



## **Learn the Art of Artisan Breadmaking -- USA Classes in October 2008; Classes in Tuscany, May 2009**

*Artisan Bread School (ABS), which combines a rustic spring vacation in Tuscany with hands-on courses in artisan breadmaking is coming to the United States. ABS founder Carl Shavitz will be teaching two one-day classes October 22 and October 24 hosted by Miele USA in its Manhattan and Princeton, NJ showrooms. The 2009 session in Italy will run from May 9 - 28.*

New York, NY ([PRWeb](#)) September 18, 2008 -- Carl Shavitz, founder of Artisan Bread School (ABS) in Tuscany, will be bringing one-day artisan [breadmaking](#) classes to the United States in October. Courses are being hosted by the Miele USA, American subsidiary of the German appliance manufacturer. The sessions will run from 9:00 am - 5:00 pm on October 22 in Manhattan and October 24 in Princeton, NJ. The fee is \$275. Space is limited. In addition, Shavitz will be giving a one-day seminar for registered students at the International Culinary School of Art (Pittsburgh, PA).

At the US classes, students will make [focaccia](#), white bread with overnight sponge, pitta and a 90-minute wholemeal with molasses and sesame seeds. They'll learn about controlling temperature, moulding and other techniques that can be used to make [artisan bread](#) at home.

Artisan Bread School, featured in the New York Times, is set on the La Macchia Estate in Mercatale di Cortona, [Tuscany](#). Its second season in 2008 was fully-booked and the 2009 schedule is set for May. All classes will be taught by school founder, Shavitz.

At ABS, bread lovers combine a rustic vacation in Tuscany with two-, three- and five-day courses. Attendees learn how to make mouthwatering Italian, European and English breads. It's a perfect vacation for those who want to travel to Italy to learn artisan breadmaking or improve their breadmaking skills.

### About Carl Shavitz

Carl Shavitz has loved real [bread](#) since his youth in New York City. Shavitz went to England as a Fulbright Scholar to continue his musical training as a lutanist and has lived there to this day. After more than 20 years performing and traveling in Europe, Eastern Europe, Australia, Asia and the US, he moved to the other side of the microphone to become executive producer for WDUQ (NPR in Pittsburgh) and consultant to the UK's major commercial classical music station.

Then, he decided to become a [chef](#).

Shavitz trained at The Village Bakery in Melmerby Cumbria and Ballymaloe Cookery School in County Cork, Ireland. Once he started bread-making, he was hooked.

He worked at The Village Bakery and The Three Crowns Inn in Herefordshire before becoming an independent artisan baker, making bread for restaurants and specialty stores in the Cambridge (UK) area. His passion for full flavored, crusty and chewy breads led him to create Artisan Bread School to share the art of artisan bread-making.



## US Classes

Classes in the US will be held at the Miele Manhattan Gallery, Architects & Designers Building, 150 East 58th Street, New York City (October 22nd) and the Miele Princeton Design Center, 9 Independence Way, Princeton, NJ (October 24th). Space is limited.

For more information or to make reservations, contact Vicki Robb at Miele, [vrobb\(at\)mieleusa.com](mailto:vrobb@mieleusa.com) or 800-843-7231, ext. 2515.

## Classes in Italy

For course descriptions and fees for 2009 ABS sessions, visit [www.artisan-bread-school.com](http://www.artisan-bread-school.com). Advanced registration is required for all courses. For more information, contact [carl\(at\)artisan-bread-school.com](mailto:carl@artisan-bread-school.com).

[Artisan Bread School](#)

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