

ONLY AT WILLIAMS-SONOMA

CULINARY EVENTS

MARCH 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.



Spring Baking March 2

From little French sponge cakes known as madeleines to citrus cakes - learn how to make delicious baked goods to enjoy - warm and fresh from the oven or on the go.



Weekend Entertaining - Spring Dinner March 9

Spring's long-awaited produce is making its way to markets, so get ready to celebrate its arrival! Learn how to prepare strawberries, peas, asparagus and new potatoes in fresh-tasting dishes that are great for entertaining.



Knife Skills March 16

Spring is just around the corner - it's 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 knife sharpening services in this class.



Cooking What's In Season March 23

As the weather warms, the farmers markets come alive with the first of spring's seasons bounty - from baby artichokes, spring peas, asparagus and fava beans to baby lettuces and greens. Learn cooking methods to best reflect the delicate flavors of the seasons first bounty.



Elevating the Egg March 30

The versatile egg provides a wealth of options for tasty meals. Join us as we transform this humble ingredient into frittatas, eggs Benedict and other eggs-traordinary dishes. They're ideal for a festive brunch yet simple enough to enjoy on weekdays.



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!

MARCH COOKBOOK CLUB

Williams-Sonoma Open Kitchen Series
Wednesday, March 12

(Fee: \$75 per person; includes cooking class, set of two books and 10% discount after the class)

Cooking good food has never been simpler or more delicious. These comfort food recipes showcase basic techniques like frying, braising and baking.

On the menu:

- Southern Style Collard Greens
- Sour Cream Mashed Potatoes
- Spicy Buttermilk Fried Chicken
- Molten Chocolate Cupcakes



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, March 1st – Baking 101**
- Saturday, March 8th – All About Strawberries**
- Saturday, March 15th – Chop & Slice It!**
- Saturday, March 22nd – Let's Stir Fry**
- Saturday, March 29th – Easter Egg Decorating**