

NEW BOARD MEMBERS:

Andy Clark and Phyllis Enloe

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Director of Membership Services

ANDY CLARK OF BOULDER, COLORADO, AND PHYLLIS ENLOE OF AMARILLO, TEXAS, ARE THE NEWEST MEMBERS OF THE GUILD'S BOARD OF DIRECTORS. THEY HAVE EACH BEEN ELECTED TO THE BOARD FOR THREE-YEAR TERMS BEGINNING ON JANUARY 1, 2011.

Clark is Facility Team Leader at Whole Foods Market-Rocky Mountain Bakehouse and has been a member of The Guild since 2001. He grew up in Rockport, Massachusetts, in a family that was passionate about food. His grandmother and mother baked bread at home, and he was allowed to help them in the kitchen. As a child, instead of following superheroes on television, he was a fan of Julia Child's cooking programs.

In high school he worked at a bakery, where his mentor was a baker from Bread & Circus in Boston. He later moved to Colorado, where he was hired at the Daily Bread Bakery & Café and learned the craft of artisan baking from Ian Duffy, one of the first instructors at the San Francisco Baking Institute. In 1998, when Daily Bread Bakery became the in-house bakery for Whole Foods Market, Clark made the move with them and became an in-house baker.

He first encountered The Guild in the 1990s, when someone gave him a file folder of Guild newsletters. "I read every copy I could find and soaked up the technical articles," he recalls.

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- Andy Clark

He began to meet some of the luminaries in the artisan baking industry, including Michel Suas, Craig Ponsford, Jan Schat, and Didier Rosada. He observes, "Artisan baking is actually a small circle. These are the people who dictate artisan bread

history in America. I was just in awe. You're reading books about them one day, and a few years later, you're working with them on projects."

Clark says that he is looking forward to his term on the Board. He adds, "It's a tremendous honor to serve on the Guild Board - to help revive Old World baking traditions and help the global industry get back to its roots."

Enloe, who has been a Guild member since 2000, was a surgical nurse for almost 20 years before opening the Village Bakery Café in Amarillo. As a child, she loved to bake and spent hours experimenting in the kitchen. However, she never considered it as a potential career, going instead into nursing.

After the surgeon she worked for in a private practice retired, she found herself at a crossroads. She didn't want to continue with nursing but wasn't sure which direction to take next. The topic of baking kept coming up in her discussions about a career change, and her husband, George, said, "If that's really what you want to do, why don't you pursue it?"

In preparation, she visited artisan bakeries in different parts of the country. Enloe says that from those visits, she learned that people in baking are caring, generous, and willing to help. She also sought formal training with artisan baking experts like Didier Rosada and Philippe Le Corre, whom she credits as being the guiding forces behind her baking career.



PHOTOS: (LEFT) COURTESY OF ANDY CLARK, (RIGHT) SUSAN PACEK, COURTESY OF PHYLLIS ENLOE

In 1994 she and George opened a bakery specializing in European-style pastries and artisan breads. Looking back, she says that making the leap from nursing to owning a bakery was "amazing and very bold. But with a lot of hard work, things have evolved over time."

Her involvement with The Guild began when she contacted Craig Ponsford about visiting his bakery in California. During their conversation, he told her that she should join The Bread Bakers Guild of America because it was a valuable resource.

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- Phyllis Enloe

"It was a life-changing experience," she says now. "I had never heard of The Guild before. Since then, I have made so many good friends and had such good experiences because of The Guild."

Of her new role as a Board member, she says, "The inspiration of The Guild has done worlds for me. I am really excited about this opportunity to work with this passionate group of bakers and to serve the artisan baking community." ✨