



## Culinary

### Soups On! **New!**

Soup can be anything you want it to be: quick, hearty or light. It's the perfect answer to feeding a crowd or for feeding a few. Once you've mastered the basics you can experiment endlessly with your favorite vegetables, beans, and meats to make tasty soups in no time. Nothing beats homemade soup, and making it is easier than you think!

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 Thu., Sept. 24 – Oct. 8 (3 classes), 7 – 10 p.m. \$149 (materials included). Facilitator: Chef Bob Arniel.

### Appetizers **New!**

Appetizers come in all shapes and sizes. Join Chef Arniel for a fun-filled session and learn how to prepare a wide array of elegant appetizers that will be sure to impress! Sample your own creations!

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 Wed., Oct. 28 – Nov. 18 (3 classes/no class Nov. 11), 7 – 10 p.m. \$149 (materials included). Facilitator: Chef Bob Arniel.

### Pasta Making "Tradizionale" **New!**

Who can resist delicious comfort food like fettuccini, stuffed pasta and even chocolate pasta. And when it's homemade pasta – with complementary sauces – it's even more irresistible. Join Chef Hender and learn to make pasta—and some delectable complimentary sauces—the traditional way!

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 Thu., Oct. 15 – 22 (2 classes), 7 – 10 p.m. \$139 (includes materials). Facilitator: Chef Nick Hender.

### Let's Do Brunch!

Set the tone for a wonderful day with your family and friends. Learn new and unique brunch dishes that will tantalize the taste buds of your guests, along with ways to add a splash of interest and color to traditional favorites.

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 Wed., Oct. 14 – 21 (2 classes), 7 – 10 p.m. \$129 (includes materials). Facilitator: Chef Roary MacPherson.

### Hot Off the Grill . . . for Fall

Who says BBQ-ing is only for summer? You'll pick up a heaping helping of BBQ tips and techniques for the grilling of meats, seafood and vegetables. And you get to eat everything that comes off the "barbie". Great Experience! Great Food! Great Fun!

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- Section 1  
 Wed., Sept. 23 and 30 (2 classes), 7 – 10 p.m. \$129 (includes materials).
  - Section 2  
 Sun., Sept. 27 – Oct. 4 (2 classes), 1 – 4 p.m. \$129 (includes materials).  
 Facilitator for both sections: Chef Nick Hender.

### Baking 101 **New!**

Homemade bread, warm apple pie, mouth-watering cookies and other sweet indulgences.... Making you hungry? So get baking! Join Chef Hender and find out just how easy baking can be. And all just in time for Christmas! The only thing more fun than the baking is the eating.

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 Thu., Nov. 26 – Dec. 3 (2 classes), 7 – 10 p.m. \$129 (materials included). Facilitator: Chef Nick Hender.

Fabulous recipes, lots of information, enjoyable evening, relaxed atmosphere.... I learned a lot!

Let's do Brunch; Spring 2009

### Mastering Pastry-Making with a Pastry-Making Master **New!**

A unique opportunity to work with internationally recognized and award-winning pastry master, Chef Angie Ryan. Following an introduction by award-winning chef de cuisine, Roary MacPherson, you'll spend the afternoon with Chef Ryan learning how to create pastries that will wow your family and friends. Includes techniques in cake decorating and other pastry-making skills.

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Sun., Nov. 1 (1 class), 1 – 4 p.m. \$99.

Facilitator: Chef Angie Ryan.

### Meat Cutting and Butchery **New!**

Turn a side of beef into juicy steaks, ribs and roasts. Or turn a whole chicken into halves and quarters suitable for those much-savoured roast chicken recipes. Under the watchful eye of Chef Hender, you'll learn the tricks of the meat-cutting trade in transforming large cuts of pork, beef and chicken into suitably sized servings.

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Thu., Sept. 24 (1 class), 7 – 10 p.m. \$99 (includes materials). Facilitator: Chef Nick Hender.

### From Field to Fork **New!**

There are many wonderful locally grown foods you can incorporate into your diet. Find out how to prepare a variety of meals featuring the freshest of local

ingredients. Your body will thank you for it and you'll be learning a simple and rewarding way to contribute to a sustainable environment.

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Sat., Oct. 3 (1 class) 1 – 4 p.m. \$69.

Facilitator: Chef Roary MacPherson.

### Plate Presentation **New!**

Award winning chef, Roary MacPherson, will show you how to add professional flare to your plate presentation. Good for appetizers, entrees, desserts and much more. Impress yourself and your dinner guests with creative, inviting presentations.

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Thu., Oct. 15 (1 class), 7 – 9 p.m. \$59.

Facilitator: Chef Roary MacPherson.

### ABCs of Port **New!**

*Participants must be of legal drinking age.*

Traditionally served as a dessert wine, port has emerged as a popular new sipping alternative to wine and cocktails. Explore the different styles of port – Ruby, Tawny, Late Bottle Vintage, Vintage Character, Vintage and White – and find out how climate, terrain, soils and vinification techniques shape the character of the legendary libation.

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Tue., Nov. 24 (1 class), 7:30 – 10 p.m. \$99 (includes samplings and taxi voucher). Facilitator: Tom Beckett.