

WILLIAMS-SONOMA

April Culinary Activities

Technique Classes:

This month we are introducing Agrarian Technique Classes.

What is the new agrarian society? People who are involved in growing their own food, playing active roles in building their communities and assuming responsibility for leading healthy lives.

Families are not just eating together—they are collectively making decisions about what foods to eat and where their food comes from, and parents are creating healthier environments for themselves and their children. Our Technique Classes this month will help you “Grow, Cook, Eat” better than ever before!

Complimentary Knife Sharpening Day

April 28; Bring in your favorite knife,* and we will be happy to sharpen it for you.

*One knife per customer. No serrated, ceramic blade, single-beveled or pocket knives please.



What's in Season: Spring Produce April 1

This class will show you satisfying and healthy ways to enjoy spring produce. Learn how to select and prepare what's in season now—your spring grocery shopping will be more interesting and your meals, more delicious!



Cooking with Herbs April 15

When spring arrives, our palates crave fresh, light meals, gently flavored with herbs. Learn how to select, store and cook with herbs. Understand the best time to add herbs in cooking, discover the most popular herbs—and your personal favorites.



Juicing April 29

Join us to discover the power of juicing and how to make it part of your daily life. We'll provide easy recipes, tips and expert advice from Joe Cross, founder of Reboot Your Life™, whose revolutionary juice fast helped him lose over 100 pounds and changed his life.



What We're Reading *Weeknights with Giada*

For the first time, bestselling author and beloved Food Network star Giada De Laurentiis tackles weeknight cooking with recipes that come together quickly—all in her signature fresh style.

Many of our stores will be offering a special cooking class in April which features recipes from this book taught by one of our culinary experts. The class fee of \$75 includes the book with a signed bookplate and a 10% discount the night of the class. Please ask an associate for further details.

SPECIAL EVENT: *Celebrate Earth Day with Us in a Hands-On Workshop!*

Sunday, April 22

If you are an avid gardener or hope to be one, this class will give you an introduction to gardening. We provide Beekman Heirloom seeds, starter pots and soil, and you will go home with five seed starts that you have created during the class. Your \$10 class fee will be donated to the Edible Schoolyard Project. Contact your local store for event times. Reservations recommended since space is limited.

THE EDIBLE SCHOOLYARD PROJECT

For further information about Edible Schoolyard, please visit: edibleschoolyard.org

See calendar on back for additional activity dates.

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	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Seasonal & Celebratory Recipes	1 Technique Class: What's in Season: Spring Produce <i>(Complimentary; reservations recommended.)</i>	2 Meatless Monday— Celebratory Vegetarian Main	3 Inspiring Spring Table Settings	4 Tips & Tricks for Boiling Eggs	5 Stress-Free Desserts for Entertaining	6 Festive Sides for Easter & Passover	7 Holiday Brunch Inspiration
	8 HAPPY EASTER! <i>Check Your Store for Hours</i>	9 Meatless Mondays— Pasta	10 Healthy Breakfasts on the Go	11 Cookbook Club: Weeknights with Giada (selected stores) <i>(Fee: \$75 per person, includes book; reservations required.)</i>	12 Healthy in a Hurry—Lunch Inspiration	13 Weeknight Meals in Minutes	14 Favorite Kitchen Electrics for Busy Families
Casual Entertaining—Brunch Best	15 Technique Class: Cooking with Herbs <i>(Complimentary; reservations recommended.)</i>	16 Meatless Mondays— Brunch Favorites	17 Celebrate National Egg Salad Week— New Flavors for Egg Salad	18 How to Set Up a Brunch Buffet	19 Dazzling Brunch Mocktails	20 Healthy Starts	21 Join Us for Brunch!
	22 Celebrate Earth Day with Earth-Friendly Products Hands-On Workshop: Intro to Gardening: Seed Starting <i>(Fee: \$10 per person; reservations required.)</i>	23 Meatless Mondays— Lentils	24 Sensational Salads	25 Drink Your Veggies!	26 5 Super Foods We Love	27 How to Host a Seasonal Supper Party	28 Stay Sharp with Williams-Sonoma <i>(Bring in one knife for complimentary sharpening.)</i>
Healthy Choices for the Whole Family	29 Technique Class: Juicing <i>(Complimentary; reservations recommended.)</i>	30 Meatless Mondays— Main Meals					

Demonstration Times – Daily at 11 AM unless otherwise noted.
Event dates/times are subject to change.