



FOR IMMEDIATE RELEASE: December 31, 2011

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Website: <http://tamales-and-gift-baskets.canbyasparagusfarm.com/>

### **Canby Asparagus Farm's Cooking Class, The Art of Making Tamales**

Milwaukie, Oregon, December 30, 2011 – This is a hands on cooking class with a choice of an afternoon or evening class on Monday or Tuesday January 9 or 10, 2012. You will be bringing home a dozen tamales (a \$50 value) included in the price of your class. Register online at the [Cooking Classes Blog](http://tamales-and-gift-baskets.canbyasparagusfarm.com/cooking-classes/) <http://tamales-and-gift-baskets.canbyasparagusfarm.com/cooking-classes/>.

The Canby Asparagus Farm's Casa de Tamales cooking class in The Art of Making Tamales will be held Monday, January 9, 2012 at 12:00 Noon and a second class is available on Tuesday, January 10, 2012 at 7:00 PM at *Canby Asparagus Farm's Casa De Tamales*, 10605 SE Main St., Milwaukie, OR 97222, (503)654-4423.

- Dates: Monday, January 9, 2012 12:00 Noon and Tuesday, January 10, 2012 7:00 PM  
**(Class will last at least 3 hours)**
- Location: *Canby Asparagus Farm's Casa De Tamales*,  
10605 SE Main St., Milwaukie, OR 97222
- Cost: \$125/per person

#### Class Choices:

- Chicken, Pork or \*Vegetarian
- Red or Green Sauce
- Monday January 9, 2012 or Tuesday January 10, 2012

(\*Class for the vegetarian option will be held at the end of the Monday meat class.)

**CANBY ASPARAGUS FARM'S CASA DE TAMALES**  
**10605 SE MAIN ST. • MILWAUKIE, OR 97222**  
**WWW.CANBYASPARAGUSFARM.COM**  
**(503)209-2051 • PRESS@CANBYASPARAGUSFARM.COM**

Future cooking classes will include The Art of Making Chile Rellenos, Tamales, Tacos, Enchiladas and Salsas.

Request notification of future classes at <http://tamales-and-gift-baskets.canbyasparagusfarm.com/cooking-classes/>

For reservations or more information contact:

Canby Asparagus Farm's Casa de Tamales - [cooking-classes@canbyasparagusfarm.com](mailto:cooking-classes@canbyasparagusfarm.com),  
(503)654-4423

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About Canby Asparagus Farm Casa de Tamales: [Canby Asparagus Farm's Casa de Tamales](http://www.canbyasparagusfarm.com) incorporates authentic and fresh ingredients to make outstanding tamales, mole, and chili rellenos. Tamales being our specialty, we will custom make any kind of tamale not on our extensive menu. Featuring hand made tortillas and homemade salsa, Canby Asparagus farm's Casa de Tamales is the closest place in Portland Oregon to Old Mexico.  
<http://www.canbyasparagusfarm.com>

About Christina Carpenter: Christina has developed [Carpenter Creative Solutions](http://www.carpentercreativesolutions.com) with her diverse background in business management that spans more than 25 years. Christina provides inbound marketing and SEO services along with designing content management websites using Joomla and Hubspot. <http://www.carpentercreativesolutions.com>