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A division of Hemphill Pty Ltd ABN: 75 077 549 583

SPICE APPRECIATION Class Dates for 2012

Classes are all held at Herbie's premises in Rozelle. Tastings illustrating the uses of spices will be served during all sessions.

“Spice Advice – Food With Flair” with Jacqui: \$50 incl. GST (2 hours). Join Jacqui Newling in Herbie's Spices Spice Advice class. Jacqui demystifies spices, dispels some popular myths, and provides a scholarly understanding on how spices can be used to enhance your meal repertoire. Suited to all levels of culinary skill.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
Sat 11 th 11:00am	Sat 24 th 11:00am		Sat 5 th Sat 26 th 11:00am		Sat 14 th 11:00am		Sat 8 th 11:00am	CRAVE SIFF TBA	Sat 3 rd 11:00am

“Spice Appreciation” with Herbie: \$55 incl. GST (2 hours). Learn about their history, how to understand your spice repertoire, how to store, and how to use spices effectively in everyday cooking.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
	Sat 3 rd 11:00am	Easter	Sat 12 th 11:00am		Sat 7 th 11:00am	Sat 4 th 11:00am		Sat 6 th 11:00am	Sat 10 th 11:00am
Sat 18 th 11:00am		Sat 14 th 11:00am		All Day See Below	Sat 21 st 11:00am	Sat 11 th 6:30pm		Sat 13 th 11:00am	

“Spice Blending Workshop” with Herbie: \$55 incl. GST (2 Hours) Ideally for those who have attended one of the sessions outlined above. Hand grind in pestles and mortars, invent your own spice blend from scratch, with Herbie's guidance. Some of the more unusual spices are introduced and explained.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
	Sat 10 th 11:00am	Sat 21 st 11:00am		Sat 23 rd 11:00am		All Day See Below		Sat 27 th 11:00am	

“All Day Session” with Herbie - Spice Appreciation followed by Spice Blending Workshop \$120.00
(5 hours including light lunch) Spice Appreciation - 10:30am to 12:30pm – Lunch – Workshop 1:30pm to 3:30pm
2 Dates only: Saturday 16th June and Saturday 18th August.

SPICE APPRECIATION / SPICE ADVICE CLASS BOOKINGS

To Book a Class, **please phone (02) 9555 6035** during weekday business hours (10am – 5pm, Mon - Fri)

*Please advise if you have any special dietary requirements/allergies.

Payment in advance is required to confirm your booking.

Cancellations: Please note that you are unable to have fees refunded or move your confirmed date to another date, unless a class is cancelled by Herbie's Spices. You are however welcome to send another person in your place.



Herbie's Spices Spice Appreciation Classes for 2012

1. Spice Advice – *Food with Flair with Jacqui Newling:*

Develop an understanding of spices and how you can use them to stimulate your creativity, and spruce up your culinary repertoire. Jacqui has worked with Herbie's Spices for over 12 years. She is a graduate of the Le Cordon Bleu Masters in Gastronomy Program through Adelaide University. Jacqui guest lectures in food and culture for Macquarie University, and runs a series of Colonial Gastronomy programs with the Historic Houses Trust of New South Wales. Jacqui's Spice Advice class demystifies spices, dispels some popular myths, and provides an understanding of how spices can be used to enhance your cooking repertoire. This two hour Saturday class is suited to all levels of culinary skills and costs \$50.00 including GST.

2. Spice Appreciation. - *An Introduction to Spices with Herbie:*

This is the comprehensive introduction to spices that almost needs no introduction! In this two-hour session Herbie will navigate through the exotic waters of the history of the spice trade. You will learn about many different spices, their origins, how they are processed and traded and most importantly, Herbie will de-mystify their flavours so you will feel comfortable using them in everyday cooking. These sessions are held on Saturdays. This two-hour session costs \$55.00 including GST.

3. Spice Blending. – *A Spice Workshop with Herbie:*

This hands-on workshop is designed for those enthusiasts who have attended one of the first two classes, and still want to come back for more punishment! In the Spice Workshop, Herbie will show participants how to use a pestle and mortar, make a sweet spice blend and then a curry mix. Then everyone will have a go at making their own spice blend, and Liz will cook with a selection of these blends for the group to critique (in a very friendly and unthreatening manner). This two-hour workshop costs \$55.00 including GST.

4. All Day Spice Experience. For the enthusiast who wants to have it all at once. Begin with Spice Appreciation as above at 10:30am, and break for lunch at 12:30pm. After lunch, Spice Blending as above begins at 1:30pm and concludes at 3:30pm. Two days only in 2012.

Bookings do need to be made in advance, based on their popularity in past years, so get in early and secure your places for 2012.

.....and if you are unable to come to one of these classes, please consider:

SPICES - A Spice Appreciation Course on DVD With Ian (Herbie) Hemphill. \$15.00 (incl.GST)

Watch and listen to Herbie as he demystifies their origins, how they get their flavours and how to incorporate these incredible flavours into your everyday meals.....and some exotic ones too! Each chapter in this 3-hour DVD may be selected and viewed when a quick reference is desired, or you may sit back, take out a notebook and pencil, and enjoy your own personal Spice Appreciation Class with Herbie. A 12 page recipe booklet with mouth-watering photos is included with the DVD.

NB. DVD is in PAL format, suitable for computer DVD drives, and DVD players in most countries except North America.