([jori@greencalgary.org](mailto:jori@greencalgary.org)) 403.230.1443 ext. 223. Thank you.



**Register online @[greencalgary.org](http://greencalgary.org)**

Since 1978, Green Calgary has been a leading urban environmental charity; empowering Calgarians to green the way they live, work, & play.