

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 Jan - Mar 2011
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!!
Sat 12 th Feb 1pm	Summer Party Food - Pavlova Roll, Tasty Tuna Bites and Puff Pastry Savoury Diamonds.
Wed 16 th Feb 1pm or 7pm	Afternoon tea loaves - Cherry Nut Braid or Apple Twist and for dessert some wonderful Lemon Delicious Tarts.
Thu 24 th Feb 1pm or 7pm	Make your own really easy, Mascarpone and Sponge Biscuits then put them together into a creamy, dreamy Tira Mi Su in a choc box.
Sat 5 th Mar 1pm	Serve up a great high tea, Bacon and Leek tart, Savoury Fish Loaf, Toffee Apple Cake.
Wed 9 th Mar 1pm or 7pm	**FREE** Basic Breadmaking Demonstration – learn to make-loaves, rolls, coffee scrolls, garlic pullaparts etc. 2hrs
Thu 17 th Mar 1pm or 7pm	Light and creamy fillings in a Sponge Swiss Roll and a Charlotte Royale dessert made with jam rolls.
Sat 26 th Mar 1pm	Asian savoury finger foods - Thai Chicken Balls, Wonton Wrappers and Gyoza Dumplings.
Tue 29 th Mar 1pm or 7pm	Old-fashioned British favourites - Yorkshire Teacakes and Bath Buns (like cream buns). And yummy Italian bikkies Baci da Dama.
T.B.A.	Easter classes
T.B.A.	Hands On Classes - as required.

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 \$60 once, includes free admission to most classes, recipe handouts at classes and mail out of timetables & newsletters.