

Incorporating **Beverley Sutherland Smith Cooking School**

**436-438 High Street, Prahran East. Vic. 3181**  
(near corner of Williams Road)  
ABN: 93 148 182 825  
**Phone: 9529 6050**  
**Email:** theseasonalkitchenprahran@gmail.com

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.

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 Finger 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.

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***Forthcoming classes October and November, 2017***

<b>RISOTTO</b>	<b>Tuesday, 17 October</b>	7 pm
<b>FINGER FOOD</b>	<b>Tuesday, 21 November</b>	10.15 am & 7 pm
<b>FESTIVE</b>	<b>Tuesday, 28 November</b> <b>Wednesday, 29 November</b>	10.15 am & 7 pm 7 pm

## **RISOTTO**

We have had classes of risotto before. This is refreshing the memory of some wonderful rice dishes cooked, not by the lengthy stirring in the pan for ages method but the hotel school in Lausanne preparations, along with those taught by the master of risotto, the Italian Ferron family who have the huge rice growing business so respected throughout the world.

A range of risotto, making some arancini and how to reheat your risotto perfectly next day.

**Tuesday, 17 October**

**7 pm**

**Cost: \$110**

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## **FINGER FOOD**

A selection of some hot and some cold pieces, some more substantial and others lighter.

**Tuesday, 21 November**

**10.15 am & 7 pm**

**Cost : \$115**

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## **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.

**Tuesday, 28 November**

**10.15 am & 7 pm**

**Wednesday, 29 November**

**7 pm**

**Cost: \$125**

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# 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		
				<b>TOTAL</b>	<b>\$</b>

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](http://www.beverleysutherlandsmith.com.au) or [www.theseasonalkitchen.com.au](http://www.theseasonalkitchen.com.au)

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

Email to [theseasonalkitchenprahran@gmail.com](mailto: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](mailto: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.