



**chow**  
CLOSE-UP

STORY BY Amy Perez  
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Marda shows her student, Alex Quintana, the bubble structure that can be seen through the crust. Bubbles are called "blue bubbles."

## Baking for Bend and the World

MARDA STOLIAR'S INTERNATIONAL  
SCHOOL OF BAKING

*artisan breads* accompany our meals. We regularly snack on savories and sweets that melt in our mouth. Rarely is thought given to who provides these wonderful delicacies, or where the master baker learns the skills to create these gastronomic delights. Would you guess, right in Bend's own back yard?

Since 1965, Marda Stoliar has been training and educating students from around the world at the International School of Baking. Her school focuses on European baking and provides consulting services for bakery start ups and improvements. Individualized one-on-one courses make this school one of the most unique in the world.

Stoliar's previous career as a shoe designer frequently took her to France. Inspired by the fabulous pastries and breads of the European bakeries, she apprenticed with French master bakers first hand, accumulating years of experience. Stoliar has consulted in Asia, North America, China, Korea and Taiwan in addition to being the sole instructor for the International School of Baking located



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> CLOSE-UP: MARDA STOLDARD



Marda shows off the french bread as it is going into the fermentation proofing box.

here in Central Oregon, in her home.

For those embarking on a path towards excellence in the culinary world, the International School of Baking gives students the skills and information to ensure the successful operation of their own bakery.

Her state-of-the-art professional kitchen stands within a tranquil and elegant Asian-influenced home and garden. All courses are customized to each student's needs and goals. The student works individually with a three student maximum with Stoliar from 8 a.m. to 5 p.m. daily followed by at-home reading, making this baking boot camp experience a very serious commitment to excellence.

Yet the education doesn't stop there. As part of Stoliar's program she will assist on site with the design and set up of the bakery. Taking into consideration that students come from all over the world including America, Shanghai, Dubai, Chile, Malaysia and Isle of Mann (just to name a few), this is quite a commitment.

A bakery in the "Old World" European definition is a venue favoring savories more than sweets. Breads, soups, sandwiches and meat-stuffed puffed pastries reign supreme. Locals come to be replenished for a mid-day meal that will

satisfy them until their next dining experience. Bakeries are traditionally great places to eat, like a café—a concept that is not as common in America but that Stoliar continually teaches.

At the International School of Baking students learn that everything must taste wonderful and it must always taste wonderful, day to day and year to year. Thus, using the best ingredients the world has to offer is essential. Thanks to e-commerce, ingredients from Europe, Africa and Asia are just a click away. Taste should never be compromised, not even for aesthetics.

Whether your dream is to make the perfect loaf of bread, a fabulous French tart, a savory soup, a striking wedding cake or only cupcakes, the International School of Baking is for you. Set in our own city of Bend, the school provides a nurturing and professional environment in which Stoliar has trained countless talented bakers from locations all over the globe. ☺

### > if you go

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