



## Meet the Chef

Surja Tjahaja believes that cooking brings people together. So he has passionately taught classes for over 10 years to develop relationships through gourmet creations that speak through the tummy into people's hearts. Drawing on his cosmopolitan and international living experiences, Surja is well-versed in French, Italian, Japanese, Southeast Asian, and American cuisine. His professional background includes both restaurant ownership and management. See his website at [www.chef2go.biz](http://www.chef2go.biz)

## Registration

COST (per class): \$30 residents, \$35 non-residents; \$5 discount for couples; additional materials fee

REGISTER: Call Parks & Recreation at (503) 557-4700 or go online to [www.westlinnoregon.gov](http://www.westlinnoregon.gov)

*Classes meet at the West Linn Adult Community Center, 1180 Rosemont Rd*

## Upcoming Cooking Classes for West Linn Parks & Recreation

**CLASS:** **Sushi Making with Raw Fish**  
**DATE:** Sunday, January 20, 2013  
**TIME:** 10 AM - 1:30 PM

Back by popular demand, here's another chance for you to learn the ABCs of sushi making. This time with a new twist — we'll be using raw fish! Class covers: selecting the raw materials, preparing the fillings, cooking the flavored rice, making pickled ginger and wasabi. We will make several different types of vegetarian and raw fish sushi. The perfect meal for sushi lovers, so come hungry. Materials fee: \$15

**CLASS:** **Pad Thai**  
**DATE:** Sunday, February 10, 2013  
**TIME:** 10 AM - 1:30 PM

You asked for it! We're going to make two versions of this trendy Thai dish: one with the authentic sauce using tamarind and another version that is popular in the US. You will then decide which version you prefer. Either way you will become a master at making Pad Thai. We will use fish sauce, palm sugar, complex spices, and fresh noodles. A feast awaits. Materials fee: \$5

**CLASS:** **Blado**  
**DATE:** Sunday, March 10, 2013  
**TIME:** 10 AM - 1:30 PM

Ready for something new and exotic? Blado is of the most popular dishes from the Indonesian island of Sumatra. Using the key ingredients of egg and eggplant, you'll learn the techniques for making twice-cooked eggs in a fabulous tomato-based sauce, accented with flavors of lemongrass and kaffir lime. All served with red steamed rice. Materials fee: \$3.



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# West Linn