

# *LINDA'S KITCHEN*

## *FUN WITH CHOCOLATE*

Judy Pierce will teach about the different types of chocolate, and the proper way to melt and store chocolate. In addition you will have fun learning how to use chocolate molds, make suckers, dip treats such as strawberries, pretzel, popcorn etc.

You will also learn how to make nut and raisin cups and cluster, chocolate lace hearts, and decorative swirls and letters.

You'll enjoy sampling some of Judy's creations and leave with lots of ideas.

When signed up for our class, you receive **20%** off cake decorating and bakeware supplies during the duration of the class.

Cost: \$25.00

Minimum of 4 people to hold the class with a maximum of 8 people.

Call, e-mail or stop in to reserve your spot in one of our classes.

Linda's Kitchen, 137 East Ave., Ste. 40, Tallmadge, OH 44278  
(330) 630-8117

I would like to register for the following Fun with Chocolate Class

\_\_\_\_ Saturday, Feb. 6, 2010 10-12:00

Name \_\_\_\_\_ Daytime Phone# \_\_\_\_\_

Address \_\_\_\_\_

E-Mail address: \_\_\_\_\_

Payment Enclosed: Check# \_\_\_\_\_ Credit Card# \_\_\_\_\_

VISA, Mastercard, Discover, American Express      Expiration Date: \_\_\_\_\_

Note: You won't need to bring any materials to class – this is a demo only class.

