



THE JAPAN-AMERICA SOCIETY OF WASHINGTON DC

Donburi Class!

Learn about the basics of *dashi*
and how to make *Oyako-don*

Friday, July 15, 2011
6:00PM to 7:30pm
JASW Office
1819 L Street, NW Level 1B
Washington, DC 20036

\$15 JASW Members
\$20 Non-Members



Please RSVP by Tuesday, July 12 at 5PM
Register online at www.us-japan.org/dc
Space is limited.

Join JASW's mini cooking class series on July 15 to learn about the basics of dashi and Japanese condiments. We will apply your newly learned knowledge to make Oyako-don! This chicken-egg combo over rice is a standard Japanese home-made meal. Once you learn the basics, making other donburi dishes is a piece of cake or "*asa meshi mae*" (done before breakfast) as the Japanese say.



This class is generously sponsored by San-J. (www.san-j.com) San-J is renowned for its premium tamari and shoyu soy sauce as well as Japanese salad dressings, rice crackers, and Asian cooking sauces

Donburi Class: Friday, July 15, 2011
\$15 JASW Members/\$20 non-members

Check (*make payable to JASW*) AMEX MasterCard Visa *
Credit Card #: _____ Exp. Date: ___ / ___
Signature: _____
*Credit card registration must include the billing address for the card

JASW Member(s) _____ \$15
 Non-JASW Member(s) _____ \$20

Total amount enclosed: \$ _____

Name: _____ Organization: _____

Address: _____

City: _____ State: _____ Zip: _____ Phone: _____

Fax: _____ Email: _____

Additional Name(s): _____

If you have any questions, please call us at (202) 833-2210 or jaswdc@us-japan.org .
Mail registration with payment to: JASW, 1819 L Street, NW, 1B Level, Washington, DC 20036 or
fax to (202) 833-2456 or register on-line at www.us-japan.org/dc.