



Karida's School of Orientale Dance -----Studio News-----



January - February 2009

Upcoming Events:

Free Bellydance lesson! Saturday, January 3
10:00 - 11:30 am (Snow date: Sun, Jan 4)

This will be a basic introductory lesson - aimed at new dancers who have no prior experience. RSVP's requested. Reply to: karida@karidazahava.com

Introduction to Veil Work Saturday, January 31
10:00 - 11:30 am Cost: \$10/\$12 (Snow date: Sun, Feb 1)

This will also be a basic lesson - no experience necessary. Some loaner veils will be available, or bring your own of 3yds (45 in. wide) chiffon fabric.

Introduction to Balancing Saturday, February 28

See our updated website, now with easier navigation!
www.karidazahava.com

Spring 2009 Choreographies:

(Classes begin the week of January 12-16!)

Level One Bellydance:

Wed 5:30 & Thurs noon: Ela Hiya (NEW!)
Tues 7:00 & Fri 4:45: I Wanna See You Bellydance

Level 2 Turkish (Mon 5:30): Two Gypsies

You will need finger cymbals and a big ruffled skirt for this class.

Level 2 Bellydance (Thurs 4:45): Inspiration

A vibrant choreography by Jasmine Jahal.

Level 3 Beledi (Tues 5:30): Agre Dagindum Uktum

AKA: the 'train wreck' cane dance.

Intro to Bellydance: (Thurs 6:15): Gabe's Cat

Bollywood: (Wed 7:00) Aa Tajar Hoja

Laurel V Grey's choreography from Asoka, in preparation for Laurel's visit in Summer of 2009. This choreography will be performed in our Gala showcase!

Don't forget our "Take Two" Special:
register for any 8-week class and
choose a second class for half price!
(classes must run concurrently)

Extended Registration Week hours:

Mon, 1/5 - Tue, 1/6: 2:30 - 7:00 pm

Wed, 1/7: 2:30 - 5:30

Thu 1/8 - Fri, 1/9: 2:30 - 7:00 pm

Regular Office hours resume Mon, Jan 12

Recipe:

Baklava

3 sticks melted butter	1 pkg filo dough
1 lb chopped walnuts	1 tsp. cinnamon
2 tsp sugar	1 1/2 cups sugar
1 T. honey	1 cup water
	2 tsp. lemon juice

Butter an 8x8 inch baking pan. Place a sheet of pastry in the pan and brush with melted butter. Repeat with 9 more sheets of pastry. Combine the chopped nuts, cinnamon and 2 tsp sugar and spread half of the mixture over the pastry. Place 4 more sheets of pastry and butter, and cover with rest of nut mixture. Cover with remaining pastry, buttering each sheet and top. Bake at 325 for 1 hour.

While pastry is baking, combine sugar, honey, water and lemon juice in a pan and boil until thick. Allow to cool. When baklava comes out of the oven, while hot cut into squares or diamonds and drizzle honey syrup over. Cool and share!

\$5

Refer a Friend!

\$5

Clip this coupon and enter your name below - give to a friend and if they turn the coupon in when registering for class (new students only), we'll not only give them \$5.00 off, we'll also mail you a gift certificate worth \$5 for each referral that may then be applied towards your next class!

(Certificates will be mailed after the first week of classes as registrations are confirmed)

Referred By: _____

Good at:

Karida's School of Orientale Dance
1432 E Sangamon Ave., Springfield IL