

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 Aug - Sep 2011
Wed 24 th Aug 1pm or 7pm	Seriously delicious breakfast breads - Dutch Fruit Loaf and Old English Malt Loaf.
Thur 1 st Sep 1pm or 7pm	Yeast raised doughnuts and Fruit Filled Buchteln (oven baked "doughnuts")
Sat 10 th Sep 1pm	"C" is for chocolate and Cheesecakes - incl New York Baked Cheesecake and loads of other sweet treats. 1½ hrs
Thu 15 th Sep 1pm or 7pm	Savoury and spicy, these cheese straws are delicious at parties and kids of all ages love a cool and creamy red jelly slice.
Sat 17 th Sept 1pm to 3.30pm. I will again be running a Chocolate Making Spectacular at the Casey Cake Decorator's Society. The Old Cheese Factory in Berwick is the venue. Just a small fee for an afternoon of fun, scrumptious treats & great Halloween themed chocolate ideas. Rocky Road Graveyard - Scary House etc Ring Lyn Rattle 9705 7837 to make a booking.	
Wed 21 st Sep 1pm or 7pm	Super easy sweet and savoury soufflés, and tasty spring onion quiche.
Sat 24 th Sep 12.30-3.30pm	Hands On Breadmaking. Including some really, basic Sourdough techniques. Make crusty loaves, rolls and Pizza. 3hrs Just \$75
Tue 27 th Sep 1pm or 7pm	A Special class that is Free - Breadmaking Demonstration but using Spelt Flour, learn to make- loaves, rolls, garlic pullaparts. 1½ hrs Also bake biscuits & pastry using spelt flour.
Sat 1 st Oct 1pm to 4pm. I have been invited to present a Chocolate and Sponge Spectacular at the Frankston Cake Decorator's Society. The venue is the Uniting Church hall in Karingal - Cnr Karingal Dve and Lindrum Rd. Check it out, for an afternoon of fun, scrumptious treats & great chocolate, sponge and toffee ideas. \$6.60 per person and a small fee for tea or coffee. Ring 9796 3973 (our Hallam store) to book a place.	
Wed 5 th Oct 1pm or 7pm	Light and moist and old fashioned- Madeira cake, and Garibaldi slice- a sandwich of sweet dried fruit and great pastry.

www.themixingbowl.com.au

Make your Bookings carefully, please ring and cancel if you can't come. Demonstration classes are just \$10 per person or FREE to members of our Gold club.

Gold Club Membership costs just \$60 once, includes free admission to demonstration classes, recipe handouts at classes and notification of new timetables & newsletters.