

Incorporating **Beverley Sutherland Smith Cooking School**

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2018 CLASSES

In 1964, I gave my first cooking classes. Five people who had paid one pound each clustered around the kitchen bench to learn how to do the perfect dinner party which was the way of entertaining then. No TV shows, no demonstrators, just the occasional book publication or tiny recipe notes in a local paper were the only opportunity to learn. Recipes had to be written by hand as there were no printing machines and only laborious carbon copies could be made on the typewriters.

Forward a few years and 5 classes a week, special room built for the best viewing and an enthusiastic audience who came to many classes as they embraced the concept.

I still have every single recipe from the hand-written version to the later printed copies since that first class. Looking through them recently, I became aware of among these thousands of dishes, how many great ones we did over the years, covering all manner of subjects from the favourite dinner party to the best chocolate dishes or pantry goods.

So, for the next few months, I shall be celebrating these files by putting together the best, the most popular and interesting of all these dishes. Of course, for the regular ladies who have been coming so long, I shall list what I am doing to give them the choice of a little sentimental trip or deciding they know and remember these so well they may not need to see them repeated.

We shall still be doing Tuesday night classes. I am making the class a little earlier, 6.45 pm. This will enable you to drive up and park on the clearway area which does not get clogged with parking at that hour as the clearway finishes at 6.30.

Forthcoming Classes: All evening classes, commencing at 6.45 pm

- **DINNER PARTY** Tuesday, June 26
- **CREATIVE CHICKEN** Tuesday, July 3
- **STUNNING SOUPS** Tuesday, July 10
- **PANTRY FOOD** Tuesday, July 17 & 24
2 week lesson
- **GNOCCHI (with Craig Penglase)** Tuesday, August 21
- **DINNER PARTY** Tuesday, August 28
- **VERSATILE VEGETABLES** Tuesday, September 4 & 11
2 week lesson
- **CHOCOLATE INDULGENCE** Tuesday, September 18
- **ICE CREAM MADE EASY** Tuesday, September 25



CLASSES

BEST OF DINNER PARTIES

For their time, these were very classic but modern dishes and ones I particularly loved for my own dinners and had a great respect for the cook trying to be hostess and chef all at the one moment. So, they were especially designed to make it easy to enjoy your guests and yet put forth beautiful food.

Bitterballen is a crispy, delicious little ball of flavour and can be done in advance, suitable for either finger food or a first course with a spicy mustard dipping sauce. Then the best fillet steak dish I know, prepared in advance, it is already sliced with Mediterranean vegetables inserted into the pieces, then it is just baked when guests arrive.

To follow, as you will have an oven ready waiting for the next dish, classic but different apple cinnamon bread and butter pudding.

Tuesday, June 26

6.45 pm

COST: \$125

CREATIVE CHICKEN

Still popular and we can get great chickens here, free range, organic which compete well with the expensive bred European chickens. So, I have put together a collection of dishes, all chicken ones but all different. As well as the demonstration, I shall give you several extra bonus recipes to take home and try yourself as they will work because testing dishes was a top priority.

Coriander chicken with a light miso mayonnaise sauce, Individual chicken and vegetable pies, Chicken stuffed under the skin and a dish of Chicken baked with a spicy green sauce. These will be featured and tasted and then I will choose some more from the "Best of Collection" to give you.

Tuesday, July 3

6.45 pm

COST: \$125

STUNNING SOUPS

Everyone loves home-made soups, but they need to be interesting as well as a little unusual. Wonderful thing, of course, is this is advance cooking and you only need to reheat. They can make a Sunday lunch meal, followed by cheese or a substantial dessert.

Corn soup with a spicy capsicum rouille, Vietnamese beef and vegetable soup, Pea, lettuce and coconut broth, Tomato soup with a light fluffy capsicum timbale placed into the centre when it is served and a Parmesan broth. Plus two gift recipes.

Tuesday, July 10

6.45 pm

COST: \$125

PANTRY FOOD (Two week lesson)

The thing I rely on lots is pantry food, everything can be kept refrigerated or frozen and used to make interesting meals when you are too busy to have time for the extra touches. A French café butter to use on steak or dot on vegetables, a cheese biscuit you can just cut and bake when you need and a sweet biscuit you can do the same. Little won ton triangles for dips or nibbles, a chocolate sauced pudding which is stored in the freezer and goes directly from there to the oven and a wonderful finger food of cheese cubes. There will be savoury cases, store for months in the freezer along with a filling for them and an amazing little low-fat banana muffin, again for the freezer.

Tuesday, July 17 & July 24

6.45 pm

COST: \$220

GNOCCHI (with Craig Penglase)

Craig Penglase, our new head chef once worked for Bill Marchetti, one of the early great Italian chefs and over years, Craig has perfected his gnocchi, tender but not too soft, it forms little pillows which hold flavoursome sauces. This gnocchi has become one of our most popular dishes and Craig will be giving a lesson on how to make his gnocchi, plus several sauces to team with it. This gnocchi also freezes beautifully, a bonus for most cooks. You can watch or do some hands on rolling if you wish.

Tuesday, August 21

6.45 pm

COST: \$125

BEST OF DINNER PARTIES

Another fabulous dinner with the starter or first course a tomato spiced custard, the main a backstrap of lamb, stuffed and baked and a dessert which I have always loved called "Fluffy white clouds" in which a meringue roulade is made, sliced and put on plates, then the top is piped in little rosettes. It is then covered with pieces of fresh fruit and tiny flowers and looks quite romantic and very beautiful, despite the ease of preparation.

Tuesday, August 28

6.45 pm

COST: \$125

VERSATILE VEGETABLES (Two Week lesson)

With the wonderful garden that I originally had in Mount Waverley, I was always looking for interesting ways to cook vegetables. Now you can buy an incredible selection and whereas we once concentrated so much on meat, vegetables can become the star of a meal. All helped by so many chefs who are inspiring with this.

Some of these dishes are best as accompaniments, others are great for a Sunday lunch, a light meal or main.

My favourite fried bean salad from the late Barbara Tropp in San Francisco is a star of a dish, potato latticed tarts for an easy meal with a salad, baked sweet potato will have a chilli butter, the Ritz Hotel ratatouille is one of the best of these dishes you will ever taste and then there will be more dishes which I love.

Two Weeks September 4 & 11

Tuesday, September 4 & 11

6.45 pm

COST: \$220

CHOCOLATE INDULGENCE

If you love chocolate, you will also love this class of very special chocolate dishes from cakes to dessert.

A chocolate soufflé cake filled with raspberry and strawberry cream, a classic French prune and chocolate cake, the best chocolate roulade and how to handle and fill what is often a difficult dish and the classic ground almond chocolate cake which is gluten free but still light, rich and delicious.

Tuesday, September 18

6.45 pm

COST: \$125

ICE CREAM MADE EASY

We didn't have the luxury of an ice cream machine, so most of the ice creams were made so you did not need one. Chocolate Mousse ice cream, Passionfruit ice cream, a honey and nut parfait, a berry sorbet, an apple ice cream, can all be made without a machine and kept refrigerated for about 10 days.

Tuesday, September 25

6.45 pm

COST: \$125

SPECIAL EVENTS AND FUNCTIONS

CHRISTMAS IN JULY DINNER

Saturday, 21 July

7 pm

\$75.00 per head



Saturday, July 21st will be our *Christmas in July* dinner.

Enjoy a 4 course Christmas inspired dinner.

BYO possible. Corkage charge \$10 per bottle or you can buy wines by the glass or bottle at reasonable prices.

The cost of the special evening is **\$75.00 per head**.

There will be a "communal" dining table for people who wish to attend on their own.

OMELETTE ROOM

Beverley's grandmother had an omelette café next door to the old Georges in Little Collins Street and there was always a queue outside waiting for a seat, even people such as the late Sir Robert Helpman had to stand in line. For the actors in shows at the nearby theatres, it was the perfect light meal before going on stage and just a few minutes' walk away.

Our "Omelette Room" in our private dining room is up and running so you can order from a range of exciting fillings and watch Beverley make your omelette. Coffee/tea is included also.

Saturday and Sunday from 9 am to 1 pm.

BIRTHDAY OR PRIVATE FUNCTIONS

If you would like something more interesting than just sitting around a table and chatting, we can offer our private cooking school, watch your lunch or afternoon tea prepared or become involved in some hands on and take home recipe reminders of the day. The café is also available in the evenings for private functions, either finger food parties or sit down dinners.

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 PM	Number of people	Tuition Fee per person (GST inc)
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** Ph: **9529 6050**

Email to 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
 Or Mail booking form and remittance advice to **The Seasonal Kitchen**, 436-438 High St, Prahran. 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 directly at the shop.

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.