

Incorporating **Beverley Sutherland Smith Cooking School**

436-438 High Street, Prahran East. Vic. 3181
 (near corner of Williams Road)
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Our most popular classes are often the end of the year ones with advance preparation being a priority for most people. To make it easy, these lessons have been designed with this in mind and not only is the food delicious but is simple, exciting food made to look quite beautiful. We shall be doing lots more classes, have guest demonstrators in the next year and will hold Barbecue classes. These make a great gift and most important, will have Children’s Master Classes. As the school is only just finished, it is taking time to set up dates and if you are on our email list you will receive information as we set up new and exciting events.

Classes will commence 10.15 am for mornings, 7 pm for evenings.

CHRISTMAS PRODUCE SHOP

We will have a select range of Christmas cakes, Beverley’s special marshmallows and relishes etc. available during the class period for sale. They will be available from Party Food class onwards and including Festive lessons, until sold out.



PARKING

Most of High Street during the day has a 1 hour time limit. For this reason, for Day classes, Williams Road is the best place to park as generally there are no time restrictions. For Night classes, there is no time restriction on High St after 6.30 pm.

Forthcoming classes November and December, 2016

At a glance:	FINGER FOOD	Wednesday, 23 November	10.15 am & 7 pm
	PARTY FOOD	Tuesday, 29 November	10.15 am & 7 pm
	FESTIVE	Thursday, 1 December Tuesday, 6 December Thursday, 8 December	10.15 am & 7 pm 10.15 am 7 pm

FINGER FOOD

A selection of some hot and some cold pieces, some more substantial and others lighter. Among the recipes will be some interesting little pumpkin, sweet potato and fresh soy bean patties, some potato, herb and sausage croquettes and how to make light as a feather filo cases to have on hand for all kinds of fillings.

Wednesday, November 23

10.15 am & 7 pm

Cost : \$115

PARTY FOOD

There are times when you need slightly larger portions, whether a salad to go with a barbecue, a main course or starter. They will be recipes to serve 10 people and they will be organised so you can easily double them. This is savoury food rather than sweet.

Tuesday, November 29

10.15 am & 7 pm

Cost: \$120

FESTIVE

As always, a fabulous first course, a traditional but interesting Christmas main with a vegetable side dish and a luscious dessert to make up the lesson that is probably our most popular one we ever do.

Thursday, December 1

10.15 am & 7 pm

Tuesday, December 6

10.15 am

Thursday, December 8

7 pm

Cost: \$125

CLASS ENROLMENT FORM

NAMES OF ATTENDEES:.....

ADDRESS: (Postal or email may be nominated):

TELEPHONE NUMBER:.....

Please enrol me for the following classes:

Name of Class	Date	Time of class		Number of people	Tuition Fee per person (GST inc)
		AM	PM		
				TOTAL	\$

I wish to pay by credit card. Please contact me on number above to process payment.

Further information is on our website www.beverleysutherlandsmith.com.au or www.theseasonalkitchen.com.au

Phone bookings can be made : **The Seasonal Kitchen 9529 6050**

Email to theseasonalkitchenprahran@gmail.com

Or POST to: **Beverley Sutherland Smith,**
 P.O. Box 2134, MOUNT WAVERLEY, VIC 3149

PAYMENT OPTIONS:

- Cheque** – Mail booking form with cheque, made out to Beverley Sutherland Smith, PO Box 2134, Mount Waverley. Vic. 3149
- Direct Deposit** – Account Details:
BSB: 083 153
ACCOUNT: 51 548 7196
A/C NAME: BEVERLEY SUTHERLAND SMITH Put Name as reference.
 Please email booking form and remittance advice to theseasonalkitchenprahran@gmail.com
 Or Mail booking form and remittance advice to Beverley Sutherland Smith, PO Box 2134, Mt Waverley. 3149
- Credit Card** - If you wish to pay by credit card, send your booking form and nominate credit card payment option. We will phone you to take the credit card details and process payment. Otherwise, credit card payments can also be made at the café on the day of the class.
- Cash** – paid on day of class.

Terms & Conditions for Booking Classes:

We can take telephone or email bookings or fill out the enclosed form and post. Payment is required in advance before each class (unless alternate arrangement is made in agreement with us) and is non refundable. Should you be unable to attend, you may transfer to another class provided 10 days notice is given.

If something should happen and you cannot attend you can always send a substitute person on the day. If you are unable to do this, we will provide you with a copy of the recipes from the lesson.