



Foodies Club

Mission Statement:

"to promote community
& fun by way of food"

Our events are always

DONATION ONLY

**All proceeds go toward the next
event.**

**Thank you for your
participation and support.**

Foodies Club invites *WEG Members & Guests* to enjoy

Pizza, Pizza, Pizza!

Thursday, May 18th - 4:00 to 6:00 pm

WEG Dining Room



All welcome. No reservations. Cost: Donation to Foodies Club



The Foodies' Club welcomes you to:

Easter Saturday Brunch & Tea

*Lunch is a meal,
but brunch is a culture.
Brunch is always a good
idea.*

Live, love, brunch.

Cost:

Donation to Foodies Club

*All proceeds go towards next Foodies Event
Thank you for your support!*







Foodies Club *presents* **April's Month of Bread**

Thursday, April 13 Sourdough Boule



Upcoming Classes



Thursday, April 20 English Muffins

11:30 am in the Kitchen & Dining Room

English Muffins are so fun to make and they are not hard. Make use of the starter from the week before and learn how to make these fun breads. If you would rather not have sourdough, you can make some plain ones, or even raisin english muffins.

Thursday, April 27 Artisanal Bread

11:30 am in the Kitchen & Dining Room

When it comes to bread, the term "artisan" doesn't mean any one particular thing. But generally, artisan bread is homemade, fresh, crusty, and deliciously rustic looking. An artisan is a skilled worker, one who works with their hands. But ironically, there isn't much "work" involved with this recipe.



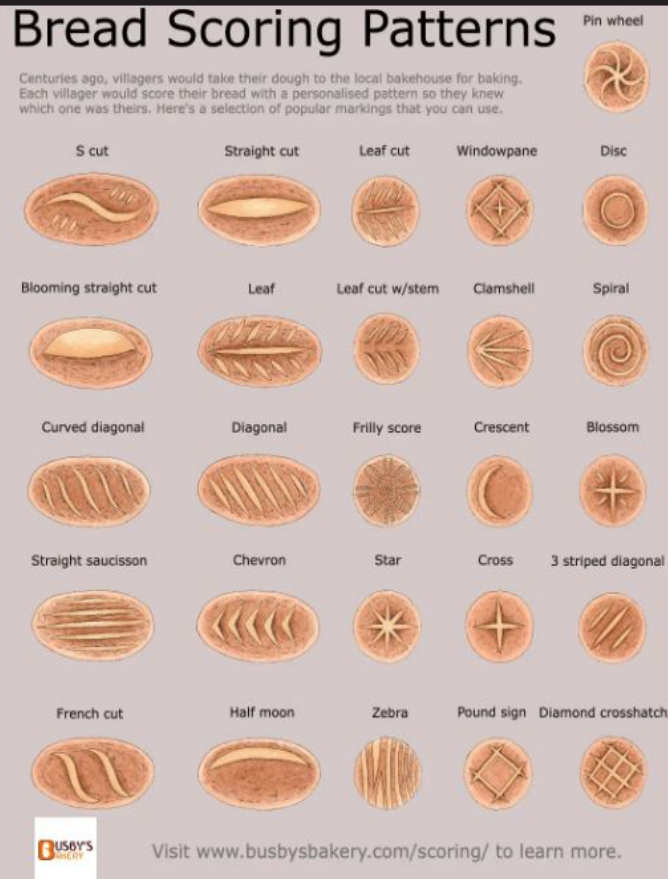
Thursday, May 4 Brioche and Cinnamon Rolls

11:30 am in the Kitchen & Dining Room

Brioche is a French bread, made with an enriched dough. Brioche is basically bread, but (in our opinion) much better! It's a soft, lightly sweet, rich bread, that works in both sweet recipes and savory dishes alike. Brioche is made with an enriched dough, that's what gives it the signature light sweetness and rich taste. It's known for its golden color, soft texture and simply delicious taste. Learn how to make this delight just in time for 'National Brioche Day' on May 14th.

Lesson #1

We learned how to "Score the Bread"



Lesson #2

Shaggy Dough & 'Autolyse'

First stirring flour and water together and then resting; Add starter and salt and rest some more.



WOODBURN ESTATES & GOLF

New Member Welcome





Foodies Club *presents*
Chocolate
"Dip & Doodle"
Thursday, March 16 11:30 am
WEG Dining Room/Kitchen



Chocolate Dip & Doodle Day



The Foodies Club had a day to work with Chocolate. We dipped strawberries and pretzels, learned how to do chocolate transfers on Oreo cookies....and dipped truffles for the New Member meeting! It was a fun day and everyone took home a box of their goodies!



WEG FOODIES' CLUB *presents*

Wednesday
January 25, 2023
1:00 pm
WEG Dining Room

Cost: Donation to WEG Foodies Club

Reservations are highly recommended as seating is limited.
WEG.FOODIES@GMAIL.COM or text to: 541-325-6320



International
High Tea Buffet

England

Classic Scones – with butter/jam

Tea Sandwiches

Spain (Argentina)

Mini Empanadas

Italy

Mini Gorgonzola & Apple Pizzas

Sesame Cookie

France

Chocolate Hazelnut Macarons

Ancient Greece (New York)

Mini Cheesecakes

