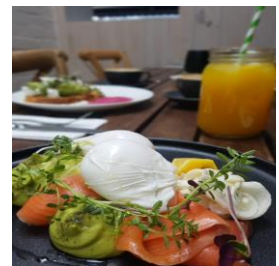


Incorporating **Beverley Sutherland Smith Cooking School**

**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**

## 2019 AUTUMN CLASSES

We have been waiting for the heat wave to pass before setting dates and even though it is Autumn, food which is fresh and light is still welcome during this warm season.



We shall be doing Tuesday night classes, as well as several daytime classes on Sundays. The Pizza Party classes start at **11.30 am on Sundays or 6.45 pm on Tuesdays**. The Barbecue classes will be held **Sundays at 3.30 pm**. The evening classes will commence at **6.45 pm**.

### Forthcoming classes for 2019

<b>SALADS FOR EVERY OCCASION</b>	Tuesday, 9 April	6.45 pm
<b>THREE COURSE DINNER PARTY SERIES</b>		
• <b>"PROVENCE"</b>	Tuesday, 26 March	6.45 pm
• <b>"EMILIA ROMAGNA"</b>	Tuesday, 16 April	6.45 pm
• <b>"OLD ENGLISH"</b>	Tuesday, 7 May	6.45 pm
• <b>"HARRY'S BAR"</b>	Tuesday, 28 May	6.45 pm
<b>GOURMET BARBECUE (1)</b>	Sunday, 31 March	3.30 pm
<b>GOURMET BARBECUE (2)</b>	Sunday, 28 April	3.30 pm
<b>PIZZA PARTY (1)</b>	Tuesday, 30 April	6.45 pm
<b>PIZZA PARTY FOR FAMILIES</b>	Sunday, 7 April	11.30am-2 pm approx.
<b>PIZZA PARTY (2)</b>	Tuesday, 21 May	6.45 pm

## SALADS FOR EVERY OCCASION

I am a great fan of salads and this lesson will give you a good range of five, something perfect for a first course, a main salad which goes really well for lunch, one that teams beautifully with any kind of fish, another perfect for chicken and one for lamb.

**Tuesday, 9 April**

**6.45 pm**

**Cost: \$125**

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## THREE COURSE DINNER PARTY SERIES

We have been doing some great dinners with special themes and as these are really interesting, thought it may be ideal to use them as a base for classes.

### "PROVENCE"

Recipes are relating to the times spent there with authors such as Simone Beck and Richard Olney. It is a country fragrant with herbs and flowers grown for the perfume factories. Overall a wonderful area which has its own unique style. There will be a modern version of the famous Salad Nicoise, a fragrant chicken dish speckled with masses of fresh herbs and a baked zucchini and tomato casserole. Dessert is a very fresh tasting lemon curd ice cream served with crisp lavender biscuits.

**Tuesday, 26 March**

**6.45 pm**

**Cost: \$125**

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### "EMILIA ROMAGNA"

The heartland of Italy has so many famous flavours it well deserves the reputation it has for specialty foods. The first course of a pate of Mortadella is truly delicious and a most unusual one to begin a dinner or serve with drinks. The main course dates back to the 19th Century, a ragout created for the Cardinal and has a sauce which you can make in advance, it freezes well and bears no resemblance to the sauce Bolognese which is often mistaken as the pasta dish from Bologna.

To finish, something from the vineyards and served during grape picking, a grape sauce in which you can bake pears or any stoned fruit, this is combined with a light baked milk and cream mould.

**Tuesday, 16 April**

**6.45 pm**

**Cost: \$125**

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### "OLD ENGLISH"

I interviewed the late Michael Smith some years ago and he gave me a number of recipes along with the stories of how he prepared the food for the TV series "The Duchess of Duke Street". This very old English dinner does still lend itself to our modern tastes, the most delicious braised leeks with a leek sauce served as a first course, a lamb dish with a famous sauce from the Reform club in London and then a modern take on the newly popular Eton Mess.

**Tuesday, 7 May**

**6.45 pm**

**Cost: \$125**

## **"HARRY'S BAR"**

When Giuseppe Cipriani died, all of Venice closed down for the day, it was out of love for this great man, as well as respect for his generosity. I met him a number of times, he was warm, friendly and had such a great focus and love of Venetian food. Harry's Bar, which he created, was tucked in a small street opposite the water and often dismissed as just a tourist attraction but go there and it would be packed with Venetians too. There will be some of the famous starters and of course, a risotto and to finish, my favourite cake from this restaurant, light sponge, zabaglione filling and topping and crumpled meringues frosting it all.

**Tuesday, 28 May**

**6.45 pm**

**Cost: \$125**

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## **GOURMET BARBECUE (1)**

Our chef, Patrick Craig will be taking these classes along with Beverley and you will be hands on preparing marinated meat, the best of all hamburgers, chicken and fish. Salads are also an important part of any barbecue and these will be shown and of course enjoyed along with some wines.

**Sunday, 31 March**

**3.30 pm**

**Cost: \$110**

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## **GOURMET BARBECUE (2)**

This will show how to do packaged food on the barbecue along with seafood and of course, more interesting accompaniments. A great afternoon full of information and hints from Patrick and Beverley.

**Sunday, 28 April**

**3.30 pm**

**Cost: \$110**



## PIZZA PARTY (1)

So easy to bake your own pizza and despite what you may think, no need to have a pizza oven or any special equipment. This lesson has been designed around learning how to make an easy yeast dough, how to top it so you get the best results and then trying different styles to suit your own taste. Hands on, so you truly get the feel of the dough and the helpful hints needed. The dough can be made in advance and kept for 24 hours to make it very simple and the flavours and texture are wonderful. The base is light and crisp and you can build your own gourmet toppings.

**Tuesday, 30 April**

**6.45 pm**

**Cost:** Single booking      **\$95**

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## PIZZA PARTY FOR FAMILIES

Children over the age of 8 are welcome at this lesson.

So easy to bake your own pizza and despite what you may think, no need to have a pizza oven or any special equipment. This lesson has been designed around learning how to make an easy yeast dough, how to top it so you get the best results and then trying different styles to suit your own taste. Hands on, so you truly get the feel of the dough and the helpful hints needed. The dough can be made in advance and kept for 24 hours to make it very simple and the flavours and texture are wonderful. The base is light and crisp and you can build your own gourmet toppings.

**Sunday, 7 April**

**11.30 to approx 2 pm**

**Cost:** Double Pass Entry      **\$150**

Non alcoholic beverages will be served at this class.

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## PIZZA PARTY (2)

An extension of the first lesson, how to create a calzone from your own pizza dough and fillings and then how to make a tart, not using pastry but making it with a beautiful yeast pizza crust. These two will give you so many variations for all kinds of meals or occasions. Again, you can make the dough in advance, the filling ahead of time to simplify the entire process.

**Tuesday, 21 May**

**6.45 pm**

**Cost:** Single booking      **\$95**

# 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: **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:** 633 000  
**ACCOUNT:** 142306786  
**A/C NAME:** THE SEASONAL KITCHEN PTY LTD 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.