



August Newsletter

Tyler Anastasio of WildSalt Studio will be teaching a charcuterie class in August. You can find her class information and contact information below:



Charcuterie Styling 101

Friday, August 30th from 5:30-7:30pm

Learn how to style and arrange a photo-worthy charcuterie board that will feed 2-3 people. Charcuterie boards made in class will be taken to-go so they can be enjoyed by you over the weekend!

I will provide a large shareable charcuterie board to be nibbled on and enjoyed during class. Gluten-free cracker options available upon request.

Class is \$99 per person which includes appetizers and desserts to be enjoyed during class, plus your gorgeous charcuterie platter which you will take home to show off to family and friends.

To enjoy wine during classes, the tasting room at Burnt Bridge Cellars will be open and pouring! Enjoy 20% off Burnt Bridge Cellars wine purchased the evening of class.

To register for class go to:
www.WildSaltStudio.com/classes and fill out the form with your information. Or send an email to:
hello@wildsaltstudio.com

Thanks and I hope to see you in charcuterie class!



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