

The Eureka Emblem Club presents

# NO-KNEAD BREAD

## 3 Ways

This is a benefit for the Humboldt and Del Norte Counties  
University of California Master Food Preserver Program

This workshop is for everyone who loves great artisan bread... but doesn't think they have the time or know-how to make it. Three local bread enthusiasts will share the tips and tricks they have learned from years of no-knead bread making and will each demonstrate their favorite recipe. Participants will learn how to make **Linda's "My Mother's Peasant Bread", Suzie's Kalamata Olive and Parmesan Cheese Bread, and Jennifer's gigantic sourdough loaf.** The delicious bread will be mixed, baked, and devoured along with homemade jams from the Master Food Preservers and local honey.

**Fee: \$50.** Includes sourdough starter with instructions for feeding and caring, tastings of each variety of bread, and a packet of recipes. The funds raised from this event will help improve and provision the Agricultural Center kitchen used by the UC Master Food Preserver program.

You may remember **Suzie Owsley** from the Whaler's Inn, Sea Grill, Pat's Place (now Gil's) or even Volpi's. Her love for cooking has led her to classes by the CIA (Culinary Institute of America), New Orleans Cooking School and Ramekins (Sonoma). As an Emblem member, she helped create a cooking class program at the Elks Lodge to raise over \$15,000 for their local charitable donations since 2015. Recently, Suzie has perfected a Kalamata Olive and Parmesan Cheese Bread.

**Linda Barry's** mother and grandmother were excellent cooks. One measured everything exactly, the other cooked by feel. Her love of bread took a serious turn when she was invited to a small gathering to learn the No-Knead method, and for the past 6 years she has experimented with different methods and types of flour. Linda has developed breads and rolls that have a relatively short rise, but the results are fantastic and they freeze beautifully.

Since 2009, **Jennifer Bell** has been the Host and Co-Producer of the KHSU Food for Thought radio show about locally produced food and food security issues. As one of the founders of the Master Food Preservers of Humboldt and Del Norte Counties (UCCE), she enjoys fermenting foods, including her sourdough starter George. Her giant loaves are made in a cast iron dutch oven with plenty of local grain - a No-Knead Evangelist, proudly wears her "I Love Gluten pin!"

**Saturday, June 23  
10:00 am - 2:00 pm  
Agricultural Center  
5630 South Broadway  
(Humboldt Hill) Eureka**

**To register for this class,  
<http://ucanr.edu/mfp>**

**or call (707) 445-7351**

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