

Bread Guild Newsletter



November 12th, 2011

Thanksgiving 2011

Happy Thanksgiving to all and to all great breads !

Thanksgiving is a time to get together with family and break bread. Why not make it a homemade bread especially for the season?



Thanksgiving began as a way to show people around us we care. What better way to show that than with the making and breaking of bread among friends? This

November the Bread Guild is making breads that are used on the Thanksgiving table. At the first Thanksgiving pumpkins were abundant and were used in many dishes including the bread. Pumpkin bread can be made as a quickbread, with butter, eggs and sugar or it can be made as a yeast dough. We, of course, will be making the yeast dough. It's a savory pumpkin bread.

Rolls are needed on the table as well. Why? Well to soak up all that great turkey gravy! And then we need something for breakfast the next morning or that mid-evening snack. The cinnamon raisin bread is a hearty fall bread that should be toasted to bring out all of its flavors

The first Thanksgiving lasted three days and at our house it seems that ours does as well. We get up early to start preparing the food and there is a buzz that surrounds the kitchen. Everyone wants to help because it's the one holiday that there's no other agenda other than to get with family, eat a lot of great food and reflect on how lucky we are in this country to be able to have such a feast.

Come and have some fun at Bread Guild in November.



Bread guild meets at 9:00am on Saturday, November 12th.

Come upstairs to the baking kitchens and listen for the music and you'll find us.

Bring your uniform

and hat. Tools are simple, just a dough scraper and a spoon are all you usually need. Above all bring an appetite and lots of enthusiasm!

Pumpkins Rule!

I know there's more to Thanksgiving than pumpkins but they are so versatile. They can be a savory element in soup or bread and they are just as good for dessert in pies and cakes. Hey, even the seeds are great roasted with a little salt.

Pumpkin Nut Bread



- 6 oz canned pumpkin
- 3 oz warm milk
- 1 egg
- 1 ounce butter softened
- 1 1/2 tsp salt
- 3 TBS non-fat dry milk powder
- 1 ounce brown sugar
- 2 tsp total clove, ginger, nutmeg and cinnamon
- 17 oz bread flour
- 3/4 ounce fresh yeast
- 3 oz toasted chopped pecans

method	temperature.
straight dough	325° for 40 min

Cinnamon Raisin Bread



- 1 ounce fresh yeast
- 8 ounces warm milk
- 20 ounces bread flour
- 8 ounces butter
- 4 ounces sugar
- 5 ounces eggs
- 1 tsp salt
- 1/2 cup brandy soaked raisins
- 2 tsp cinnamon

method	temperature.
brioche method	325° for 40 min

Clover Rolls



- 1/2 ounce fresh yeast
- 8 ounces warm water
- 16 ounces bread flour
- 1 1/2 tsp salt
- 1 ounce sugar
- 1 TBS non-fat dry milk

method	temperature.
straight dough	325° for 40 min