

Lifestyle series of events:

Moon cake making classes (re-run)



Wish to sweeten your family and friends up with home-made moon cakes at this Mid Autumn Festival? **Sign up to one of the moon cake making classes now as the festival is around the corner!**

	Class A	Class B
Date & Time	22 September 2017, Friday 7:30 pm – 9:30 pm	24 September 2017, Sunday 10:00 am – 12:00 noon
Venue	BM Homemade & Kitchen Unit 402A, Block A, Seaview Estate, 2 Watson Road, Tin Hau	
Class details	Each participant will make: <ul style="list-style-type: none"> ✧ Four pieces of mini traditional moon cakes (white lotus seed paste flavor with/without salty egg yolk); and ✧ four pieces of mini icy moon cakes (sesame and red bean flavors) 	Each participant will make: <ul style="list-style-type: none"> ✧ Eight pieces of mini custard moon cakes
Fee	\$320 (Member) \$360 (Guest)	\$360 (Member) \$400 (Guest)
	<ul style="list-style-type: none"> ✧ A paid participant can bring a child aged under 10 at <u>no</u> additional fee ✧ A child who is over 10 years old has to enrol as a guest. 	
No. of participants	Min. 12 / Max. 16 persons (per class) <i>[not including accompanying children aged under 10]</i> (Subject to cancellation if the min. no. of participants is not reached.)	
Enrolment deadline	6 September 2017	
Online enrolment links	(Class A) OTHR17092202	(Class B) OTHR17092401
Registration	<p>Enroll online or complete the enrolment form and return it with full payment by the enrolment deadline.</p> <p>Enrolments will be accepted on a first-come-first-served basis. Priority will be given to young members in the event of over-subscription (see note 1 on enrolment form).</p>	

