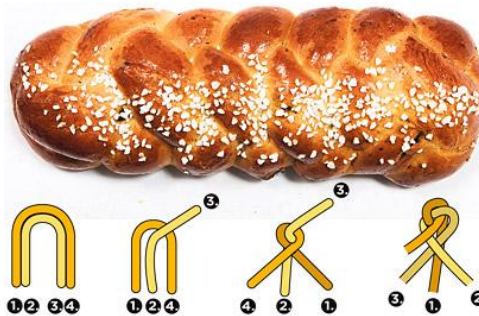




Pictures: Paikalliskehti Joutseno, iltalehti.fi, yhteishyva.fi



# SECRETS OF THE FINNISH BAKING OVEN

Duration	2-4 h
Teacher	Tarja Kuula
Place	Puistokoulu school or by arrangement
Course content	Karelian pies, cabbage pie, four-strand 'pulla' (a dessert bread) and blueberry loaf
Price	35 €/person, minimum 8 persons
Further information	Tony Melville Tel. +358 50 2464 <a href="http://www.tonymelville.net">www.tonymelville.net</a> <a href="mailto:gladstone@kolumbus.fi">gladstone@kolumbus.fi</a>

Ever tried your hand at crimping a Karelian pie? Plaiting a pulla? Or turning out a blueberry loaf? Now's your chance! Secrets of the Finnish Baking Oven introduces you to the tips and techniques involved in making some of Finland's finest traditional delicacies – and much, much more!

## Join in, bring a friend with you!

*We will also be happy to tailor an authentic Finnish cooking experience to the wishes and size of your group! Please contact us for further information.*

**Gladstone Communications Oy**

Yläpaula 6 A  
FI-40250 Jyväskylä  
GSM +358 50 2464  
[www.kolumbus.fi/gladstone](http://www.kolumbus.fi/gladstone)  
Y-tunnus 0984698-5