



Angel Fundraisers Continue



Appetizers That Travel from Chef Adam

Learn all of the tricks a pro uses to prepare appetizers for parties and events during the Holidays. Hands on experience and demonstrations that are sure to give you great ideas.

Chef Adam has a growing following in OC. Adam oversaw catering at the Golden Globe's, People's Choice and has free-lanced for Wolfgang Puck. Don't miss this class .

Thursday, November 3, 6:30 pm - 9:00 pm

Tickets are \$35 - FMV is \$25 and \$10 to CHOC

5205 Orangethorpe, Anaheim

Say you're
running out of ideas
to perk up your
**HOLIDAY
DECORATIONS?**



Let our creative ladies, Flossie Thwing and Sharon Vandermay give you tips to spruce up what you have. Create a bow that actually looks like a bow and more!

Wednesday, November 9

6:30 pm to 9:00 pm

Tickets are \$35

FMV is \$25 - \$10 to CHOC

Location TBD

Twas the night before Christmas. The children all snug in their beds while visions of Cake Pops danc'd in their heads.

Cake Pops Class

Wilton's Decorating Tips for Perfect Cake Pops.

Class taught by Carolyn Krause at her home.

5051 E. Crescent Drive, Anaheim Hills

Thursday, December 8, 6:30 pm to 9:00 pm

Tickets are \$35 - FMV is \$20 and \$15 to CHOC



MAKE YOUR RESERVATIONS NOW

Seating is limited

**contactus@littlestangelguild.org
or phone Karen 949-981-0743**

COMING NEXT YEAR!

Decorating Secrets

Faux Painting

Wine Tasting

Super size Garage Sale

Cooking Classes