

What's *Cooking*



December Calendar

Lunch 'n Learn Demonstrations

These noon-hour weekday classes include a light lunch, a demonstration lesson on how to make the dishes you are served, and the featured recipe sheets.

Christmas Alternatives

Time to change things up this Christmas holiday with an alternative menu to replace that worn-out turkey recipe. The BFK has put together a delicious meal which will include a freshly glazed honey ham and a sweet mascarpone cheesecake!

Thursday, December 7; 12 – 1 p.m. \$25

Turkish

Turkey is renowned worldwide for its food scene. In this Lunch 'N Learn we will be making a spinach, pepper, and feta pide - a Turkish flatbread with a garlic yogurt dip; Sultan's Delight - a traditional lamb stew served on eggplant purée and lastly Laz Böreği, and finally a layered phyllo pastry dessert filled with sweet custard.

Thursday, December 14 or Friday, December 15; 12 – 1 p.m. \$25

Boxing Day Brunch

A delightful brunch that uses up all those holiday leftovers. We will start off with a soup made from your left over mashed potatoes. Then, you will learn how to create a stuffing waffle with turkey and a savoury beer gravy topped with a poached egg. Finish things off with a light raspberry sorbet with cranberry apple compote.

Thursday, December 21 or Friday, December 22; 12 – 1 p.m. \$25

SCHOOL HOLIDAYS - KIDS CAMPS FOR AGES 9 to 12

Gifts from the Kitchen

Kick off the festive season by making a stocking full of delicious gifts. You'll make something delicious for everyone on your gift list, including your furry little friends. Some of the sweet snacks you'll be seeing include: hot chocolate mix, winter spice cake mix, salty snack mix, Christmas tree bark, Christmas dog treats, and a few more tasty treats.

Friday, December 8; 9 a.m. – 4 p.m. \$70

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Evening and Weekend Classes

Depending on the class selected, the class will either be a demonstration only or a combination of demonstration and hands-on. Food & beverages are served at each class. Copies of the featured recipes will be distributed.

*  demonstration class  hands-on class

Chef's Table: Fish & Fizzies

Join us for a shellfish feast! Learn how to properly prepare oysters from shucking to a medley of mignonettes sauces. Don't fill up on shrimp fritters before our lobster main course paired with celebratory bubbles.

Saturday, December 9; 6:30 – 9 p.m. \$95

Hands-On: Christmas Hors d'oeuvres

Need some fresh ideas for all the holiday parties going on this season? We've got you covered. In this hands-on class, we will learn to make tasty, elegant appetizers and finger foods to impress everyone. This includes scrumptious filo bites, finger-licking crab cakes, and sweet puff pastry swirls.

Saturday, December 16; 10 a.m. – 12 p.m. \$75

Chef's Table: Feast of Six Cheeses

Cheese, cheese, and more cheese!! This Chef's Table will include: ricotta, bocconcini, Parmesan, gouda, chèvre, and stilton; all of these include delicious additions making each cheese almost a meal. Your cheese appetites are guaranteed to be filled after this class.

Saturday, December 16; 6:30 – 9 p.m. \$95