

Lutze Housebarn Work Days

Work days are every other **Saturday** beginning March 25th through November 18th. They start at 9:30 a.m. and run until 4:30 p.m., with a farm style potluck meal at 12:30 p.m.

Wear old clothes, work boots, plus bring gloves, hat, and your toolbox!



Directions: 13630 S. Union Rd. Newton, WI 53063. Take I-43 to exit 137, go west to South Union Road and turn right (north). Go to the driveway after the 3rd farm on left before the Centreville Settlement sign.

Quilting, woodworking, and working with old time farm tools amaze volunteers and visitors alike. Tours are available on work days - call Sarah at 920 693-3454



The 1870's German Settler Garden has plenty of need for hands on volunteers with heirloom and heritage crops and an in process woven willow fence.

Centreville Settlement Special Events Page

Saturday May 6th, please join us!

- Bread Making Workshop
 - Member & Volunteer Wood Fired Pizza Lunch
 - Bread Baking Bee --
Historic Bread Baking and Fund Raiser
- Location:** 9577 South Union Road
Cleveland, WI 53015
(2 miles south of Housebarn)
- Genealogy exhibit
 - "Name that Antique Tool" display
 - Local food vendors with fresh ground flour and more

Saturday August 19th, Old Time Trades Workshop

- Learn hands-on skills with:
 - o timber framing
 - o hewing, chiseling
 - o use old time tools
- See an antique stump puller
- Other possibilities:
 - o soap making
 - o quilting
 - o Pioneer Living Skills



Sunday December 3

- Old Fashioned Christmas Dinner and Fellowship

Want to become a member?

See our website at centrevillesettlement.com

Like us on Facebook at Centreville Settlement



Sourdough Bread Making Workshop at a national historic site

Saturday, May 6, 2017
9:30 a.m. - 11:30 a.m.

Location:

Lutze Housebarn
13630 S Union Road
Newton, WI 53063



Centreville Settlement is a nonprofit 501(c)(3) organization dedicated to the historic preservation of rural culture of the Greater Centreville area.

Old Time Sourdough Bread Making Workshop

Have you always wanted to make delicious homemade sourdough bread?

You will take home skills to create nutrient dense breads for your family and friends. Centreville Settlement Member, Kathy Pearce, Wellness Coach, Nutrition Specialist and baker of over 1000 loaves of sourdough bread will lead the hands-on workshop. Enrollment is limited to the first 15 registrants. Questions? Call/Text Kathy directly at **920-946-1036**.

What will you learn?

- What starter is
- How fermentation works
- The phases of sourdough bread making
- Understand the function of each ingredient
- How to increase protein and fiber in your breads
- Background on choosing flours, baking containers

Will you actually get your hands on dough?

- Learn how to knead
- Experience creating your own special loaves ready to rise and bake at home

What do you need to bring?

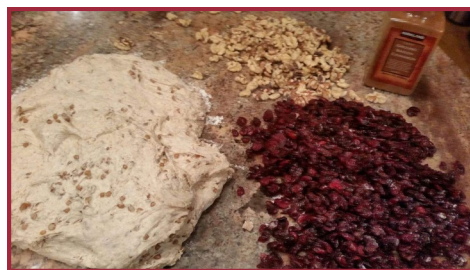
- Full length apron
- 2 baking pans (9" x 5" x 2 1/2")
- 1 large bowl (glass or plastic)
- Large mixing spoon
- Measuring spoons
- Flavoring ingredients for your own loaves-cranberries, raisins, unsalted nuts or seeds, cheese (one cup of each per loaf) spices (cinnamon, nutmeg) herbs (dried basil, oregano)
- Pen for taking notes

What will be your take aways?

- Sourdough starter
- A dough mass made from starter
- 2 loaves of rising bread with your special ingredients
- Specialized Customized Step by Step Sourdough Recipes

What else is happening on May 6th?

- Optional wood fired pizza lunch
- Bread baking demonstrations at summer kitchen 1850 wood fired bread oven
- Fund raiser-Country Style Sourdough Bread will be available for purchase



Registration Form - Please Submit by April 20, 2017

Name: _____ Email: _____ Date Submitted: _____

Address: _____ City, ST, Zip: _____

Phone: _____ Can You Receive Text? _____

What is your baking skill level?

| | | | | | |
|-------------------|--|------------------|-----------------|----------|-------|
| Beginner _____ | Workshop - Non Member | \$35.00 | Fees Per Person | Quantity | Total |
| Experienced _____ | Workshop - Centreville Settlement Member | 30.00 | | | |
| Other _____ | Wood Fired Pizza Lunch (Optional) | 5.00 | | | |
| | Country Sourdough Bread (Optional) | (Per Loaf) 10.00 | | | |
| | Check # _____ | Total Enclosed | | | |

Make checks payable to:

Centreville Settlement, Inc.

Mail to:

Kathy Pearce
Attn: Bread Workshop
W6580 County Road V
Cascade WI 53011-1522

For more information visit the website at centrevillesettlement.com

Like us on Facebook at Centreville Settlement

