

WILLIAMS-SONOMA

# Culinary Events

## APRIL 2015 Technique Classes

Our Technique Classes are complimentary and held at your local Williams-Sonoma store. Class sizes are limited. For specific times and more details, please see an associate.



### Cooking from the Spring Farmers' Market

SUNDAY, APRIL 12

Spring farmers' markets are brimming with fresh fruits and vegetables that we've waited for all winter long. We'll showcase this wonderful local produce in a seasonal soup, pasta and stir-fry.



### Coffee — Be Your Own Barista!

SUNDAY, APRIL 19

If all those choices of coffee and machines seem a bit bewildering, this is the class for you! We'll discuss a variety of brewing methods, from pour-over to French press and espresso. You'll taste coffees prepared in different machines, including the new Breville Grind Control Coffee Maker, and discover how various coffee roasts and grinds affect the finished drink. After this class, you'll be a barista in your own home!



### Spring into Action with Vitamix

SUNDAY, APRIL 26

Spring into action with your Vitamix. We've partnered with The Blender Girl, Tess Masters, to give you expert tips and tricks on how to make the most of this powerful machine by preparing delicious and healthful recipes, including soups, smoothies and nut butters.



## April Junior Chef Classes

Join us for an exciting lineup of free cooking classes just for kids!

### Junior Chef: Lunch Box Lessons - Saturday, April 11 at 10am

From veggie sushi and sandwich wraps to colorful fruit kabobs, we'll teach you how to pack the best lunch box ever using the freshest spring produce. And come lunchtime, all your friends will want to trade with you!

### Junior Chef: DIY Homemade Drinks - Saturday, April 18 at 10am

Making fresh fruit and vegetable drinks is a fun and healthful way to entice your kids into the kitchen. Join us and learn how to whip up smoothies, juices, fruit slushies and more.

### Junior Chef: Baking Bundts - Saturday, April 25 at 10am

Bundt cakes are more popular than ever—and you will be, too, when you bake one for your family! In this class, we'll make different flavors and sizes of Bundt cakes, then finish them with three scrumptious glazes: vanilla, chocolate ganache and lemon.

WILLIAMS-SONOMA

cookbook  
club

MEET UP & EAT UP  
AT YOUR STORE

Wednesday,  
May 13  
6 - 8 pm



\$75 per person includes an exciting demonstration by a Williams-Sonoma Culinary Specialist, a generous tasting of all recipes prepared and a copy of April Bloomfield's *A Girl and Her Greens*.

## Win A Cochon555 Dream Kitchen

Enter to win over \$14,000 worth of swag and culinary experiences!

- [1] New Quartz Kitchen Countertop from Wilsonart®  
valued at \$7500
- [1] Williams-Sonoma Open Kitchen Dream-Set  
valued at \$1650
- [1] Block Set of Knives from Shun Cutlery  
valued at \$1750
- [1] ChefsFeed Napa Valley Curated Culinary Crawl  
valued at \$1500
- [1] EPIC PORC Cookbook & [1] Month of worth of Pork  
valued at \$555
- [1] Roundtrip Ticket to attend Heritage Fire in Napa  
valued at \$1100

Visit the website for complete contest details.

Cochon 555 is the country's most talked about culinary competition. Each city hosts an epic 3-day experience showcasing the best bites from emerging chefs behind today's good food movement. Together with notable winemakers, brewers, distillers, and craft food makers, Cochon555 delivers the most authentic culinary experience filled with hyper-local chefs cooking locally raised heritage pigs. If you love action-packed roller-coasters of flavor, delicious food, and bumper-to-bumper heritage pig goodness, clear your weekend calendar, the Cochon U.S. Tour is coming to town.

VISIT THE WEBSITE TO GET TICKETS FOR TODAY'S GOOD FOOD MOVEMENT

[WWW.COCHON555.COM/WIN](http://WWW.COCHON555.COM/WIN)



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