



April Newsletter



We've really loved having some early spring weather. We have started getting our garden ready including another 2 barrel halves for vegetables. BBC will have barrels for sale soon for your garden needs! Another early spring perk was taking our grandson to see the baby Rhino at the Oregon Zoo. Seeing the mom and baby frolicking was so cute.

As many of you know, Mark and I spent most of November in Chile. As usual we ate a lot! I brought a list of foods with me that were a "must try" in the different regions we visited. We also took a cooking class (but that's another story). In April I will be teaching a hands on class making traditional Chilean dishes.

Tyler will be teaching classes in April and May. She also is holding private classes at Class Cooking. Please contact her if you are interested in gathering your own group to have a cooking class! She teaches many different cuisines. Her website is: wilsaltstudio.com

Traditional Chilean Dishes hosted by Kim Saturday, April 27th 5pm \$95

These are some of the dishes we learned about during our travels in Chile. Pastel de Choclo seemed to be the ultimate Chilean comfort food. Delicious!



- **Chilean Salad**- tomatoes, sweet onion and chiles
- **Ceviche with Leche de Tigre** (lime and coconut milk)
- **Chilean Salsa with bread**
- **Pastel de Choclo**- casserole of beef, currants, chicken, boiled eggs and olives, topped with a ground corn and cream
- **Chocolate Alfajores**- chocolate cookies with dulce de leche and dipped in chocolate



**Italian Class: Hosted by Tyler from WildSalt Studio
Friday, April 19th 5pm to 8pm \$99 per person**

We'll make and enjoy an Italian menu featuring our own handmade pasta!

- **Homemade ricotta gnocchi pasta**
- **Brown butter sage sauce**
- **Burrata, mozzarella, heirloom tomato & basil caprese salad**
- **Sautéed broccolini with lemon breadcrumbs**

Cooking from 5pm to 7pm. Meal time 7pm to 8pm.



**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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