

BREAD CLASSES

Learn through experience—bake contrasting types of breads with Westwind Milling's flours along with local & organic ingredients. Then, take home two loaves of fresh from the oven breads, along with recipes. Baking classes, bread and pastries alike, have been very popular this season, and we'll gladly come back to them when the weather turns cold again in the fall, and warm bread gives us the sustenance we need then. Now, however, it's time to go outside and garden, take a walk in the woods, have tea under the Tree, and so much more....SO, *THESE ARE THE LAST TWO BREAD CLASSES TIL FALL!*

⇒ Sat., April 2, from 1-4 pm: Sourdough & Rustic French Bread

⇒ Sat., April 16, from 1-4 pm: English Muffins & Anadama Bread

Cost \$25 ea Advance reservations only—(810) 735-9192 or email us at themillers@westwindmilling.com

