



Dear Heidelberg Alumni,

The Vancouver Chapter of Heidelberg Alumni Canada (HACA) is pleased to invite you to:

## A Special Kitchen Tour and Tasting at Thomas Haas Chocolates & Patisserie

on Friday, May 3, 2013 at 4:00-5:30 PM at 128-998 Harbourside Drive, North Vancouver, BC

Master Pastry Chef, Thomas Haas will be opening his kitchen to our alumni group for a special tour and tasting. We will learn about the chocolate making process from bean to bar and have the opportunity to taste raw cocoa beans to the finished chocolate.

After the tour, alumni are welcome to purchase coffee, tea and additional treats from the café and store to enjoy with their fellow Heidelberger.

Thomas Haas is a fourth generation pastry chef who grew up in his family's pastry shop in the Black Forest village of Aichhalden, Germany. After graduating as a Master Pastry Chef he went on to apprentice and subsequently work with top chefs. In 1995, Thomas came to Canada as the Executive Pastry Chef at the Four Seasons Hotel. After a detour to New York City, Thomas returned to Vancouver with his wife Lisa, in the fall of 2000. Together they started their own business **Thomas Haas Fine Chocolates and Patisserie** and continue to receive numerous accolades for their outstanding handmade chocolates and pastries.

Cost is \$20 per person (cash only please). Family or friends are welcome, but space is limited so please register with <a href="HACA@alumni.uni-heidelberg.de">HACA@alumni.uni-heidelberg.de</a> at your earliest convenience, but no later than <a href="April 30">April 30</a>, <a href="2013">2013</a>.

We look forward to welcoming you to what is sure to be a fun and delicious event!

Mit freundlichen Grüssen,

Bianca and Melanie Solterbeck Vancouver Regional Co-Chairs Heidelberg Alumni Canada (HACA)