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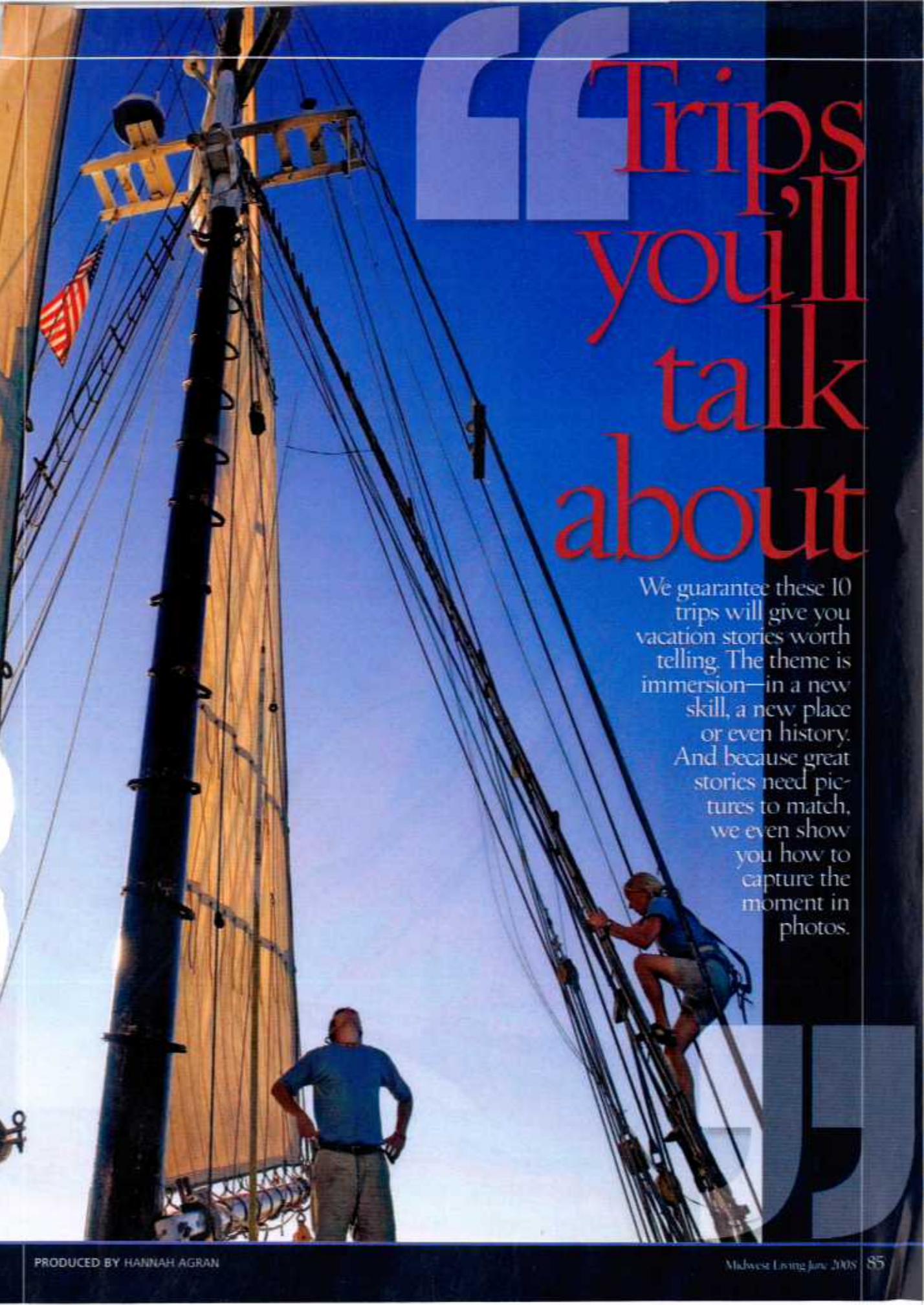
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# Trips you'll talk about

We guarantee these 10 trips will give you vacation stories worth telling. The theme is immersion—in a new skill, a new place or even history. And because great stories need pictures to match, we even show you how to capture the moment in photos.



## Bake-cation

A rush of hot, honey-scented air fills the kitchen classroom as Frank Carollo, a managing partner at Zingerman's Bakehouse in Ann Arbor, Michigan, opens the oven door. His 11 students watch as he slides in a wood paddle and quickly, effortlessly, pulls out shiny challahs. Everyone gapes. Sometime between rising and baking, every imperfection disappeared. The braided loaves, gloriously puffed and golden, look almost professional. Frank turns and catches the glimmer of pride flashing across his students' faces. "There's some of you in these, and these recipes go back hundreds of years," he says, basking in the moment. "Ooh, I've given myself chills."

Two years ago, the Bakehouse (an extension of legendary Zingerman's Deli) launched a teaching program called Bake! For foodies who already travel just to eat at Zingerman's, the program is a chocolate-dipped, cream-filled opportunity to learn from the best. Most classes last four hours and cover a single topic such as croissants or pie. For true flour fiends, Zingerman's offers Bake-cation. Despite the daunting curriculum—four days, 12 types of bread, no electric mixers—this carb-loaded getaway attracts a

range of participants from around the country. Hardy home bakers share wide wood tables with kneading novices. Bake-cation even attracts the occasional professional. But an infectious curiosity unites every group. Everyone wants to learn a lot about bread.

Starting with the seed, Amy Emberling, the Bakehouse's other managing partner, draws a wheat berry diagram on an easel. Questions fly as she explains gluten levels in different types of flour. Some people even take notes. But the botany lesson doesn't last long. By midafternoon, butter-flecked biscuit dough covers everyone's fingers. Frank, Amy and a third instructor, Alejandro Ramon, demo every recipe and lend experienced hands when "smooth and elastic" turns into "sticky and everywhere."

To maximize time, assistants take care of all the measuring and cleanup. In fact, if a student dares to wipe a table, someone inevitably rushes over, pleading, "Don't! You're on vacation!" And, in fact, you are. Visitors to Zingerman's often cart home loads of goodies. Bake-cation alums do the same. Only difference is, they made them themselves. *Written by Hannah Agran. Photograph by Bob Stefko*  
**To plan your trip, turn to page 161.**

## DREAM DIGS

About 26,000 years ago, outside present-day Hot Springs, South Dakota, an Ice Age sinkhole trapped an estimated 100 young male mammoths. Millennia later, bulldozers clearing ground for a housing development uncovered the dusty bowl of tangled bones. Paleontologists, who get a little giddy talking about the site, guess it will take 40 years to unearth all the fossils. Fortunately, for two weeks every summer, 12 volunteers who sign up through an international organization called Earthwatch come to help excavate. Larry Agenbroad, the dig's gregarious leader, teaches the crew to gently scrape ocher sediment off the bones. At night, he leads paleontology talks, pumping up the group's enthusiasm for tusks and tibias. But he finds most volunteers don't need encouraging. "Everyone wants to be an Indiana Jones."

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