

Burwood Class Timetable

1387 Toorak Rd, Burwood Village
Camberwell 3124
(03) 9809 4327
Anne & Geoff Danne (Proprietors)



Bookings Essential

Hours - Tue - Fri 10am-5pm
Sat Morning 10am-12.30pm

(Sorry no children please)

Date/Time	Class Description Oct-Dec 2009
Thu 29 th Oct 1pm or 7pm	Choc fudge Brownies, Clafoutis and Spanish Onion & Potato Pizza
Thu 12 th Nov 1pm or 7pm	Lemon Syrup Cake, Lemon Slice, Lemon Cordial
Sat 14 th Nov 1pm	Cheesy Gourmet – Oven Baked Camembert, Spinach, Feta & Ricotta Savouries, Marinated cheese balls.
Sat 21 st Nov 1pm	SUPER SATURDAY 2 hours of Christmas Baking - Cakes, Puddings, Stollen etc.
Wed 25 th Nov 1pm or 7pm	NEW PRODUCT RELEASE – Pipe/Tank loaf, Chocolate Ice Cream Plum Pudding Log.
Thu 3 rd Dec 1pm or 7pm	Basic Breadmaking – loaves, pullaparts, coffee scrolls French sticks, rolls and garlic pizza etc. 1½ hours
Sat 5 th Dec 10am to 2pm	Burwood Street Festival – free fun for the family We will have a great Christmas Display of our lovely Christmas baking, with tastings and bargains.
Tue 8 th Dec 1pm or 7pm	SUPER SPECTACULAR – White Chocolate cake with stunning Chocolate Transfer Decorations and Shortbread Chocolate Hearts
Wed 16 th Dec 1pm or 7pm	Finger Food Party – Salmon Mousse, Tiny Sweet Bites etc.
Sat 19 th Dec 1pm	SUPER SATURDAY II – 2 hours of Christmas Gift making – Confectionery, Nutty gifts etc.
Christmas Holidays – we will be open until 5pm Wed 23 rd Dec and will then close for our holidays. We will reopen on Tuesday Jan 19 th 2010	

www.themixingbowl.com.au

Make your Bookings carefully, please ring and cancel if you find you have something else on, we need to know the numbers.

Demonstration classes are just \$10 per person or FREE to members of our Gold club. Membership costs just \$50 once, includes free admission to most classes, a recipe folder and mail out of timetables & newsletters.