CLASS COOKING

May Newsletter

As many of you have heard, Mark and I were given some very challenging news last month. I went into emergency at Peace Health with what we thought was a stroke. A few hours later I was diagnosed with a brain tumor (the bad kind) and had surgery a few days later. Most of the tumor was removed the day before my birthday, and I have been recuperating well since then. We're coming up to the treatment part now which we know will be arduous. I'm getting a second opinion and maybe (hopefully?) treatment at the University of Washington Medical Center soon as well. We're hoping for everything, but we understand the reality of this disease. We're going to throw everything at this including the kitchen sink and see what happens! We're in good spirits and optimistic about what the doctors can do. Meanwhile Emilee is taking over the kitchen administration, in addition to First Fridays and catering for the winery that she has been doing for a while. And Taylor from WildSalt Studio continues to teach her popular cooking classes (see below).

Mother's Day Brunch hosted by Tyler from WildSalt Studio
Saturday, May 11th 1pm to 4pm $99 per person

Come and celebrate being a mom or treat the moms in your life! In this Mother's Day brunch class we'll make and enjoy a springtime brunch menu with bright flavors and easy techniques.

- **Turkish eggs with yogurt, crispy garlic, fresh herbs and naan flatbread**
- **Brown sugar candied bacon**
- **Fresh strawberry scones**

Cooking from 1pm to 3pm. Meal time 3pm to 4pm.

To enjoy wine during classes, the tasting room at Burnt Bridge Cellars will be open and pouring! Enjoy 20% off Burnt Bridge Cellars wine purchased the evening of class.

To register for either class go to: www.WildSaltStudio.com/classes and fill out the form with your information. Thanks and I hope to see you in Class!

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