

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 th 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 th 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 nd Sep 1pm or 7pm	Yo Yo biscuits, Date Slice And Giant Fruit & nut cookies.
Sat 25 th Sep 1pm to 3pm	\$70 per person - Hands on Breadmaking – Finger buns and lemon & Coconut scrolls, Calzones and Pizzas etc.
Tue 28 th Sep 1pm or 7pm	Mexican Savouries – make your own tortillas, and Tostadas.
Thu 7 th Oct 1pm or 7pm	Continental delights – Toffee topped, decadent custard Crème Brûlée side by side with a French Berry Tart & Crème Fraiche.
Sat 9 th Oct 1pm	Free Basic Breadmaking “Blokes” are <u>very</u> welcome. Learn to make loaves, rolls, garlic pizza, pullaparts etc
Wed 13 th Oct 1pm or 7pm	Streusel layered Kugelhopf cake, Savoury Potato & Onion filled Gozleme.
Tue 19 th Oct 1pm or 7pm	Chocolate Brownies and Choc nut and Cherry Cookies -
Sat 23 rd Oct 1pm- 3pm	Hands on Chocolate Making \$70 per person. Have a great time making your own choc truffles, decadent dessert etc.
Thu 28 th 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 th 1pm	Pasta and Pesto – learn how to make your own pasta, pumpkin Ravioli and fresh pesto.

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.