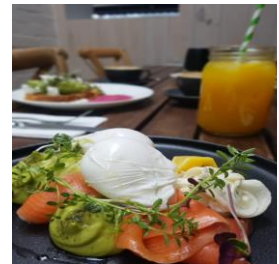


Incorporating **Beverley Sutherland Smith Cooking School**

**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**

***“WHAT’S NEW” at The Seasonal Kitchen***

Beverley & Suzanne are excited with the appointment of Patrick Craig to head up our kitchen. Patrick is much loved and known by those in the Malvern, Armadale area, having established & run 1 chef's hat restaurant “Maris” on Glenferrie Rd for many years, followed by establishing his own cafe on High St, Forest Green, then after selling this, working in Bistro Thierry's kitchen.



A modern & creative chef, our new look 'Spring' menu is already showing his talent and will positively benefit our catering & functions services. Please think of us in your Spring & Christmas celebrations and book a table at The Seasonal Kitchen.

***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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We shall be doing Tuesday night classes, as well as several daytime classes. The morning classes will commence at **10.15 am** and the evening classes, as usual at **6.45 pm**.

***Forthcoming classes October and November, 2018***

|                      |   |                    |
|----------------------|---|--------------------|
| <b>SPRING DINNER</b> | <b>Tuesday, 23 October</b>                | 6.45 pm            |
| <b>FINGER FOOD</b>   | <b>Tuesday, 30 October</b>                | 10.15 am & 6.45 pm |
| <b>BRUNCH</b>        | <b>Saturday, 10 November</b>              | 10.30 am           |
|                      | <b>Tuesday, 13 November</b>               | 6.45 pm            |
| <b>FESTIVE</b>       | <b>Tuesday, 27 November</b>               | 10.15 am & 6.45 pm |
|                      | <b>Wednesday, 28 November</b>             | 6.45 pm            |
| <b>BARBEQUE</b>      | <b>January 2019 – dates to be advised</b> |                    |

## SPRING DINNER

Coming up with new ideas is inspirational around this time of year; sunny weather, sparkling fresh vegetables and tender meat combine to create a special meal with an emphasis on "prepare in advance" concept.

This menu features a green pea and coconut broth with asparagus, spring lamb which is tender and sweet and wrapped in a coat of leek, scattered with a herb crumble and sitting on a bed of baby dice of vegetables. What is there not to love?

Dessert; I often feel we do not use pineapple enough. You can now buy much sweeter pineapple than the old varieties and it is a refreshing finish, especially when marinated in a mix of cinnamon, star anise, orange, kaffir lime and topped with mango and a crispy fresh caramelised pineapple wafer. These really unusual wafers will keep fresh in the refrigerator so you can top summer ice cream dishes with them.

**Tuesday, 23 October**

**6.45 pm**

**Cost: \$125**

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## FINGER FOOD

Great to have on hand at this time of year, something from the refrigerator or freezer when you want to have nibbles with drinks, whether it be before lunch, dinner or just having friends over for occasions like Cup Day or nearer to Christmas.

Caramelised onion palmiers, a lovely Asian styled shitake and pork sausage that you can serve cut in slices. A dish for bigger groups, a layered cheese and multi coloured pesto mould, plus more canapes.

**Tuesday, 30 October**

**10.15 am & 6.45 pm**

**Cost: \$130**

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## BRUNCH

Coming up to Christmas and summery days, entertaining can be more casual so here is a collection of your own cafe dishes to fit in with the mood.

A corn blini topped with avocado mash, smoked salmon and a light fennel salad, a French vegetable bake, a classic frittata but made with onion, potato and chunks of fish and a light and lovely asparagus dish, plus sauterne poached mixed fruits which can be a great standby from the refrigerator. Lots of emphasis on food you can prepare the day beforehand as who wants to get up at dawn to entertain.

**Saturday, 10 November**

**10.30 am**

**Tuesday, 13 November**

**6.45 pm**

**Cost: \$125**

## **FESTIVE - "Our most popular lesson the year"**

First course and dessert are still being tested and tasted. However, the main has been decided with an unusual background linking it to Russia. It will be a turkey breast, which you will be able to prepare in advance. It has a rice and mixed nut and fruit stuffing, then a cider sauce with shreds of dried fruit and orange. To match the Russian theme, a different and delicious side of meltingly tender cabbage in a gratin, which again you can make the day beforehand.

There will be a day class as well as evening classes for the Festive lesson.

**Tuesday, 27 November**

**10.15 am & 6.45 pm**

**Wednesday, 28 November**

**6.45 pm**

**Cost: \$135**

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## **SUMMER GOURMET BARBEQUE CLASS**

We will be running one or two barbeque lessons in January. One will be run by Beverley and one by Patrick. If you are interested in these classes or sending someone as recipient of a Christmas gift voucher, please lodge an expression of interest with your enrolment and we will contact you once dates are set.



# 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 | Time of class | Number of people | Tuition Fee per person (GST inc) |
|---------------|------|---------------|---------------|------------------|----------------------------------|
|               |      | AM            | PM            |                  |                                  |
|               |      |               |               |                  |                                  |
|               |      |               |               |                  |                                  |
|               |      |               |               |                  |                                  |
|               |      |               |               |                  |                                  |
|               |      |               |               |                  |                                  |
|               |      |               |               |                  |                                  |
| <b>TOTAL</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: **The Seasonal Kitchen**  
 436-438 High St, Prahran. Vic. 3181

**PAYMENT OPTIONS:**

- Cheque** – Mail booking form with cheque, made out to **Beverley Sutherland Smith**, c/o The Seasonal Kitchen - 436-438 High St, Prahran. Vic. 3181
- 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 **The Seasonal Kitchen**, 436-438 High St, Prahran. Vic. 3181
- 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.