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## In the Kitchen with Andy King '99

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*Colby College*

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# Recipe for Success

Colby's academics helped baker Andy King '99 master his craft

With his wife, Jackie, Andy King '99 is the owner of the award-winning A&J King Artisan Bakers (@anjbakery) in Salem, Mass., and author of *Baking By Hand*, a glossy baking book sold worldwide. His preparation? Culinary school, hands-on training—and Colby biology and creative writing, plus a Senior Scholar's thesis in music and running the Colby Eight.


"Traditionally, bakery owners wouldn't have a bachelor of arts in music and a Senior Scholars project in twentieth-century experimentalist music," King said.

But it's all part of the background that helps him run a successful 24-7 business, with bread and pastry divisions, retail and wholesale operations, and 28 employees.

"Arranging a group of unruly [Colby Eight] guys is not unlike having to organize a group of baristas or bakers," he said. "It's having them work together to put a daily performance together."

King's academic ingredients include four years of writing and research. "All of that taught me how to organize my thoughts and be interesting and try to engage the reader in subjects that threaten to be boring if you approach them incorrectly," he said.

And biology? He's still doing it.

"Knowing stages of mitosis and how that works for single-celled organisms like yeast—you have to understand the real science behind it," King said. "If you think baking is magic and an art, you're not going to be a very good baker." —Gerry Boyle '78 



Looks delicious?  
Andy King '99  
shared the recipe.  
Go to [colby.edu/mag](http://colby.edu/mag)  
and head for  
the kitchen.