

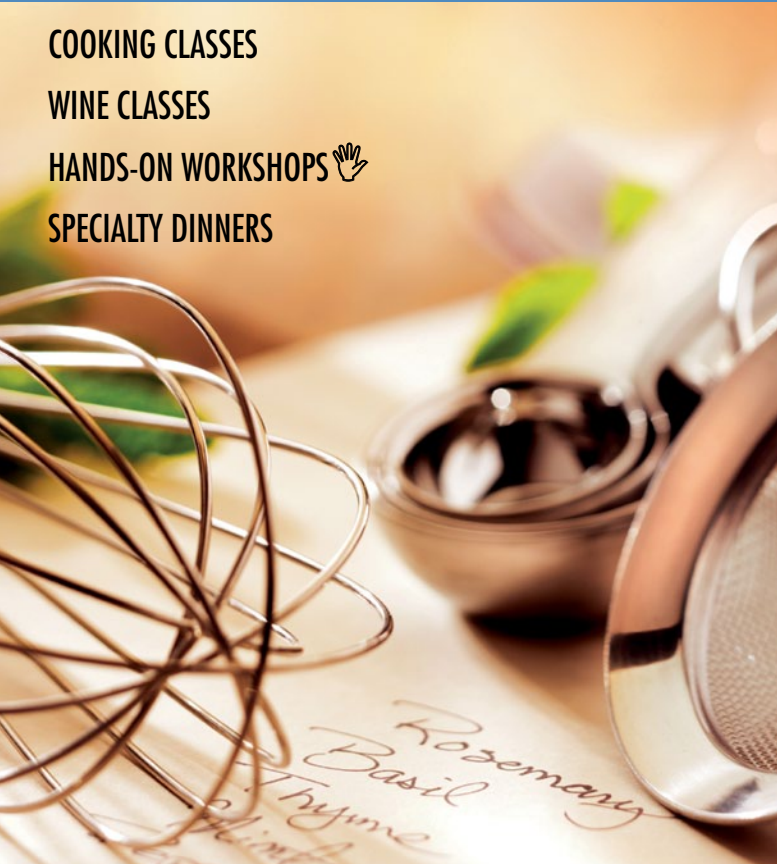
THE COOKBOOK CO. COOKS

COOKING CLASSES

WINE CLASSES

HANDS-ON WORKSHOPS 

SPECIALTY DINNERS



July August 2010 cooking class calendars

updated July 14th

Our calendar will be updated every Tuesday.

For more detail on our classes and our instructors please view our class descriptions on our website.

Please check our website regularly for updates, sold-out and new classes.

Depending on registration and availability, public classes will be presented in either our main kitchen upstairs or our bistro kitchen on the lower level.

REGISTRATIONS ARE ACCEPTED BY PHONE, FAX, MAIL OR IN PERSON. PAYMENT CAN BE MADE BY CASH, CHEQUE, DIRECT DEBIT, VISA, MASTERCARD, OR AMERICAN EXPRESS. FULL PAYMENT MUST BE MADE AT THE TIME OF REGISTRATION. PRICES PUBLISHED DO NOT INCLUDE GST. IF FOR SOME REASON YOU ARE UNABLE TO ATTEND, PLEASE INFORM US AT LEAST 3 FULL DAYS BEFORE THE CLASS. PAYMENTS ARE NON-REFUNDABLE, SO YOU MAY SCHEDULE FOR A LATER CLASS, USE THE CREDIT FOR IN-STORE PURCHASES OR SEND A FRIEND ON YOUR BEHALF. GIFT CERTIFICATES CAN BE PURCHASED FOR ANY CLASS. CLASS SIZES ARE LIMITED SO WE RECOMMEND ADVANCE REGISTRATION!

**REGISTER NOW! THE COOKBOOK CO. COOKS 722 - 11 AVENUE SW CALGARY AB T2R 0E4
Phone 403-265-6066 FAX 403-262-3322 WWW.COOKBOOKCOOKS.COM**

July August 2010 **NEW!**

A GLUTEN-FREE ENTERTAINING MENU DEMO CLASS Tuesday July 27 at 6:30-9:00, \$100.00

Instructor: BRENT STOESZ, cookbook author

Entertaining at home when you have dietary restrictions can be a conundrum. But it's not an impossibility. Tonight, Brent shows off his favourite gluten-free dishes that will have your dinner guests asking for seconds. Home cooking is always the best way to control what goes into your food, and Brent offers a menu to meet your dietary needs, gluten-free, and your palate's desire for satisfying and delicious fare.

***Participants will receive a copy of Brent's cookbook included the price of the class:
The Gluten-Free Chef Cooks What You Crave.***



Join us for our annual **canning bee...**

PRESERVING SUMMER'S HARVEST  HANDS-ON CLASS Sunday August 29 at 10-3, \$100

Instructor: VALERIE ANDREWS, culinary instructor

Learn how to preserve summer's harvest with this fabulous, 5-hour, hands-on canning and preserving workshop based on building a pantry of seasonal goodies selected from Alberta farms and markets. Instruction will cover the basics of home food preservation and the equipment that is needed. Focus will be on in-season produce and on preparing different jams, jellies, ferments, syrups and pickles. Participants will bring their yummy creations home to enjoy!



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