

## Burwood Class Timetable

1387 Toorak Rd, Burwood Village

Camberwell 3124

(03) 9809 4327

Anne & Geoff Danne (Proprietors)



## Bookings Essential

Hours - Tue - Fri 10am-5pm

Sat Morning 10am-12.30pm

(Sorry no children please)

Date/Time	Class Description Dec 2011- Feb 2012
Thu 1 <sup>st</sup> Dec 1pm or 7pm	Christmas tree fruit mince or savoury scrolls, Savoury Mousse and Italian chocolate and nut Panforte.
Wed 7 <sup>th</sup> Dec 1pm or 7pm	Gifts from the kitchen - Fancy Patterned Forcer Biscuits, Fig/Date/Prune and Walnut Paste. Festive Fruit & Nut Mini Cakes.
Sat 10 <sup>th</sup> Dec 1pm to 3pm	Spectacular Christmas Logs - Midori Sponge Log, Kerstkrans Almond Roll, and Buche De Noel - Yule Log. 2 Hour Special.
Tue 13 <sup>th</sup> Dec 1pm or 7pm	Delightful Finishing touches/gifts - Japonais - meringue biscuits, Kahlua Truffles, Florentines etc.
<b>Christmas Holiday Notice</b> <b>Both shops will be open until 5pm on Fri 23<sup>rd</sup> Dec, then closed for our annual holiday. We will reopen on Tuesday 17<sup>th</sup> Jan 2012. We will also be closed on Australia Day, Thur 26<sup>th</sup> Jan 2012</b>	
Thu 2 <sup>nd</sup> Feb 1pm or 7pm	Great summer picnic foods, Mini Bagels, Chicken and Pistachio filling, Tomato and orange jam.
Sat 11 <sup>th</sup> Feb 1pm 2 hrs	<b>Artisan Breadmaking - covering HOW TO make your own sourdough starter, Italian Biga, Fougasse and Slow Ferment breadmaking.</b>

[www.themixingbowl.com.au](http://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.

## Newsletter Dec 2011-Feb 2012

Hi everyone, this is just a quick note to bring you all up to date. I have run out of time to do a proper job, but I must get this out to the post quickly. Been a few things in the last month that have taken a great deal of my time, some really good some not so great. We are off to New Zealand for our first overseas holiday (Tassie doesn't really count as O/S), it is amazing how much time that has taken to plan and get into place. Really looking forward to that. However a dud new laptop, with annoying intermittent fault, has caused heaps of time to be wasted, repeating work I had already done, getting out my backups, having to use a really old slow laptop to keep up to speed. And a few illnesses within our close family and friends that I had to give a fair bit of time to. I don't need to share the details but it has reminded us to look at our own lives and be more aware of what is really important during the coming Christmas holiday season. Have a **safe, healthy** New Year.