



# Baking classes at The Laughing Geese

Now YOU can learn how to  
bake delicious bread in a wood fired  
brick oven or you can learn to make  
these delicious European pastries



Nick will teach you how to make Focaccia bread,  
hazelnut bread, and bread with sun-dried tomatoes  
or sunflower seeds and another class on pastry.

While the bread or pastry is resting you can enjoy  
a beautiful garden tour and see the produce we  
grow. Also in our little barn theatre you can enjoy  
a short documentary on growing local food

Price: \$85.00 per person,  
**Includes a delicious luncheon & garden tour**  
If you are interested please call Elly or Nick at  
250-746-4510, or e-mail [EllyDV@shaw.ca](mailto:EllyDV@shaw.ca)

