

News Release

South Seattle Community College • 6000 16th Avenue, SW, Seattle, WA 98106-1499

FOR IMMEDIATE RELEASE

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Chocoholics Find Home at South Seattle Community College

If you love chocolate, now is your chance to learn the trade secrets and make your own tasty treats – great for gifts and at a fraction of the store-bought cost and better quality.

South Seattle Community College's (SSCC) Continuing Education Department is offering the "Chocolate Truffle Class" for one day only on Saturday, October 26, from 10:00 a.m. to 4:00 p.m. The class, including materials, costs \$93 and will be held in the pastry lab on SSCC's main campus. This is a great opportunity for both beginners and avid cooks to learn about the quality of chocolate and make a box full of incredible truffles to take home.

Students will learn the art and techniques of making their own chocolate truffles, including how to temper chocolate, hand dip centers, and use several different kinds of molds. Students will make a variety of different truffles using methods to flavor the ganaches by utilizing fresh fruits, nuts, essential oils, herbs and spices, and liqueurs.

The class is taught by Bill Fredericks, who has been the owner of a retail/wholesale chocolate supplies business for ten years, and Elizabeth Peckham, who is the chef and owner of Heavenly Chocolates. Bill and Elizabeth have been teaching their popular classes together for four years.

Interested parties can call SSCC's Continuing Education Department at (206) 764-5339 to sign up or for questions.

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For more information call Luisa Motten, Continuing Education, at (206) 768-6782