

# London & American Supply Stores

# Knife Sharpening

# Classes

*with* Steve Cullen

**Cost \$20.00**

Are your knives blunt? If you answered yes, then this is the class for you. Learn how to correctly sharpen and maintain your knives. This hands-on class will teach you everything you need to know about keeping your knives in excellent condition. BYO knife & steel.

**The next classes will be held on**

***Friday March 19<sup>th</sup>***

***Friday May 21<sup>st</sup>***

***Friday July 23<sup>rd</sup>***

***Friday September 24<sup>th</sup>***

***Friday November 12<sup>th</sup>***

**Class Times : 12:30pm for 1 hr 15 min**

Bookings Essential. Place confirmed on receipt of full payment.  
Cancellations not refundable

The school is located on level 2, access via stairs only  
Level 2, 483 – 485 Elizabeth Street Melbourne 3000  
Phone 03 9329 1052 Fax 03 9326 5878

**Email [sales@chefsales.com.au](mailto:sales@chefsales.com.au)**

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Knife sharpening available \$5.00 per Knife