

ONLY AT WILLIAMS-SONOMA

# CULINARY EVENTS

## APRIL 2014 TECHNIQUE CLASSES

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



### Easter Baking April 6

From classic coconut cake to a citrus tart – when serving either Easter brunch or dinner – don't forget your Easter sweets. Join us and learn how to make a flaky tart crust as well as other classic baking techniques.



### Best of Brunch April 13

Wanting to take this year's Easter brunch to a new level – join us and learn how to create classic standards plus some new recipes to add flair to your brunch table.



### Vitamix April 27

*Spring* into action with your Vitamix. Learn how to make delicious dips, nut butters and milks all with your Vitamix. This blender is the chef's choice and will be yours too when you can see all it can do!



## WILLIAMS-SONOMA JUNIOR CHEF CLASSES

Hey, kids! We can show you how fun and easy cooking can be! Learn to prepare (and taste) delicious recipes - from main courses to desserts and snacks.

**Saturday, April 5th – Eggs Are Egg-Strordinary**

**Saturday, April 12th – Easter Cookie Decorating**

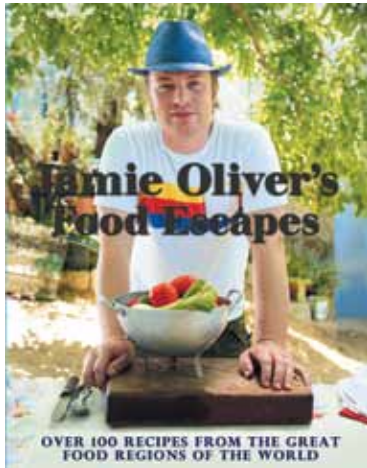
**Saturday, April 26th – Making Fresh Pasta**

Classes are recommended for Junior Chefs between the ages of 6 and 12.



## Cookbook Club

Cook your way through some of our very favorite cookbooks with our Cookbook Club Classes. Learn how to prepare and enjoy several dishes from one of our most popular cookbooks, which you will then get to take home with you!



### APRIL COOKBOOK CLUB

*Jamie Oliver's Food Escapes*  
Wednesday, April 9

*(Fee: \$75 per person; includes cooking class, cookbook and 10% discount after the class)*

Learn to prepare dishes from some of the great food regions of the world, including Italy, France and Spain

#### On the menu:

- Market Salad with Walnuts and Rustic Goat's Cheese Croutons
- Patatas Bravas
- Venetian Style Steak
- The Best Tiramisu

**ENTER TO WIN** over \$3000 of awesomeness!

**COCHON555 DREAM KITCHEN + Punch King Weekend Giveaway**  
presented by Williams-Sonoma, Cochon 555, Breville, Eater, and Breckenridge Distillery

#### PRIZE PACKAGE INCLUDES

- [1] La Caja China #2 Roasting Box from Williams-Sonoma
- [2] VIP Tickets to the Cochon US Tour event of the winner's choice through April 27th, 2015
- [6] Breville products including the Sous Chef food processor, Juice Fountain Elite, Hemisphere Control Blender, Smart Grinder, Smart Oven, and Smart Scoop
- [1] Judges seat at the Punch Kings cocktail event in Denver, CO on June 15th
- [1] Roundtrip airline tickets to Denver, CO for the Punch Kings Finale event
  - [1] Hotel room in Denver, CO for the Punch Kings event
  - Total Approximate Retail Value: \$3,499

COCHON555 is an epic porc feast featuring top chefs preparing whole heritage breed pigs. Together with notable winemakers, brewers, distillers and craft food makers, we create authentic culinary experiences. In each city, five of the best chefs to cook over 1200 pounds of flavor packed dishes from head to toe. Guests of the event vote for the best bite of the day and the winner is crowned the prince or princess of pork. COCHON is coming to town, visit [WWW.COCHON555.COM](http://WWW.COCHON555.COM) to RSVP for today's good food movement.

The Sweepstakes begins at 12:01 a.m. ET on March 17, 2014 and ends at 11:59 p.m. ET on May 25, 2014 [the "Entry Period"]. Entries submitted before or after the Entry Period will not be eligible. Sponsor's computer is the official time-keeping device for the Sweepstakes

**HOW TO ENTER** <http://partners.eater.com/cochon-tour/>



**COCHON555**  
5 CHEFS, 5 PIGS, 5 WINEMAKERS

**WILLIAMS-SONOMA IS A PROUD SPONSOR  
OF THE COCHON555 TOUR**