Learn Genuine Indian Plant-Based Sacred Diet Cooking!

When: Sun: Mar 19th, 26th, Apr 2nd, 9th Where: 687 W. Villanova Rd, Ojai Ca. Email: brajaranid@hotmail.co.uk **Contact:** Brajarani (805) 640-0405 Time: 2-4pm (Two hours)

Benefits of attending this delicious class...

Improvement to your health & energy levels. Less negative impact to the environment. Learn how to use healthy herbs and spices. Master cooking that is both tasty and nutritious. Take up a diet that will free you from bad karma. Gain clear thinking and greater self awareness. "Loving Animals" will be a way of life not just talk. Your grocery bills will go down. (That's cool!) Your grandmother will be very impressed! Opportunity to meet good, kind, thoughtful people. Everyone will love you at the next pot luck you attend. Gain benedictions from upholding 1st leg of dharma.

"If one offers Me with love and devotion a leaf, a flower, a fruit or water, I will accept it. - Bhagavad Gita as it 9s 9.26

American Vedic Association

Class One:

Why Vegetarian? History & Philosophy How to make fresh curd. (Farmers cheese) Mattar paneer (Milk curd & peas curry) Four Classes

Puries (Fried puffed indian bread)

Class Two:

Dal (Hearty Indian lentil soup) Seasoned Vegetable Rice

How to make ghee (Clarified cooking butter)

Class Three:

Mixed vegetable pakoras (like fried tempuras) Fruit Halava (Sweet semolina cake-like treat.)

How to make home made caramel

Class Four:

Gobi Parathas (Stuffed cauliflower bread) How to make fresh home made yogurt Raita (Yogurt based sauce)

Your Teacher Brajarani Dasi

Cost:

@ \$25 = \$100

Early Sign up

Discount: \$80

A vegetarian from childhood and trained at a young age in the fine art of Indian cuisine. She knows the tips and secrets for fixing an extraordinary Indian meal, handed down to her from her mother as preserved for generations!

