



## BAKE MY DAY

Los Angeles has plenty of sweet shops, cake spots, and bakeries. Many adopt styles and flavors from around the world. It is perhaps the best trademark of LA's approach to baking: it's not tied to any style. Everybody loves the smell of fresh bread from a bakery and today we are visiting some of the most wonderful bakeries in L.A. to sample their delicious baked goods. The international bakeries we will visit include: a Boyle Heights legend, famous for their tamales and conch shell cookies; a popular Cuban bakery with specialties like guava cheese rolls, potato balls, and tres leches cake; and an Asian bakery that makes some of the most addictive breads, buns, and sweets in the game. The tour will also include a stop at a bakery specializing in European-style artisan breads. The secret to these incredible breads is the finest ingredients, the yeast fermenting naturally before baking and the imported European oven that bakes at the highest temperatures. We will stop and enjoy an included lunch at the historic Inn, a charming replica of a cozy Scottish Inn which was established by Lawrence Frank and Walter Van de Kamp, founders of the Van De Kamp's Holland Dutch Bakeries. Lastly, we will sample baklava at a family-owned bakery. Just like in the old country, this family recipe is made by hand using the finest quality ingredients.

*Please make you lunch choice when signing up - choose from a turkey or prime rib sandwich*

*Tour includes: Deluxe Motorcoach, bakery treats at each stop, lunch at Tam O' Shanter with your choice of a turkey or prime rib sandwich and tour guide.*

**THURSDAY, SEPTEMBER 28, 2023**

**BOARD AT 8:15 AM - DEPART AT 8:30 AM - RETURN AT 5:30 PM**

**FOR RESERVATIONS CALL HELEN**

**(805) 482-5269**

**COST: \$128.00 (MEMBERS)**

**\$143.00 (NON-MEMBERS)**

**DEADLINE: AUGUST 28, 2023**

**PLEASE MEET  
AT THE  
CAMARILLO LIBRARY  
AT 8:15 AM**

