



For Immediate Release  
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THE BREAD BAKERS GUILD OF AMERICA ANNOUNCES  
BREAD BAKERS GUILD TEAM USA 2010

**October 2009, Sonoma, CA**—Following a seven-month audition process, “The Draft for Team USA 2010,” The Bread Bakers Guild of America announces the nine-member team that will train for the Louis Lesaffre Cup competition at the International Baking Industry Exposition (IBIE) in Las Vegas, Nevada, September 26-29, 2010.

The nine bakers of the team were selected by a jury of Bread Bakers Guild Team USA alumni at five regional audition workshops held throughout 2009, based on their skill, adaptability and teamwork. The team will now begin a series of intensive training challenges, during which three members of the team will be chosen to compete at IBIE.

The following bakers have been named to Bread Bakers Guild Team USA 2010:

**Artistic Design**

**David DeCesare**, Peppermill Resort Casino (Reno, Nevada)

**Harry Peemoeller**, Instructor, Johnson & Wales University (Charlotte, North Carolina)

**Steven Sands**, little t american baker (Portland, Oregon)

**Baguette & Specialty Breads**

**Roger Gural**, Instructor, French Culinary Institute, (New York City, New York)

**John Tredgold**, Semifreddi’s Bakery (San Francisco, California)

**Mike Zakowski**, Artisan Bakers (Sonoma, California)

**Viennoiserie**

**Jeremey Gadouas**, Bakery Nouveau/Snohomish Bakery (Seattle, Washington)

**Eric Guilbert**, Instructor, Le Cordon Blue College of Culinary Arts (Miami, Florida)

**Michael Rhoads**, B&R Artisan Bread (Cambridge, Massachusetts)

“We were very pleased with the caliber of candidates who participated in the selection process this year,” said Craig Ponsford, Co-Team Manager and Chairman of the Board. “The selection and training process for Team USA 2010 is different than in past years, and it is our intention that the added focus on team work and training of nine bakers will broaden the educational value of Team USA for promoting artisan baking on a national and an international level.”

The Bread Bakers Guild of America is a non-profit organization comprised of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers who work together to support the principle and the practice of producing the highest quality baked goods. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education.