



**FEBRUARY
2012**
RESERVE TODAY
CLASSES FILL QUICKLY



Unwind with fun and interactive classes for cooking & baking with Bob's natural whole grain products so you can delight your family with . . .
**Stone Ground
Whole Grain Goodness**

♥ **Terrific Teff with Anjali Wynkoop! Thursday, February 2, 2012 • 5:00-7:00 p.m.** We are so excited to welcome Chef Anjali Wynkoop of the **Le Cordon Bleu College** to Bob's Red Mill Cooking School. Anjali has agreed to demonstrate several ways to enjoy our featured grain of the month, Teff. An ancient African grain most often associated with Ethiopian flat bread, Teff is a tasty and nutritious grain that can easily be incorporated into your favorite dishes. Some of Anjali's recipes will include: **Teff and Veggie Sliders on Teff buns, Teff and Sausage Spanikopita**, and to end on a sweet note, **Teff and Cardamom Brittle**.

Supplies to bring: enjoy the sampling!Class Fee: \$40.00

♥ **Delicious International Soups with Laura B. Russell! Thursday, February 9, 2012 • 5:00-7:00 p.m.** Take a trip around the world with cookbook author and columnist **Laura Russell** as she incorporates whole grains and beans into hearty, satisfying soups and accompaniments. We'll start in Africa with a **Moroccan Lentil and Chickpea Soup** followed by a layover in India for **Creamy Curried Millet and Vegetable Soup**. Two stops in South America bring us an addictive tapioca-based **Brazilian Cheese Bread** and **Peruvian Quinoa Chowder**. Back home in the U.S., we'll dig into wedges of **Cornbread** and a chunky **Wild Rice Soup with Smoked Sausage**. Please join us in welcoming Laura Russell to our cooking school while enjoying some of her wonderful dishes!

Note: This is a repeat class from October 2011. This class will fill fast so don't delay in registering!

Supplies to bring: enjoy the sampling!Class Fee: \$40.00

♥ **Best-Ever Gluten-Free Holiday Desserts – with Kyra Bussanich! Thursday, February 23, 2012 • 5:00-7:00 p.m.** Here's how you can **WOW** your holiday guests and family, even those with gluten-free or dairy-free diets with a nationally-acclaimed Pastry Chef **Kyra Bussanich** from Lake Oswego's **Crave Bake Shop** will show you how to create tender, flaky **Sweet Potato Biscuits with Maple Butter**, a lighter-than-air dairy-free **Pumpkin Chiffon Cake**, and outrageous **Truffle Fudge Brownies**. You can also raise a toast with **Champagne Cupcakes** or give thanks in style with stop-in-their-tracks **Pumpkin Cheesecake**. Each dessert is gluten-free, but they're so delicious, your friends and family will **NEVER** know—they'll just want more! **Note:** This is a repeat class from November 2011. This class will fill fast so don't delay in registering!

Supplies to bring: enjoy the sampling!Class Fee: \$40.00

A 10% shopping discount in the Whole Grain Store will be offered during and after classes.



REGISTRATION

Remember . . . Classes fill quickly.

CHECK CLASS(ES)	CLASS FEE
<input type="checkbox"/> Terrific Teff with Anjali Wynkoop! Thurs, Feb 2, 2012, 5:00 - 7:00 p.m.	\$40.00
<input type="checkbox"/> Delicious International Soups with Laura B. Russell! Thurs, Feb 9, 2012, 5:00-7:00 p.m.	\$40.00
<input type="checkbox"/> Best-Ever Gluten-Free Holiday Desserts with Kyra Bussanich! Thurs, Feb 23, 2012, 5:00-7:00 p.m.	\$40.00
<input type="checkbox"/> Check Mailed.....	Total:_____
<input type="checkbox"/> Visa <input type="checkbox"/> MC No. _____	Exp. _____
NAME _____	DAY PHONE _____
ADDRESS _____	
CITY, STATE, ZIP _____	

Cut out registration form, place in envelope and mail to: **CLASSES – BOB'S RED MILL, 13521 S.E. Pheasant Court, Milwaukie, OR 97222**

Classes are held at: **Bob's Red Mill Whole Grain Cooking School, 5000 S.E. International Way, Milwaukie, Oregon 97222**

MAKE CHECK PAYABLE TO: BOB'S RED MILL. Upon receiving your fee we will hold a spot for you. We need three business days advanced notice to issue a refund should you need to cancel. Be sure we have your phone number on your check. Your check will be your receipt. **THANK YOU!**