



745 Darling Street Rozelle NSW 2039 Australia Tel: (02) 9555 6035 Fax: (02) 9555 6037
Website: www.herbies.com.au **E-mail:** shop@herbies.com.au
 A division of Hemphill Pty Ltd ABN: 75 077 549 583

SPICE APPRECIATION Classes for 2010

Classes are all held at Herbie's premises in Rozelle (See calendar of dates below). Tastings illustrating the uses of spices will be served during all sessions.

“Spice Advice – Food With Flair” with Jacqui: \$45 incl. GST (2 hours). Spruce up your repertoire with some spicy innovations that are easier than you think – introducing simple tips and techniques to bring flavour to your everyday meals.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
Sat 27 th 11:00am	Sat 27 th 11:00am		Sat 8 th 11:00am	Sat 5 th 11:00am	Sat 3 rd 11:00am	Sat 28 th 11:00am	Sat 11 th 11:00am	Sydney Food Festival	Sat 6 th 11:00am

“Spice Appreciation 1” with Herbie: \$55 incl. GST (2 hours). Learn about their history, how to recognise good quality spices, storage, making spice blends and how to use spices effectively in everyday cooking.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
Sat 13 th 11:00am	Sat 13 th 11:00am	Easter	Sat 15 th 11:00am	Sat 19 th 11:00am	Sat 10 th 11:00am	Sat 7 th 11:00am		Sydney Food Festival	Fri 19 th 6:30pm
		Sat 17 th 11:00am	Fri 28 th 6:30pm						

“Spice Blending Workshop” with Herbie: \$55 incl. GST (2 Hours) Ideally for those who have attended one of the sessions as outlined above. We hand grind in pestles and mortars, make a curry spice blend from scratch, then you invent your own blend and we cover some of the more unusual spices.

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
	Sat 20 th 11:00am		Sat 29 th 11:00am			Sat 21 st 11:00am		Sat 30 th 11:00am	Sat 13 th 11:00am

SPICE APPRECIATION / SPICE ADVICE CLASS BOOKINGS

To Book a Class, **please phone (02) 9555 6035** during 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 2010

1. Spice Advice – Food with Flair

Develop an understanding of spices and how you can use them to stimulate your creativity, and spruce up your culinary repertoire. As a working Mum and Herbie's staff member for 10 years, Jacqui has found spices a valuable way to bring flavour and variety to very simple cooking methods. Jacqui presents easy and accessible ideas to enhance your meals, for family or when entertaining. This class focuses on adventures with food that are tasty, interesting and enjoyable, yet simple to apply at home. This two hour, Saturday class costs \$45.00 including GST.

2. Spice Appreciation 1. - An Introduction to Spices

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 in both the daytime and evening with a liberal sprinkling of Saturdays for all those workers out there who find weekday evenings are just not long enough. This two-hour session costs \$55.00 including GST.

3. Spice Blending. – A Spice Workshop

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.

Bookings do need to be made in advance, so based on their popularity in past years, try to get in early and secure your places for 2010.

.....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)

Let Herbie take you on an exciting journey of discovery into the exotic world of spices. 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! This 3 hour DVD is easy to navigate. Each chapter 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.