

ABOUT THE AUTHOR

Nathan Mitchell Stamm is an associate instructor in the International Baking and Pastry Institute within the College of Culinary Arts at Johnson & Wales, Providence, Rhode Island. His area of specialization is artisan baking. He studied at Dunwoody Technical College in Minneapolis; the French Pastry School in Chicago; the San Francisco Baking Institute in San Francisco; and L'ecole Lenotre in Plasir, France.

In 2006, he won the silver medal and was recognized for best workmanship at the National Bread and Pastry Championship. In 2008, he won the award for artistic design at the National Bread and Pastry Championship.

His work has been featured in *Dessert Professional*, *Modern Baking*, *Rhode Island Monthly*, *Pastry's Best*, and *Pastry and Baking North America*. He is a consultant for bakeries and manufacturers as well.

Favorite color: bread
Ultimate goal: to be a Southern gentleman—it's a work in progress

