

## TERM 3, 2010 (JULY-SEPTEMBER PROG #22,V3)

P: 02 99734370 F: 02 99734371 SHOP 1, 21-23 OLD BARRENJOEY ROAD, AVALON 2107

E: MAIL@THECOOKSLARDER.COM.AU W: WWW.THECOOKSLARDER.COM.AU

NB: ALL DETAILS ARE FINAL AT TIME OF PRINTING BUT ARE SUBJECT TO CHANGE OR CANCELLATION

# cooking school programme



<p><b>KIDS IN THE KITCHEN HOLIDAY PROGRAMME:</b> It's all about eating delicious food and teaching kids to cook good food for themselves! These holidays we are going to be cooking classic British classics with strange names: the very popular baked sausage dish Toad in the Hole and the sweet, creamy, strawberry favourite: Eaton Mess for dessert. They sound so very wrong but taste oh so very delicious!</p> <p>All cooks will enjoy their dishes for dinner after the class and bring home samples of their skillful efforts (unless they eat them all!). These classes may include peanut, dairy &amp; wheat.</p> <p>Please ensure all children wear closed in non-slip shoes and comfortable clothing - we will supply aprons!</p>	<p><b>CLASS</b> LITTLE COOKS 6-8 <b>DAY-</b> MONDAY <b>DATE-</b> 5TH JULY <b>TIME-</b> 4.30PM <b>COST-</b> \$55 <b>FORMAT</b> HANDS ON</p> <p><b>CLASS</b> JUNIOR COOKS 9-12 <b>DAY-</b> TUESDAY <b>DATE-</b> 6TH JULY <b>TIME-</b> 4.30PM <b>COST-</b> \$55 <b>FORMAT</b> HANDS ON</p>
<p><b>SECRET MENS</b> Our most popular hands on class! Each participant will learn a fabulous 3 course dinner party menu and invite a special guest to join the class later in the evening for a delicious dinner party right here at The Cooks Larder to enjoy their creations. A great night out, suitable for all skill levels. And best of all, we do all the washing up!</p>	<p><b>DAY</b> MONDAY <b>DATE</b> 26 JULY</p> <p><b>MEN'S TIME-</b> 6.30PM <b>GUEST TIME-</b> 8.15PM <b>COST-</b> \$150 per couple <b>FORMAT</b> - HANDS ON</p>
<p><b>ESSENTIAL METHOD MASTER CLASSES - #5: BAKING</b> Learning to cook properly is not a luxury - it is an essential life skill &amp; an investment in your health and well being. Increasing your skills also increases your enjoyment and can turn a daily chore into a daily pleasure! These intensive fully hands on but fun classes are perfect for those starting out with in the kitchen or for those who cook regularly but are not getting the desired results with their cooking. Our numbers are very limited so each class is personalised to meet your specific skill level. Choose single classes or enjoy 15% discount when you book 3 or more classes. You can join the course at any stage in the year. Full course outlines available on our website OR or ask at the counter next time you are in store.</p>	<p><b>CLASS 5</b> BAKING <b>DAY-</b> MONDAY <b>DATE-</b> 2 AUGUST <b>TIME-</b> 6.30PM <b>COST-</b> \$150 <b>FORMAT</b> HAND ON</p>
<p><b>RAINY DAY COOKERY</b> There is something about being stuck at home when the weather is bad that makes every one very hungry. For this class we have gathered our very favourite rainy day recipes including nourishing soups and indulgent sweets perfect either for lunch or dinner - all simple but rib warming dishes created with minimal fuss and with as many ingredients from the pantry as possible!</p>	<p><b>DAY-</b> MONDAY <b>DATE-</b> 9 AUGUST <b>TIME-</b> 630PM <b>COST-</b> \$85 <b>FORMAT</b> KITCHEN TABLE</p>
<p><b>BEER, CHEESE AND CHOCOLATE APPRECIATION MASTERCLASS</b> <i>WITH AUSTRALIA'S FIRST LADY OF BEER, KIRRILY WALDHORN "THE BEER DIVA"</i> This fun interactive masterclass with Kirrily will offer you the chance to develop your appreciation of Australia's finest artisan beers with cheeses from the best farmhouses around the world and the most exquisite chocolates. You will experience a blind tasting to put into practice what you have learnt. Then a final beer and chocolate matching will seal the palate and further enhance your appreciation of the 3 finest gastronomic joys - beer, cheese and chocolate! You will never think of beer in the same way again!</p>	<p><b>DAY-</b> MONDAY <b>DATE-</b> 23 AUGUST <b>TIME-</b> 6.30PM <b>COST-</b> \$75 <b>FORMAT</b> AROUND THE TABLE</p>
<p><b>BAKING WITH DUGAL - ALL THINGS CHOCOLATE</b> Chocolate is shamelessly Dugal's favourite food and in this class he will share his best chocolate pudding, cake and tart recipes with loads of chocolate tips including making the perfect ganache and which chocolate to use, when and where.</p>	<p><b>DAY-</b> MONDAY <b>DATE-</b> 30 AUGUST <b>TIME-</b> 6.30PM <b>COST-</b> \$85 <b>FORMAT</b> AROUND OUR KITCHEN TABLE</p>
<p><b>CUCINA POVERA - HUMBLE ITALIAN CUISINE</b> Cucina Povera is the inspiring cuisine of Italy developed by home cooks after the first world war, through to the second world war and even up to the 1950's. Using very few ingredients nourishing &amp; satisfying dishes with absolute minimal waste. Every left over turned into something delicious (think for example the classic Ribolita soup). These recipes have stood the test of time not because they are frugal but because they are simply so delicious!!</p>	<p><b>DAY-</b> MONDAY <b>DATE-</b> 6 SEPTEMBER <b>TIME-</b> 630PM <b>COST-</b> \$85 <b>FORMAT</b> KITCHEN TABLE</p>
<p><b>PARIS IN THE SPRING TIME</b> For one night we will pretend you are in Paris in the spring time learn classic French bistro style dishes perfect for your next dinner party.</p>	<p><b>DAY-</b> TUESDAY <b>DATE-</b> 13 SEPTEMBER <b>TIME-</b> 6.30PM <b>COST-</b> \$85 <b>FORMAT</b> KITCHEN TABLE</p>

## coming up....term 4

October School Holiday Classes for kids - teaching kids to cook more good food for themselves

Essential Techniques Masterclass #6: Sauces - Learn to Cook with Success!

Christmas Day - believe it or not it's not that far away so get organised and make the day as simple as possible!



# cooking school registration

<b>CLASS:</b>			
<b>DATE:</b>			
<b>PARTICIPANT INFORMATION -</b>			
NAME:			AGE IF CHILD:
EMAIL:			
TELEPHONE:			
MOBILE:			
ADDRESS:		SUBURB:	POSTCODE:
ARE YOU BOOKING ON SOMEONE ELSE'S BEHALF?		YOUR NAME:	PHONE:
WOULD YOU LIKE TO RECEIVE OUR EMAIL NEWSLETTERS & PROGRAMME UPDATES?			YES <input type="checkbox"/> NO <input type="checkbox"/>
HAVE YOU BEEN TO A CLASS AT THE COOKS LARDER BEFORE?			YES <input type="checkbox"/> NO <input type="checkbox"/>
<b>PAYMENT INFORMATION -</b>			
CLASS FEE:	METHOD OF PAYMENT-	CASH: \$	CREDIT: \$
GIFT CERTIFICATE: \$			
TOTAL PAID:			
TELEPHONE BOOKINGS -	TYPE OF CARD:	NAME ON CARD:	
CARD NUMBER:	EXPIRY DATE:	TOTAL PAID:	
<b>PARTICIPANT PROFILE -</b>			
HOW OFTEN DO YOU COOK?	NEVER <input type="checkbox"/>	EVERY SO OFTEN <input type="checkbox"/>	REGULARLY <input type="checkbox"/>
WHAT SORT OF COOK ARE YOU?	CONFIDENT <input type="checkbox"/>	ADVENTUROUS <input type="checkbox"/>	LEARNING <input type="checkbox"/>
ARE THERE ANY PARTICULAR TYPE OF CLASSES YOU WOULD LIKE TO SEE ON OUR PROGRAM?			
<b>BOOKING TERMS/CONDITIONS -</b>			
* ALL CLASS FEE INCLUDES RECIPES/NOTES, ONE GLASS OF WINE, PRE-CLASS NIBBLES (WHERE EVER APPROPRIATE) & GENEROUS SAMPLES OF THE CLASS MENU			
* YOUR PLACE IN A CLASS IS NOT CONFIRMED UNTIL WE HAVE RECEIVED FULL PAYMENT AND YOUR SIGNED REGISTRATION FORM			
* NO REFUNDS OR TRANSFERS CAN BE GIVEN, BUT YOU ARE MORE THAN WELCOME TO SEND SOMEONE IN YOUR PLACE			
* THERE ARE NO WAITING LISTS FOR CHILDREN'S COOKING CLASSES			
* WE CANNOT ACCOMMODATE ANY PERSONAL FOOD PREFERENCES OR ALLERGIES IN COOKING SCHOOL MENUS. IT IS YOUR RESPONSIBILITY TO DISCUSS ANY CONCERNS BEFORE THE CLASS - PARTICULARLY WHEN BOOKING FOR A CHILD			
* THOSE ATTENDING HANDS-ON CLASSES MUST WEAR CLOSED IN AND NON- SLIP SOLED SHOES			
* PLEASE BE SURE TO NOTE THE DATE & TIME OF YOUR CLASS AS WE DO NOT GIVE PERSONAL REMINDERS			
* IF YOUR CHILD HAS ANY SPECIAL NEEDS OR BEHAVIOURAL ISSUES PLEASE INFORM US BEFORE A CLASS SO WE CAN MEET THEIR PARTICULAR REQUIREMENTS WHERE EVER POSSIBLE. THIS MAKES FOR A SAFER AND MORE ENJOYABLE CLASS FOR EVERYONE!			
* DETAILS AT THE TIME OF PRINTING ARE CORRECT BUT ARE SUBJECT TO CHANGE AND OR CANCELLATION			
* THERE ARE 3 CLASS FORMATS: HANDS ON, DEMONSTRATION, OR KITCHEN TABLE. HANDS ON CLASSES ARE SMALLER (6-8) AND YOU ARE IN THE KITCHEN ACTUALLY COOKING. DEMONSTRATION CLASSES ARE SET UP IN SMALL LECTURE STYLE (MAX. 24). KITCHEN TABLE CLASSES HAVE YOU SEATED AT THE KITCHEN COMFORTABLY ON A LONG TABLE FOR MAXIMUM PARTICIPATION AND COMFORT (MAX. 15).			
<b>DATE:</b>	<b>NAME:</b>	<b>SIGNED:</b>	