

BREAD CLASSES ARE BACK, AT THE FARM!

We are so happy to announce the return of our enjoyable and informative Bread Baking Classes, here at Westwind Farm. At all of our classes, we make breads together, doing two different types of contrasting breads, and you take yours home, 2 lb loaves of each, with the recipe, as well. All ingredients used in your breads, such as sugar, cinnamon, fruits, etc., are all certified organic, and our flour is milled from certified organic grains only. All classes are now in the new Mill's brand new and bigger kitchen! Bring a friend and enjoy the afternoon!

- **Sunday, October 21, from 1-4 pm.** We'll be making Fruit-filled All Purpose breads, as well as the crusty & soft in the middle French Country Bread. \$25 each.
- **Saturday, November 17 1-4 pm.** The weekend before Thanksgiving will be our gooey soft Cinnamon rolls, and a whole wheat sandwich bread. This one is \$27 each.
- **JUST ADDED, Saturday, December 1, 1-4 pm** is our 2nd HOLIDAY BAKING CLASS. We'll do Holiday Celebration Bread (or Rolls) and our take on the Crown (Couronne), a ringed filled coffee cake with a choice of flavors. This one is \$27

All classes are pre-register, pre-pay only. Call/email to sign up. Sending a check in the mail or PayPal are both accepted. Call (810) 701-8151 Farm cell, or email themillers@westwindmilling.com