

## Hallam Class Timetable

26/2 Hallam Rd

Hallam 3803

(03) 9796 3973

Anne & Geoff Danne (Proprietors)



## Bookings Essential

Hours - Tue - Fri 9am-5pm

Sat Morning 9am-12noon

(Sorry no children please)

Date/Time	Class Description Apr-Jun 2010
Thu 22 <sup>nd</sup> Apr 1pm or 7pm	Lemon Twist with Sour cream Sauce and Soup and Dip Bread Bowls
Wed 28 <sup>th</sup> Apr 1pm or 7pm	Scrumptious Choc Mudcake with fancy decorations using choc collars, moulds and transfers etc
Sat 8 <sup>th</sup> May 1pm	Make your own Ricotta and then use it to make a chocolate Ricotta cheesecake and spinach and ricotta Involtni.
Wed 12 <sup>th</sup> May 1pm or 7pm	Apple and Custard Scrolls and Fruit Mince Slice
<i>Sat 22<sup>nd</sup> May 2pm</i>	<i>Gluten Free Bread – demonstration of our new GF bread mix – Vienna bread, rolls, pizza etc 1 hour.</i>
Tue 25 <sup>th</sup> May 1pm or 7pm	Doughnuts and chocolate filled Buchteln.
Sat 29 <sup>th</sup> May 1pm	Yummy Biscuits – Nut clouds, Spicy, savoury Biscuits and Rocky road slice
Sat 5 <sup>th</sup> Jun 1pm – 4pm Just \$70 – very limited spaces	<b>ADVANCED HANDS ON BREADMAKING – 3 HRS.</b> Learn how to make Danish/Croissant dough, then make your own Filled Danishes and Croissants. <b>And advanced shaping techniques for bread rolls.</b>
Wed 9 <sup>th</sup> Jun 1pm or 7pm	Date and walnut loaf, Old-Fashioned Boston Bun, Jam Roly Poly.
Sat 19 <sup>th</sup> Jun 1pm	Pear & Ginger Cake, Savoury & Sweet Piadina and Lavash.
Thu 24 <sup>th</sup> Jun 1pm or 7pm	<b>Basic Breadmaking Demonstration – learn to make-loaves, rolls, coffee scrolls, garlic pullaparts etc. 2 hrs</b>

[www.themixingbowl.com.au](http://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, recipes and mail out of timetables & newsletters.