

One day courses

Hi,

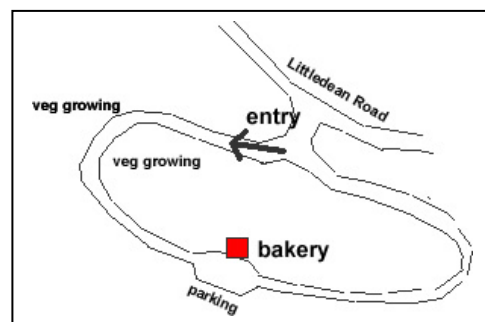
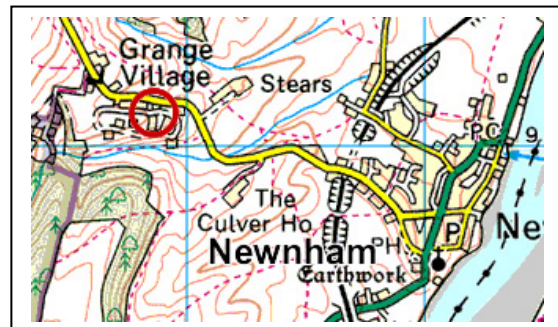
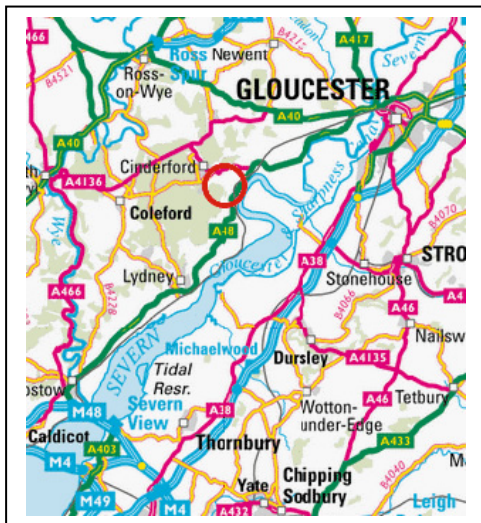
Thanks for booking on to the one-day course on sourdoughs and natural leavens.

The schedule for the day is to start promptly at 9.00 am, leaving about 5.30-6 pm. We'll provide lunch and drinks (you'll be making the bread, we'll provide other local produce). Let me know if you have special dietary requirements.

Please wear white or light clothes, and remember that it gets quite hot by the end of the day. We'll provide aprons and hats. Bring a **large** basket for the bread.

The bakery is located in a Camphill village. These communities provide residential care and work facilities for adults with disabilities or learning difficulties. It is a lovely site run on Steiner principles, with a fantastic biodynamic farm, a pottery, and the bakery. Whilst you will probably not meet the residents, please be sensitive in your approach if you do.

Here are the directions: From the M4, go through Chepstow and go to Newnham village on the A48. From M5 from the north, go past Gloucester and travel south on the A48. At nearly the highest part of Newnham village, turn into Dean Road. The Grange is just under 1 mile from here. Once you have turned into the Grange, go right, past the chickens and veg, and downhill again. The bakery is a pebble-dashed building. Here are some maps. It takes about 25 mins from Chepstow and 20 from Gloucester.



address is: Dean Road
(Littledean direction)
Newnham on Severn
Gloucestershire GL14 1HJ

You can park opposite the bakery, but please watch out for lumps and bumps.

That's about all you need to know. Ring me if you have a problem – mobile is 07970 498213, bakery is 01594 516664.

Simon Michaels Wild Yeast Bakery