

BAKER FOR THE DAY

Our "Baker for the Day!" events are held throughout the year.

*Participants must be aged 16 years or over

The programme starts in the Peasmarsh Restaurant.

- 9:00am Welcome, introduction & refreshments with explanation of the days arrangements
- Tuition, Training in mixes, moulding & kneading
- 11:00am Elevenses; A well deserved break on a reserved table in our restaurant
- Further production & tuition
- 2:00pm Finish then Complimentary Lunch

Don't come expecting a lecture; this is a relaxed, informative and fun day!

Price Per-Person £50*
(*Minimum 2 People - Maximum 4 people)

Jempson's Superstore
Main Street, Peasmarsh,
Nr. Rye, East Sussex TN31 6YD
Tel 01797 230214 Fax 01797 230451
bakery@jempsons.com
www.jempsons.com

SPECIAL BAKERS COUPON

10% off the retail price of any of our Bakery Books or our exclusive Jempson's Mugs. Take home something a little different as a reminder of your special day at Jempson's.

10% OFF

These vouchers are only redeemable on the same day of attendance at our "Bakery Workshop" or "Baker of the Day" events.

Operator Signature

Value of Coupon.

Jempson's
SUPERSTORE

Bakery Workshops

...or be a Baker for the Day!

Visit our traditional style working bakery within our award winning Superstore & watch an informative, entertaining talk & demonstration into the art of bread making along with cake decorating.

Observe our Master Baker Arthur at work, as he produces bread from scratch with proven, traditional skills used by Grandpa Jempson followed by Julie Goldsmith, our confectioner who will share with you some of her skills into the craft of cake decoration.

Workshops are continually popular with customers of all ages & offer practical advice for those wishing to bake at home, along with a wide selection of bakery books & flour to help you on your way.

The demonstrations last for approximately 2 hours & are followed by famous Jempson's homemade jam doughnut with coffee in our restaurant. There is ample time to browse our Superstore and experience shopping at its very best.



A steady hand and a good eye make for the perfect finishing touches



Straight from the ovens. Hot and Fresh everytime.



Rolling by hand. Be amazed at Arthur's speed and accuracy.

INTRODUCTION TO BAKING & CAKEMAKING
DEMONSTRATIONS & TASTINGS
QUESTIONS & ANSWERS
FILTER COFFEE & DOUGHNUT IN OUR RESTAURANT

BAKING AT PEASMARSH SINCE 1935

BAKERY WORKSHOPS

Our Bakery and Cake Decorating demonstrations are held every **Wednesday*** throughout the year.

The programme starts at **1:30pm** in the Peasmarsh Superstore Restaurant. Guests are asked to check-in at Customer Services **15 MINS BEFORE START**

Welcome & brief explanation of arrangements

Bread & Cake Decorating talk

Demonstration, questions & answers, tasting

Complimentary
Jempson's famous homemade jam doughnut
& filter coffee, or soft drink for children,
in the Restaurant

Adults £12.50

Children £5.50
(Aged 5-16)

Infants FREE
(Under 5)

*For groups of 25 or more it maybe possible to arrange a special workshop with Arthur on an alternative day. This would be subject to availability. Please call for further details.

For your comfort/safety groups are restricted to 30.

We offer special prices on groups of 25 or more
(1 FREE place & Driver FREE).

Workshops can be arranged for schools or special interest groups.

Please telephone us to discuss your requirements.

There is an abundance of parking for both cars & coaches.

A non-refundable deposit of £50 is required per group of 10 or more.



Pre-booking is essential

Phone 01797 230214 or e-mail bakery@jempsons.com

Jempson's
SUPERSTORE

Baker for the Day!

...and Bakery Workshops

Join our Master Baker Arthur Gorham at work and participate in the day's bread production.* Jempson's craft and create from scratch thousands of loaves of bread a week across 20 varieties for our Peasmarsh Superstore, Jempson's Budgens Supermarkets as well as the Jempson's Cafés, and you will be shown by Arthur the principles of bread making plus the techniques involved in this specialist task.



Arthur has worked for Jempson's for over 10 years and he will provide a unique insight into the life of a Jempson's baker. Your day is sure to be an entertaining and informative one as you are shown how to prepare, mix, make, mould, bake, pack and display various different kinds of bread and rolls.

Your day will begin at 9.00am (Arthur's starts at 4:30am!) and finishes at 2pm. You will join in with the whole production from start to finish, along with everything else that is involved, but don't worry, you will have Arthur's undivided attention so there is ample scope for some one-to-one tuition!

A complimentary lunch will be provided for you in our restaurant, and you will be able to take home with you samples of your days work. Furthermore we have a wide selection of bakery books and flour ranging from some of the finest 5 Star Jempson's flour to the versatile all-purpose flour as well as recipe cards to help you become a Master Baker at home!

Phone us on 01797 230214 to book you day or e-mail bakery@jempsons.com

Book your visit now!