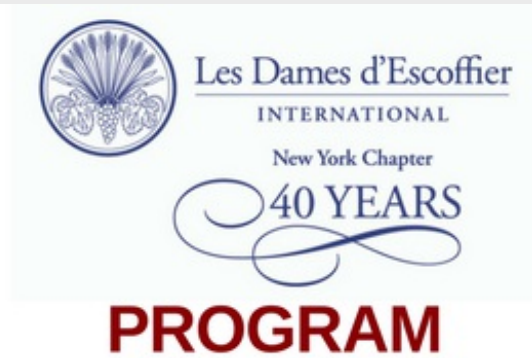


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Art of Sourdough Bread-Baking with Dame Suzi O'Rourke & Priscilla Martel



Come ready to put on an apron and roll up your sleeves as Dame [Suzi O'Rourke](#) and [Priscilla Martel](#)—bread-baking experts extraordinaire—teach us how to make crusty sour-dough bread from nurturing and using your own starter to shaping boules and baguettes. Wine, cheese, and charcuterie will be served along with Suzi's focaccia. You'll leave with enough starter to begin baking in your own kitchen, dough to bake off at home, and a goodie bag of bread-baking essentials, courtesy of [Emile Henry](#) and [King Arthur Flour](#).

Early Dame Price - \$55 (available to LDNY members until 4/10)
LDNY Members Price - \$65 (available from 4/10) / Non-Members Price - \$70

[ORDER TICKETS](#)



Sour Dough Bread-Baking

Thursday, April 20, 2017

6:00 – 8:00 PM

Cooking by the Book

13 Worth Street

Subway Stops: 1 train to Franklin St; A,C,E to Canal St.

Program Chairs: Dames Sharon Franke and Suzi O'Rourke.

Instructors: Dame Suzi O'Rourke, Owner of Cooking by the Book / Priscilla Martel, coauthor of *On Baking: A Textbook of Baking and Pastry Fundamentals*

Questions? Contact Dame Sharon Franke at sharonilenefranke@gmail.com



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