

## 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 Sep-Oct 2010
Thu 16 <sup>th</sup> Sep 1pm or 7pm	Easy Focaccia, Pita bread and Make your own dips – Baba Ganoush or Beetroot dip etc.
I will be running a Chocolate Making Spectacular at the Casey Cake Decorator's Society. The Old Cheese Factory in Berwick is the venue 1pm to 3.30pm Sat 18 <sup>th</sup> Sept. \$10 per head for an afternoon of fun, scrumptious treats and great sponge and chocolate ideas. Ring Lyn Rattle 9705 7837 to make a booking.	
Wed 22 <sup>nd</sup> Sep 1pm or 7pm	Yo Yo biscuits, Date Slice And Giant Fruit & nut cookies.
Sat 25 <sup>th</sup> Sep 1pm to 3pm	\$70 per person - Hands on Breadmaking – Finger buns and lemon & Coconut scrolls, Calzones and Pizzas etc.
Tue 28 <sup>th</sup> Sep 1pm or 7pm	Mexican Savouries – make your own tortillas, and Tostadas.
Thu 7 <sup>th</sup> Oct 1pm or 7pm	Continental delights – Toffee topped, decadent custard Crème Brûlée side by side with a French Berry Tart & Crème Fraiche.
Sat 9 <sup>th</sup> Oct 1pm	<b>Free Basic Breadmaking “Blokes” are <u>very</u> welcome. Learn to make loaves, rolls, garlic pizza, pullaparts etc</b>
Wed 13 <sup>th</sup> Oct 1pm or 7pm	Streusel layered Kugelhopf cake, Savoury Potato & Onion filled Gozleme.
Tue 19 <sup>th</sup> Oct 1pm or 7pm	Chocolate Brownies and Choc nut and Cherry Cookies -
Sat 23 <sup>rd</sup> Oct 1pm- 3pm	Hands on Chocolate Making \$70 per person. Have a great time making your own choc truffles, decadent dessert etc.
Thu 28 <sup>th</sup> Oct 1pm or 7pm	Gluten Free Bread making – using our great new GF Bread mix. I'll make a fruit loaf, High tin loaf, and even make fresh Pasta.
Sat Nov 6 <sup>th</sup> 1pm	Pasta and Pesto – learn how to make your own pasta, pumpkin Ravioli and fresh pesto.

[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, 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 Sep-Oct 2010
Thu 16 <sup>th</sup> Sep 1pm or 7pm	Easy Focaccia, Pita bread and Make your own dips – Baba Ganoush or Beetroot dip etc.
I will be running a Chocolate Making Spectacular at the Casey Cake Decorator's Society. The Old Cheese Factory in Berwick is the venue 1pm to 3.30pm Sat 18 <sup>th</sup> Sept. \$10 per head for an afternoon of fun, scrumptious treats and great sponge and chocolate ideas. Ring Lyn Rattle 9705 7837 to make a booking.	
Wed 22 <sup>nd</sup> Sep 1pm or 7pm	Yo Yo biscuits, Date Slice And Giant Fruit & nut cookies.
Sat 25 <sup>th</sup> Sep 1pm to 3pm	\$70 per person - Hands on Breadmaking – Finger buns and lemon & Coconut scrolls, Calzones and Pizzas etc.
Tue 28 <sup>th</sup> Sep 1pm or 7pm	Mexican Savouries – make your own tortillas, and Tostadas.
Thu 7 <sup>th</sup> Oct 1pm or 7pm	Continental delights – Toffee topped, decadent custard Crème Brûlée side by side with a French Berry Tart & Crème Fraiche.
Sat 9 <sup>th</sup> Oct 1pm	<b>Free Basic Breadmaking “Blokes” are <u>very</u> welcome. Learn to make loaves, rolls, garlic pizza, pullaparts etc</b>
Wed 13 <sup>th</sup> Oct 1pm or 7pm	Streusel layered Kugelhopf cake, Savoury Potato & Onion filled Gozleme.
Tue 19 <sup>th</sup> Oct 1pm or 7pm	Chocolate Brownies and Choc nut and Cherry Cookies -
Sat 23 <sup>rd</sup> Oct 1pm- 3pm	Hands on Chocolate Making \$70 per person. Have a great time making your own choc truffles, decadent dessert etc.
Thu 28 <sup>th</sup> Oct 1pm or 7pm	Gluten Free Bread making – using our great new GF Bread mix. I'll make a fruit loaf, High tin loaf, and even make fresh Pasta.
Sat Nov 6 <sup>th</sup> 1pm	Pasta and Pesto – learn how to make your own pasta, pumpkin Ravioli and fresh pesto.

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