



Master's Newsletter - August 2022

Dear Liverymen and Freemen

I hope you are all keeping well and enjoying the summer.

Livery Climate Action Conference was held on 4th July at the Merchant Taylors Hall, and we were represented by Liveryman Richard Burrell. Over 50 Livery Companies have already signed up and the Bakers will do so shortly.

School of Artisan Food – Report on the 2022 Course held on 18th – 22nd July



The prime focus for the summer courses provided for selected students has always been the widening of their baking experience by means of high quality tutorship and networking opportunities. The recent course at the School of Artisan Food was no exception thanks to the superb teaching skills of Wayne Caddy and Jimmy Griffin.

The week-long course began with three days of work on advanced breadmaking techniques, mostly focussed on sourdough which is so prevalent in the market today. The principles of

sourdough breadmaking are not particularly difficult to grasp, but there are many specific skills involved that need to be mastered in order to make it successfully. It was clear that Wayne's teaching and demonstration styles are well suited to students at all levels of competence: he encouraged them to face up to the challenges of handling sourdough and their increasing self-confidence was heartening to see. In addition, Wayne was using English grown, organic, wild-farmed wheat and rye flours which pose their own challenges, since grains grown in the UK tend to be less suitable for breadmaking than those grown in other countries.



Wayne discusses levain fermentation conditions with Lucia Zuzska and Phoebe

Long fermentation is good for all breads but essential for sourdough. Coupled with the high levels of hydration that promote flavour and texture, the successful handling of these doughs is a skill that needs to be tackled and mastered early on. Learning to shape these fluid doughs so that they retain their integrity and stability takes time and patience; qualities that the students showed even in these early attempts under Wayne's expert guidance.

Wayne explained recipe balance and the theory behind sourdough development in a theory session entitled 'The Five Pillars of Fermentation' which covered some fundamental principles that will stand the students in good stead as they continue to progress and refine their own ideas on the subject. These foundations were illustrated in the products that were made; including baguette, ciabatta and Torte au Seigle. Specialities included a seeded bread made using beer barm; a rye bread studded with roasted red onions; and a chocolate bread made with hazelnuts, chocolate chips and fresh orange zest. The bread section of the course was rounded off with a session on pizzas, which were prepared and eaten by the students using outdoor pizza ovens.



Ryan McLaughlin tries out a new moulding technique for highly hydrated and fermented dough



Jimmy explains how to assess the proofing of croissants

Thursday and Friday were devoted to the learning of Viennoiserie techniques under the tutelage of Jimmy Griffin. An award-winning pâtissier and former bakery owner, Jimmy is now teaching full time at the Technological University of Dublin (formerly the Dublin Institute of Technology). Much like sourdough technology, the under-pinning principles of dough lamination also need to be clearly understood to promote excellence in practice. One of the key principles for successful pastry production is temperature control – particularly for yeasted pastries, such as croissant and Danish pastry – and an excellent opportunity to demonstrate this aspect was provided by the unprecedented hot weather.

Temperatures of 40°C caused the yeasted doughs to

ferment rapidly, creating challenging conditions for the production of a good quality pastry. The students rose to the challenge with creditable calm and pastry very well; producing croissant, Pain au Chocolat and Pain au Raisin with flair.



handled the



Short crust pastry was next on the list, which was used to make delicious pear and raspberry frangipane tartlets. This involved not only pastry handling, but also the marinating of fruits and making almond cream for the filling. Once more the heat was adding an extra dimension of difficulty to the pastry handling, but the students rose well to the challenge, producing some delicious tarts. Jimmy further demonstrated some advanced laminating and shaping techniques to illustrate how the students can take their own pastry skills to the next level. These included the award-winning products that he developed for the pastry World Cup competition in 2018, which provided inspiration for the students' own ideas.

Overall, the course has been an invaluable opportunity for the students to experience new ingredients and production techniques for high-quality products of which they were previously unaware. Thanks to Wayne and Jimmy's excellent tutoring, they are now provided with the starting



recipes and fundamental methods and technology to begin their own journeys into sourdough and laminated pastry. The whole group gelled together tremendously well; working very



The Master with the students in the Pastry Training room at the School of Artisan Food.

efficiently in their teams and learning as much from each other as from the tutors. Some friendships have been forged this week that will be career-enhancing and life-long.

Proud students on the final day with Jimmy Griffin and Liverman Alison Swan-Perente



LSL Career Day

Livery Schools Link Careers Fair was held at Guildhall on 28th June. It aims to provide school children aged 14/15 years with a shop window into jobs, careers and vocations. Represented by Richard Burrell, Devon Petrie, Dawn Gemmell and Caroline Jeevachandran, a PHD student and Freeman of the Company, the WCB had a stand at this event for the day. Stimulating awareness and discussion with students was the objective and to show that a career in baking is appealing and demands a wide skill set. WCB had two tables and although we were limited by some restrictions at Guildhall from showing / tasting some things we decided to showcase:

- 6 different types of chocolate drops – the objective to show differences and discuss these together with how and where they could be used
- Sugar paste modelling – Dawn made up designs in front of students and discussed the methods she uses and ingredients
- Baking faults – Devon and Caroline brought along some breads made i) with malt, ii) no yeast, iii) over proved and iv) under-proved and some sponges i) no baking power, ii) no much baking powder, iii) too much fat and iv) too much sugar
- We also showed a video of various bakery business and had some cards with photos of bakery equipment so the students could guess what they were with pictures showing them being used on the reverse.

The open session started at 10.00 hrs and finished at 15.00 hrs with students coming through the halls at regular timed intervals to avoid any surges and lulls – this worked well.

Thanks to those involved and assisted in the day - above attendees, The Master, Lance Whitehouse and Sara and Michael Autton



Order of Mercy

Friday 29th July at Mansion House I was honoured to receive the Order of Mercy in recognition of work done with the Children's Trust charity through National Doughnut Week.

National Doughnut Week is a very special week where businesses including bakers, coffee shops, offices and take part and sell lots of delicious doughnuts to raise funds for The Children's Trust.



Golf Tournament Wednesday 5th October 2022



For all Bakers, the Golf Meeting will be held on Wednesday 5th October 2022 at Walton Heath Golf Club Deans Lane, Walton on The Hill, Surrey KT20 7TP. Club House opens at 7.30am with coffee on arrival (bacon rolls available). For more information, please contact Keith Houlston

Order of Play:

8.30 am

1st tee Old Course reserved- yellow flags. Start sheet with times to be sent to players in advance.

Play: Stableford competition, 3 or 4 balls, full handicap. Players to provide details of exact handicap to Keith Houlston in advance. John Renshaw will adjust as per the Walton Heath charts and have the cards ready on the day.

Play: Men play from green tee markers. Ladies play from red tee markers.

Caddies can be booked in advance through the Club reception 01737 812060 (option 2).

Buggies not available.

Dress code and other information: please see the Club website www.waltonheath.com. Key points: avoid Denim Jeans, collarless shirts, trainers and sneakers. Jackets must be worn in the dining room. Mobile phones: texting and emailing are fine in the clubhouse, but phone calls are only permitted in the car park.

Lunch 2 course carvery meal

Coffee – Prize giving

Prizes

- FAB Trophy - Best Individual Stableford score
- Team Prize - Best two Stableford scores to count at each hole.
- Ladies Prize (Best Individual Stableford score)
- Nearest the pin 17th Hole
- Longest Drive 18th Hole

Cost of the Day £113 per person for Golf, Carvery lunch and prizes





Shellswell (North Oxfordshire) History Festival

The Worshipful Company of Bakers was represented at the Shellswell History Festival which took place on a blisteringly hot day on 16th July 2022. We took a stand in the “Trades through the ages” section.

The stand featured information about the WCB and a large display of bread of many different types, including traditional sour dough bread.

There was also an interactive section where children could decorate cupcakes, and eat them afterwards, while adults could taste samples of bread containing current standard salt levels and historical, much higher, salt levels. Most people preferred the more highly salted bread!

The bread was not for sale but, if visitors wished to donate to charity, they could help themselves. A total of £264.22 was raised, proving the popularity of good bread!



The charities which will benefit from the proceeds are the Shellswell Parish Churches, The Woodland Trust and Oxfordshire Mind, a mental health charity.

The bread was produced at Bakels Baking Centre in Bicester and the stand was manned by Bakels Bakers, and the non baker Past Master Paul Morrow.



A surprising number of visitors to the stand told stories of parents and grandparents who were bakers. The display, and associated bread smells, brought back many memories!

A traditional harvest loaf, which historically was made by bakery apprentices to prove their skill in managing dough development, was produced by recently admitted Freeman William Bowen, who also attended the recent WCB organised Richmond school training course. After the festival the loaf was donated to St Edburg's church in Bicester.

Finally I am sorry to report that Suzie Rendle, our Assistant Clerk is leaving us on 2nd August and we thank her for all her hard work and wish her every success for the future.

Forthcoming events:

- Sunday 25th September Sheep Drive over London Bridge; spaces available, contact office
- 28th September Admission of new Sheriffs at Guildhall, details from the office
- 29th September Election Of Lord Mayor at Guildhall with lunch afterwards, details from the office
- 5th October – Golf Day; for details please contact Keith Houlston
- **PLEASE NOTE CHANGE OF DATE** Tuesday 29th November Election Banquet

I am happy to take phone calls from you on 0777 648 0032
and on email christopherdfreeman@hotmail.com

All Best Wishes

Christopher Freeman
Master Baker