



2018

SOURDOUGH

GLUTEN FREE

DUCK, PORK AND QUAIL

TERRINES, SAUSAGES AND PATES

DUDE FOOD

MACARONS AND DESSERTS

Runs from March to November annually

Classes are held on

Wednesdays 6-9pm

(every 2nd and 4th Wednesday of the month)

Sundays 4-7pm

(every 1st and 3rd Sunday of each month)

Costs

Single class \$90 or 2 classes for \$150 (payable in advance)



Thur 26 April - Sourdough
Twists/Baguettes
Donuts
Ciabatta

Sun 06 May - Sourdough
Twists/Baguettes
Donuts
Ciabatta

Wed 09 May - Sourdough
Sour dough Seeds & Flours
Quirks & Cultures
Buns
San Francisco sourdough

Sun 20 May - Sour Dough
Sour dough Seeds & Flours
Quirks & Cultures
Buns
San Francisco sourdough

Wed 23 May - Gorgeous Gluten Free
Pastry/ Biscuits/Macarons
Cakes
Breads

Sun 03 June - Glorious Rich Trio
Duck / Quail / Pork
Terrines / Pates / Sausages

Wed 13 June - Harry Callinan
Thai Classic
Flavours/ History/ Balance

Sun 17 June - Dude Food and Craft
Beer

A collaborative class with the
fabulous Harry Callinan and the
wonderful talented Cameron Scott

Wed 27 June - A Sweet Finish
Enjoy an End of Financial Year
“Sweet finish” with Cameron Scott,
making macarons and desserts

Next Term (seeing out 2018)

Classes will include German, Charcuterie, Cake Decorating and Preserves

**We'll talk, taste and educate with:
Author David Hill (archeology and food)
Dr Ken Hillman (food and medicine)**

**Children's Cooking Classes - Mum's home-cook heroes (taking dinner home) THE
BEST roast chicken and potatoes
Show stopping desserts
Grandmas' legacy - biscuits from around the world**