


THE WEEKENDER

This Week's Weather and Events

September 28, 2018


Texas Intensive English Program
1103 W. 24th Street, Austin, Texas 78705, USA

The Weekender is also available online and on Facebook.
<http://tiec.org/tiep/pdf/weekender/>
<http://www.facebook.com/TexasIntensiveEnglish>

Fri, 9/28

86° | 71°
Rainy

Sat, 9/29

84° | 71°
Thunderstorms

Sun, 9/30

86° | 71°
Rainy



Saturday September 29th from 1 until 8pm

Sahara Lounge
1413 Webberville Road
Austin, TX 78721

International Multicultural Community will host an artists' market on the patio and incredible live music and dance programming inside!

1-1:30 Afro-Jazz featuring Ibrahim Aminou on Kora
1:45-2:30 Ley Line (duo) - world folk
3-3:45 Julie Slim & Rendezvous - international jazz
3:45-4:15 David Sha - hip-hop
4:15-5 Flying Balalaika (trio) - Russian gypsy
5-5:30 Bellydance with Rania
5:30-6:30 Sitarji - Indian Raga fusion
6:30-7 Preya Mangalat Patel of the Devi School of Dance - classical Indian dance
7-8 The Crying Monkeys - Brazilian choro

We encourage you to wear your International Multicultural Attire (this is not a must but it will be great if you come out looking dope representing any culture...(We will have photographers on sight)

RSVP on [Eventbrite.com](https://www.eventbrite.com)



Saturday, September 29th
5:00 PM – 11:00 PM CDT

Scholz Garten & Saenggerrunde Halle
1607 San Jacinto Boulevard
Austin, TX 78701

Celebrating Central Texas German heritage with ALL-YOU-CAN-EAT sausage, bier tastings, contest stage, bowling & live music from the Austin Polka Band and the Chainlink Band!

AustOberfest was named the 2017 Food & Wine Magazine "Best Oktoberfest in America"

Tickets \$25-50



Yoga and Mimosas!

Sat, September 29, 2018
9:00 AM – 10:00 AM
FREE! ID required for mimosas.

Fareground
111 Congress Ave
Austin, TX 78701

Looking for something fun this weekend in Austin? Why not learn a new skill!



DIY COCKTAILS

This "DIY Craft Cocktail class" will meet your needs and more! You will have an opportunity to craft three cocktails during this hands-on experience to learn the craft of mixing, stirring, garnishing and last but not least, the art SHAKING!

We will provide heavy appetizers from area restaurants to keep you satisfied during your DIY journey.

How it'll work: The event is divided into three groups at 6:00 pm, 6:30 pm, and 7:00 pm with a maximum 10 people per time slot.

With a limited class size, you'll have a chance to interact with the mixologist directly with a detailed description of each spirit.

Sat, September 29, 2018
6:00 PM – 9:00 PM
\$35, 21+ only with ID

The Studio
2400 East Cesar Chavez, Suite 212
Austin, TX 78702



INTRO TO WEAVING

You'll get three hours of instruction as you learn to warp your artisanal loom, plain weave, rya knots, soumak, how to avoid the dreaded hourglass shape, and how to achieve a variety of designs using the stitches taught in class.

Your purchase includes:

- one hardwood lap loom, handmade in the Ozarks
- one weaving sword
- one wooden needle
- one tapestry needle
- warp, dowel, tote bag
- a wide selection of natural fibers in color
- full color .pdf workbook to reference at home

Sun, September 30, 2018
5:30 PM – 8:30 PM
\$130

Broad Studios
1023 Springdale Rd.,6D
Austin, TX 78721



L'Oven Artisan Bread Class

Sun, September 30, 2018
2:30 PM – 6:30 PM
\$90

Confituras Little Kitchen
2129 Goodrich Avenue
Austin, TX 78704

Join L'Oven bread baker Abby Love for a hands-on artisan bread making class where you will cover everything from heritage flours, slow ferments, and working with a natural yeast starter to the basics of kneading, shaping, and baking several different loaves. Understanding a little of the science behind bread-baking improves your chances of making a delicious and successful loaf every time, so plan on taking home some chemistry knowledge as well.

Students will learn the difference between stone-milled and store-bought flours, and have an opportunity to work with freshly milled grains from our own local grain mill, Barton Springs Mill. You'll take home a naturally leavened sourdough loaf, a commercially yeasted (hybrid) sandwich loaf and an additional dough to bake on your own!

Fresh breads and snacks for nibbling will be provided but BYOB is encouraged for prime Sunday afternoon fun. Tickets are non refundable but definitely transferrable up to 5 days before the class date.

This class is for all levels, so don't be intimidated! If you want to make better bread, this is the class for you!
