

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 Nov 2010 - Jan 2011
Thu 18 th Nov 1pm or 7pm	Yummy Brunch Easy Spinach and bacon quick breads, and Egg and Bacon tartlets.
Sat 20 th Nov 1pm –2.30pm	Mini Decorated Christmas cakes, Pudding and Tiny Brandied Mince tarts. Also introducing some great new icing transfers.
Thur 25 th Nov 1pm or 7pm	Confectionery – Nougat, Turkish Delight and Nutty Gifts.
Christmas Holiday Notice Both shops will be open until 5pm on Thurs 23 rd Dec, then closed for our annual holiday. We will reopen on Tuesday 18 th Jan 2011. We will also be closed on Australia Day, Wed 26 th Jan 2011.	
Tue 30 th Nov 1pm or 7pm	Super class – 1½ hours Decorated Gingerbread houses, trees and biscuit ornaments, as well as Chocolate trees and houses.
Wed 8 th Dec 1pm or 7pm	Christmas “Croquembouche” starting with a rocky road or hedgehog tower and using meringues or cream puffs.
Sat 11 th Dec 1pm	Super Saturday and Gadget Day – great Bargains just for GOLD CLUB MEMBERS and demonstrations of a heap of our great gadgets and products as well as some Edible gifts.
Thu 16 th Dec 1pm or 7pm	Fabulously fashionable ways to serve tiny desserts at Christmas parties. – lemon meringue and pannacotta etc.
Tue 21 st Dec 1pm or 7pm	Microwave Chilli Jam and Kahlua truffle Centrepiece, Wonderful Christmas fruit and nut bread just great in a Christmas Hamper.
In the New Year we will start again with scrumptious ideas for the summer.	
Thur 27 th Jan 1pm or 7pm	Ice cream balls –baked, fried, choc dipped, pastry wrapped, you name it we’ll try it!!!!!! Glamorous Desserts to die for!!!
Sat 5 th Feb 1pm	Sweet scrolls with a twist – try some Raspberry Roses. Rye bread swirls, delicious but also a great way to really impress!!
T.B.A.	Basic Breadmaking

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.