

May 2008

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Yeast Breads: The Basics & Beyond 6 to 9 pm \$50	2 Ciao Italia Slow and Easy with Mary Ann Esposito BEC571 \$60	3 Mini-Confections of Affection for Mother's Day with Mary Ann Esposito BEC571 \$275
4 Springtime Pies & Tarts 11 am-3 pm \$90	5 Setting Up A Successful Bakery BEC604 \$600	6 Setting Up A Successful Bakery	7 Setting Up A Successful Bakery	8 Crêpes: Savory to Sweet 6 to 8:30 pm \$50	9	10 All to Know About Brioche with Cyril Hitz BEC401 \$200 Flatbreads from the Hearth BECWD08 \$90
11 Jeepers Creepers! Baking with Kids 12 to 3 pm \$85/pair	12 Breads & Pastries for a Successful Bakery BEC620 \$600	13 Breads & Pastries for a Successful Bakery	14 Breads & Pastries for a Successful Bakery	15 Bagel Basics 6 to 8:30 pm \$50	16 Bread & Soup Suppers for Spring 1 to 5 \$90	17 Bread 101 1 to 5 pm \$90
18 The Whole of It: Baking with Grains 11 am to 3 pm \$90	19 Bread: Principles & Practice BEC410 \$350	20 Principles & Practice	21 Principles & Practice]	22 Principles & Practice]	23	24 Sourdough: The Magic of Wild Yeast 1 to 5 pm \$90
25 Mediterranean Breads 11 am to 3 pm \$90	26 Memorial Day Closed	27	28	29 Rolling in Rhubarb! 6 to 9 pm \$50	30 Tiers of Joy with Elisabeth Berthasavage BEC404 \$250	31 Tiers of Joy with Elisabeth Berthasavage