

WILLIAMS-SONOMA

Culinary Events

MARCH 2015 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.



Spring Baking: Bundt and Layer Cakes SUNDAY, MARCH 1

Welcome the new season with some impressive desserts that are really quite simple to prepare. A Bundt cake makes a statement with very little effort, while a layer cake is a work of art that you can accomplish by mastering a few easy techniques. Join us and learn how.



Spring Roasting SUNDAY, MARCH 8

Whether you're preparing dinner for guests or a weeknight meal for your family, roasting is an ideal cooking technique—it yields foods with a caramelized exterior and tender, juicy interior. We'll cover the basics, from pan roasting individual pieces of meat and vegetables to roasting a holiday ham that will feed a crowd.



Knife Skills SUNDAY, MARCH 15

With spring produce sprouting up at farmers' markets, this is the perfect time to refresh your knife skills. Join us and learn how to chop, slice and dice seasonal fruits and vegetables like a pro. We'll also offer complimentary knife sharpening services in this class.



Easter Baking SUNDAY, MARCH 22

From a classic carrot cake to scrumptious cookies and charming bunny cakes, we'll show you how to bake some sweet Easter treats. They'll make a festive finish to a brunch or dinner, or an egg hunt party for the kids.



Brunch Entertaining SUNDAY, MARCH 29

A casual weekend brunch is a wonderful way to spend time with friends. Discover how to take your brunch fare to a whole new level with classic favorites plus innovative new recipes. We'll also teach you some great make-ahead dishes.



March Junior Chef Classes

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

Lunch Box Lessons: Sandwiches and Wraps - Saturday, March 7 at 10am

Stuck in a lunch box rut? Join us for this series of classes where we'll go beyond the basic PB&J. You'll learn how to make some fun and tasty lunch foods that will satisfy kids and parents alike. Suitable for ages 5 - 13.

52 New Foods Presents Pancake Party! - Saturday, March 14 at 10am


Let's have a pancake party! We'll make the batter and flip some flapjacks. You can personalize yours with some good-for-you foods like walnuts, coconut and flax. We'll also teach you how to make a hazelnut-chocolate spread, to top everything off. Suitable for ages 5-13.

Easter Baking - Saturday, March 21 at 10am

The Easter Bunny will stop in his tracks when he spies this adorable little cake you've baked and decorated in his own likeness! We bet that your parents will ask you to make one for everyone at your holiday table. Suitable for ages 5 - 13.

Eggs-cellent Eggs - Saturday, March 28 at 10am

Eggs aren't just yummy to eat—they're also good for you! Learn some basic egg-cooking techniques plus eggs-traordinary ways to enjoy those hard-boiled eggs that you've decorated. Suitable for ages 5 - 13.



WILLIAMS-SONOMA

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!



-MAY COOKBOOK CLUB-

A Girl and Her Greens
April Bloomfield

WEDNESDAY, MAY 13 AT 6PM

\$75 per person includes demonstration, generous tasting of all recipes prepared and a copy of April Bloomfield's *A Girl and Her Greens*.

In her highly anticipated new book, chef, restaurant owner and author April Bloomfield explores flavorful and unique recipes with vegetables taking center stage. You won't want to miss this opportunity to try some of our favorite recipes from her new book!



Wilsonart® Quartz Countertop



Open Kitchen Prize Package



Block Set of Shun Knives



Heritage Fire, Napa on Aug. 2nd



Culinary Crawl in Napa

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

