

ONLY AT WILLIAMS-SONOMA

CULINARY EVENTS

AUGUST 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.



Risotto **Sunday, August 3**

Risotto has earned a place as a legendary Italian dish and is now a favorite outside its homeland as well. Risotto can be embellished with savory ingredients, including cheeses, vegetables, meats and seafood, as well with as sweet additions like dried fruit and chocolate. As you'll discover in this class, risotto will quickly become one of the most versatile and well-loved dishes in your repertoire.



Extra Virgin Olive Oil **Sunday, August 10**

We're highlighting our extensive collection of extra-virgin olive oils certified by the California Olive Oil Council by educating cooks and shoppers on the difference between olive oils, how to taste for quality, and how best to use these fresh, flavorful oils.



Celebrating the Harvest: Apples **Sunday, August 17**

Usher in the bounty of a brand new season with crisp apples! Learn how to make the most of this year's apple harvest. This class will teach you which apples are ideal for cooking, baking or simply enjoying raw as well as teach you how to make delicious apple inspired dishes from homemade applesauce and apple cake to fresh-pressed cider.



Celebrating the Harvest: Artichokes **Sunday, August 24**

Celebrate the second harvest of this spiky seasonal vegetable - the artichoke. In this class, we will teach you how to prep artichokes for both cooking whole as well as using the rich artichoke heart.



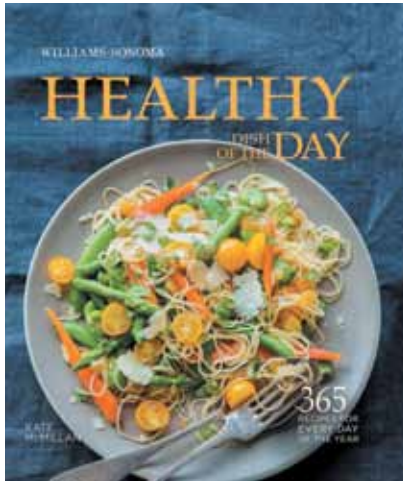
Homemade Pizza Primer **Sunday, August 31**

Focus on making the best pizza possible by mixing and matching seasonal ingredients for custom-made pies every time.



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!



AUGUST COOKBOOK CLUB

Healthy Dish of the Day
Wednesday, August 13

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

Let's cook our way through one of our favorite new cookbooks, Healthy Dish of the Day, a collection of 365 healthy and delicious meals you will love.

On the menu:

- Farro Salad
- Grilled Naan with Smoky Eggplant Puree and Grilled Onions
- Pan-Fried Turkey Cutlets with Fresh Corn and Tomatoes
- Grilled Fruit Salad



WILLIAMS-SONOMA JUNIOR CHEF CLASSES

This summer, get the kids excited about cooking with our fun and free Junior Chef classes!

I ♥ Zoku - Saturday, August 2 at 10am

This class was such a hit – we're doing it again! If you love slushies, popsicles and ice cream, then you will love Zoku. Join us and learn how to make these tasty treats. We will be taking pre-sale orders so kids can work with their very own Zoku unit and take it home with them after class. Suitable for ages 5-13.

Fruits & Veggies Here & Now! - Saturday, August 9 at 10am

Do you know why it's better to eat fruits and vegetables in season? Join us for this class on understanding the seasons and your food. We'll even teach you how to make a delicious seasonal sweet treat! Suitable for ages 9-13.

Apple Snacks - Saturday, August 16 at 10am

Get ready for back-to-school and learn how to make some great apple snacks. Why settle for simple sliced apples – when you can enjoy apple sandwiches and other tasty apple treats. Join us and learn how! Suitable for ages 9-13.

Build A Better Panini - Saturday, August 23 at 10am

There's a sandwich and then there's a warm, melty and cheesy Panini. Learn how to make delicious panini sandwiches – even a sweet favorite with melted chocolate. Suitable for ages 9-13.

Pizza Dough From Scratch - Saturday, August 30 at 10am

Skip the carry-out pizza and have a pizza party for the whole family. Learn how to make delicious pizza dough – the start of a great pizza. Suitable for ages 9-13.