



It's that time



Time for Lefse lesson



It is time once again to have a lefse lesson....**Saturday, November 14, 9:00 am.** Please bring a small amount of riced potatoes (about 4-6 russet potatoes) that have been combined with seasonings and fat (butter, lard, shortening, etc.) **WITHOUT THE FLOUR.** Also bring any lefse tools that you have, griddle, stick, rolling pin, etc.

Because there was so much interest in this class two years ago, I am limiting the class to 10 students. A second class at 11:00 that morning will be added if there are more folks wishing to attend.

Please call Susan at 619-303-5220, or email at happychef5@cox.net to sign up for the class as soon as possible. All lefse made will be sold at the Lille Butikken on November 21.