



ALL YOU "KNEAD" TO KNOW ABOUT SOURDOUGH

LET'S BAKE SOME BREAD!
COOKING CLASS FEATURING:
THUNDERBIRD BAKERY



Before the widespread use of commercial yeast, most bread was naturally leavened through the magic of sourdough. Perhaps you've heard about the health benefits of this amazing natural process or maybe you just love sourdough bread?

Join special guest, Sabrina Hansen, from Thunderbird Bakery to learn all about what sourdough is, the history of it, and how to feed, use and care for a sourdough starter of your own.

BONUS! For an extra \$10, participants can leave with a sourdough culture, instructions on how to care for their starter, a loaf of Thunderbird's classic country sourdough, and a bread recipe to try at home.

WEDNESDAY, MAY 1

5:30-6:30 p.m.

Downtown YMCA • Teaching Kitchen

FEE: \$10 Members • \$15 Non-Member

+ \$10 additional fee if you want to take

home a loaf of bread and starter of your own!

Call 920-236-3380, stop at the front desk of either location, or *register online!*



OSHKOSH COMMUNITY YMCA • www.oshkoshymca.org

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