

Hallam Class Timetable

25/2 Hallam Sth 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 Jun-Sep 2010
Thu 24 th Jun 1pm or 7pm	Basic Breadmaking Demonstration – learn to make loaves, rolls, coffee scrolls, garlic pullaparts etc. 2 hrs
Thur 1 st July 1pm or 7pm	English Muffins and Cranberry or Onion Bagels
Sat 10 th July 1pm	Caramel & Apple tea-ring, Tuna or Chicken stuffed Bread Rolls
Wed 14 th July 1pm or 7pm	French sticks made into Garlic Bread or stuffed with Savoury Mousse, Friands.
Sat 24 th July 1pm-4pm \$70	HANDS ON BREADMAKING FOR BEGINNERS – 3 HRS. Mix dough, then make cheese & bacon rolls, coffee scrolls, loaves and pullapart.
Tue 27 th July 1pm or 7pm	Pumpkin Paradise – Pumpkin Scones, Pumpkin Frittata and Sweet Pumpkin Pie with Pumpkin Seed Praline.
Sat 7 th Aug 1pm	Golden Syrup Dumplings and Pizza Bread Twisters
Thu 12 th Aug 1pm or 7pm	Fabulously Famous French Macaroons, and Orange & Cumin bread.
Tue 17 th Aug 1pm or 7pm	*Due to High Demand REPEAT * Make your own ricotta class. Ricotta and Spinach Involtini and Choc Ricotta cheesecake.
Wed 25 th Aug 1pm or 7pm	Old-fashioned Sultana Patty Cakes & Panzarotti filled with Blue cheese and walnuts.
Thur 2 nd Sep 1pm or 7pm	Citrus Mille Feuille (posh Vanilla Slice), Spicy Dutch Biscuits.
Sat 4 th Sep 1pm – 3pm \$70	Hands On Fillo – learn to make loads of sweet and savoury Fillo treats –spanikopita style triangles, spring rolls, baklava, etc

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, recipe handouts at classes and mail out of timetables & newsletters.

Hallam Class Timetable

25/2 Hallam Sth 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 Jun-Sep 2010
Thu 24 th Jun 1pm or 7pm	Basic Breadmaking Demonstration – learn to make loaves, rolls, coffee scrolls, garlic pullaparts etc. 2 hrs
Thur 1 st July 1pm or 7pm	English Muffins and Cranberry or Onion Bagels
Sat 10 th July 1pm	Caramel & Apple tea-ring, Tuna or Chicken stuffed Bread Rolls
Wed 14 th July 1pm or 7pm	French sticks made into Garlic Bread or stuffed with Savoury Mousse, Friands.
Sat 24 th July 1pm-4pm \$70	HANDS ON BREADMAKING FOR BEGINNERS – 3 HRS. Mix dough, then make cheese & bacon rolls, coffee scrolls, loaves and pullapart.
Tue 27 th July 1pm or 7pm	Pumpkin Paradise – Pumpkin Scones, Pumpkin Frittata and Sweet Pumpkin Pie with Pumpkin Seed Praline.
Sat 7 th Aug 1pm	Golden Syrup Dumplings and Pizza Bread Twisters
Thu 12 th Aug 1pm or 7pm	Fabulously Famous French Macaroons, and Orange & Cumin bread.
Tue 17 th Aug 1pm or 7pm	*Due to High Demand REPEAT * Make your own ricotta class. Ricotta and Spinach Involtini and Choc Ricotta cheesecake.
Wed 25 th Aug 1pm or 7pm	Old-fashioned Sultana Patty Cakes & Panzarotti filled with Blue cheese and walnuts.
Thur 2 nd Sep 1pm or 7pm	Citrus Mille Feuille (posh Vanilla Slice), Spicy Dutch Biscuits.
Sat 4 th Sep 1pm – 3pm \$70	Hands On Fillo – learn to make loads of sweet and savoury Fillo treats –spanikopita style triangles, spring rolls, baklava, etc

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, recipe handouts at classes and mail out of timetables & newsletters.