2014 Kneading Conference Survey Results:

1. Are you a:
	1. Famer 1
	2. Miller 0
	3. Home Baker 12
	4. Professional Baker 4
	5. Mason 0
	6. Other 2 (Food loving maniac, student)
2. How enjoyable was your experience at the Kneading Conference?
	1. 4.41/5 Average rating
3. What did we do well?
	1. Great presenters, blackboard showed where to go for the event
	2. Small class sizes, ability to talk with instructors
	3. Amazing selection of presenters!!
	4. Great food, easy to use daily schedule, convenient physical set up that makes it easy to hope around to different workshops
	5. Everything
	6. I loved it all
	7. Great topics for workshops
	8. Variety of topics related to grains and baking were impressive
	9. Attract good presenters
	10. Excellent logistics…everything ran very smoothly!
	11. The pacing and timing of the conference – there was enough time to relax but also felt full of workshops and activities
	12. Organization and friendliness
	13. Food location expended on different types of outdoor ovens (barrel)
	14. Variety of topics
	15. Demonstrations
	16. Working with people from all over and being able to help one of the presenters
	17. Organize
4. How could we improve?
	1. Have chairs in place at each venue, have some chairs with arms
	2. More hands on time with dough and oven construction
	3. Add a day with office? More detailed seminar at Maine Grains? Session with farmers to understand the source/challenges?
	4. Scheduling workshops in ways so I miss less of them – most of the time there were 2 to 3 that I wanted to attend at the same time. Can you avoid concurrent timing for similar topics? Or can the schedule go a little longer each day with less workshops happening at each time slot?
	5. Clone me so I can go to all of the seminars!
	6. Didn’t get into the production workshop, maybe offer two next time
	7. Would like to eat fresh bread baked in workshops or demons for lunch and dinner – quality lacked
	8. Ensure presenters are good speakers, don’t try to fill time with a session such as the authors panel
	9. Thursday night event (cash bar?) for early arrivals
	10. The descriptions did not always do justice to the actual presentation. I’m glad I went to some of the ones (like the Rye discussion) based on the presenter, not their description, because I found that the workshop ended up being more indepth and full of demonstrations and useful information
	11. This was my first conference and I can’t think of improvements; maybe some more session choices – variety
	12. Disappointed as were others lacked pizza workshops, more production type workshops took the place of the home baker 101 type classes are always good for new bees please do a bagel, pretzel, pasta workshop
	13. More baking demos from wood fired ovens
	14. Always provide recipes at the sessions
	15. It was great
	16. More hands on
5. What speakers/topics did you enjoy the most?
6. Doughnut lady, Peter, rye lady. Same I couldn’t hear. Please ask them to wear microphones.
7. Ciril Hitz, Richard Miskovitch
8. Sorry, all. The speakers were amazing and some tough choices had to be made – missed the doughnut session, missed the earth oven session, missed ploys, missed tortillas. What was amazing? In no particular order. Speck, Dowse, Reinhart (who pushed me over the edge to attend this year – been baking out of BBA for years), Miscovich, Hitz, the Jubinsky’s...and I’m not doing justice to the ones I left off :)
9. I’m least interested in history/science/culture/academic topics, more interested in hands-on demos from people with LOTS of solid experience with what they’re doing. My favorites from this conference; Eli Rogosa, Fr. Dumais, Ciril HItz, Richard Miscovich, Stu Silverstein, Trine Hahnemann, Lynne Rowe, Dusty Dowse.
10. I enjoyed ALL of them!!
11. Maria Speck…wonderful speaker, Rachel Crampsey…delicious and excellent presenter, June Russell and Peter Endriss…learned so much from June and she was very generous with her time in a discussion later on, Paula Marcoux…I love food history she was a great presenter, Michael Ganzle…fascinating discussion learned a lot, and of course Ciril Hitz…such a good teachers (and he feeds us well)
12. Ciril Hitz
13. Small scale grain growing, sourdough ecology and history of ovens
14. Reinhart, Miscovich, donut lady, Jubinsky
15. Production workshop was outstanding! Wish I had time for other presentations thought! I’ll have to come back next year!
16. Ciril Hitz, Trine Hahnemann, Richard Miscovich, and Rachel Crampsey were all great. I liked that these workshops had lots of demonstrations.
17. Peter Reinhart – Sprouted Grains Jubinsky’s Artisan 101 Keynote speaker Maria Speck
18. Barrel oven, forming tops with Ciril
19. Keynote, discussion on gluten, donuts, shaping artisan breads, cheese as appetizers
20. Fancy bread making demo and woman from Demark on Rye flour…Also Michael Jubinsky
21. Peter Reinhart Sprouted Grain
22. Baking einkorn pizza in a wood burning oven with Eli Rogosa

How did you hear about the Kneading Conference?

* 1. BBGA 1
	2. MOFGA 1
	3. MGA Membership 3
	4. Facebook 2
	5. Newspaper 0
	6. Word of mouth 5
	7. Email from MGA 5
	8. Radio 0
1. Did you stick around town to enjoy?
	1. The Maine Artisan Bread Fair 12
	2. Sightseeing in Skowhegan 7
	3. Other Maine sights 1
2. Will you plan on attending the Kneading Conference again?
	1. Yes 93.75%
3. What topics/speakers would you like us to address in the future?
	1. Ask Eli Zabar to be a keynote speaker…he’s very knowledgable, makes great breads, has a successful business, and charges top dollar for everything. Some audience members were complaining that “people won’t pay” for artisan breads; Eli has proven that people will, and have been paying, top $$ for his breads. Eli Zabar, E.A.T., Madison Ave, NYC. – feel free to contact him & see if he’d be interested…
	2. Brick oven construction with material, not just slide presentation and handouts
	3. More information on milling? More practical/hands on opportunities (maybe as an add-on day?), maybe a roundtable on the hard lessons (there were a number of references to the ‘mistakes’-perhaps some more shared knowledge of the business?)
	4. I think it would be great to have a panel discussion on sourdough starters because questions about starters came up in almost all the workshops I attended, and it seems that every professional has their own methods/beliefs about them.
	5. Milling
	6. Business alternatives for small specialized artisan bakers
	7. Selecting equipment for small bakeries
	8. Could be cool to do a workshop to compare properly done doughs and breads with badly mixed, measured, proofed, etc. doughs. Help us see the differences and recognize when we would need to adjust our work before baking.
	9. Brick oven baking – using all the oven time to cook GMOs – a GMO101 session and impact on Artisan livelihood
	10. Other uses of maine grains beyond bread and pizza
	11. Recipes. Farm visits. More things like pizza…other than just bread
	12. Other grain uses besides bread
4. We enjoy hearing your thoughts, so anything else you’d like to share?
	1. Have recipes available during presentations; have more product on hand to purchase so we can try the recipes at home; don’t show samples that can’t be sold.
	2. There was an idea floated of adding other grain/fermentation topics (eg. Beer making?) would increase audience and perhaps some cross pollination of ideas if it didn’t impact the focus. Not mutually incompatible ideas and would add a whole new dimension to happy hour ☺
	3. Great chance for networking. Keep up the great work.
	4. The quality of the presenter is paramount. I’d rather a good speaker on a lame topic than the reverse. The rye bread lady was a nice person, but this was an example of a ill prepared presenter. I think the production workshop bread should be served at lunch the food was pretty good but the two lunches were very similar and breakfast was the same. It would be so easy to have an active egg cooking station, over easy omelets, scram, etc. AND bread with great butter.
	5. Great job! Thanks everyone. Your work studies were excellent too!
	6. Thanks for everything, including the food! I also think it’s the right size conference – feels intimate and under control, and classes weren’t too big.
	7. Recognizing that the conference was mainly for adults I did notice a lot of children. Maybe you (we) should incorporate some activities for the younger attendants.
	8. FYI incase you are tracking I spent $425 plus hotel, gas, and conference and $325 to stone turtle for upcoming workshop. Please bring back pizza for one of the meals, hassle I know but it was wonderful.
	9. Great job over all. Loved the social aspects too!