

Incorporating Beverley Sutherland Smith Cooking School

436-438 High Street, Prahran East. Vic. 3181

(near corner of Williams Road) ABN: 93 148 182 825

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SUMMER 2020 CLASSES

From my early days in the food industry, the seasons have always been my first love. After so many years watching trends come and go from the occasionally ridiculous to the honesty of seasonal produce, I am strongly moving even more into looking at the markets and what options there are for the best of summer produce.



Market classes will reflect this, dishes using a few simple ingredients, single courses, shared platters, vegetables and a range of meats the strong focus.

If you are feeling the pressures of meals or entertaining and bored with the same dishes, these classes will focus on easy prep in advance and lots of exciting flavours. I believe there is truly nothing more delicious than home cooking.

Following the demo and during it, you will be able to have tastings and of course, some wine. Some classes will be held at the Seasonal Kitchen, others at Beverley's apartment in Mathoura Road, Toorak.

Including dinner or lunch, plus wine.

The cost for Double Lesson is \$210. The cost of Single Date Lesson is \$125.

Forthcoming classes:

SUMMER MARKET	Evening Classes:	6.45
Cost: \$210 Double Lesson	Tuesday 44 Fahmany	6.45 pm, The Seasonal Kitchen
Cost: \$125 Single Date Lesson	Tuesday, 11 February	
Cost. \$125 Single Date Lesson	Tuesday, 18 February	
SUMMER MARKET	Day Classes:	
		10.15 am
Cost: \$210 Double Lesson	Thursday, 13 February	Mathoura Rd, Toorak
Cost: \$125 Single Date Lesson	Thursday, 20 February	
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AUTUMN MARKET	Evening Classes:	
		6.45 pm, The Seasonal Kitchen
Cost: \$210 Double Lesson	Tuesday, 17 March	
Cost: \$125 Single Date Lesson	Tuesday, 24 March	
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AUTUMN MARKET	Day Classes:	
		10.15 am
Cost: \$210 Double Lesson	Thursday, 19 March	Mathoura Rd, Toorak
Cost: \$125 Single Date Lesson	Thursday, 26 March	
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"SUMMER MARKET" CLASSES

Each lesson is complete in itself but to get a wide range of options, I suggest doing both lessons would be ideal, if possible.

Evening Classes:

Tuesday, 11 February

6.45 pm at The Seasonal Kitchen

Tuesday, 18 February

6.45 pm at The Seasonal Kitchen

Day Classes:

Thursday, 13 February

10.15 am at Mathoura Rd, Toorak
Thursday, 20 February

10.15 am at Mathoura Rd, Toorak

Cost: \$210 Double Lesson

Cost: \$125 Single Date Lesson

"AUTUMN MARKET" CLASSES

In line with our market theme, these will be autumn menus including a beautiful, fragrant duck curry, some capsicum pickles to have with salads and sandwiches, mushrooms that are brilliant at this time of year and so on.

Evening Classes:

Tuesday, 17 March

6.45 pm at The Seasonal Kitchen

Tuesday, 24 March

6.45 pm at The Seasonal Kitchen

Day Classes:

Thursday, 19 March

10.15 am at Mathoura Rd, Toorak

Thursday, 26 March

10.15 am at Mathoura Rd, Toorak

Cost: \$210 Double Lesson

Cost: \$125 Single Date Lesson

<u>Note:</u> Address and Parking details for Mathoura Road, Toorak classes will be given at the time of booking.

<u>PAYMENT – CASH or DIRECT DEPOSIT ONLY</u> for the classes at Mathoura Rd, Toorak.

CHEQUE, CASH, DIRECT DEPOSIT or CREDIT CARD for classes at The Seasonal Kitchen.

The Seasonal Kitchen Dinner Series

Saturday, 15 February, 2020

Beverley has loved preparing and creating our special monthly dinners and there will be one held on Saturday, 15 February, featuring five courses, all linked to fresh, light and colourful food. The menu is based on the markets where produce such as heirloom tomatoes, eggplant, mango and stoned fruit create inspiration along with light, meat dishes such as a baby fillet of beef in a green sauce.

Cost: \$95 per head - BYO wine is available at a corkage fee of \$10 per bottle.

Reservations required for this dinner. Please phone Suzanne at **The Seasonal Kitchen on 9529 6050** or email theseasonalkitchenprahran@gmail.com to book and advise number of people and preferred time.

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)
				TOTAL	•
				TOTAL	\$

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: The Seasonal Kitchen

436-438 High St, Prahran. Vic. 3181

PAYMENT OPTIONS:

- 1. **Cheque** Mail booking form with cheque, made out to **Beverley Sutherland Smith**, c/o The Seasonal Kitchen 436-438 High St, Prahran. Vic. 3181 or pay by cheque at the class.
- 2. Direct Deposit Account Details:

BSB: 083 153 **ACCOUNT**: 515487196

A/C NAME: B M 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. Vic. 3181
- 3. Cash paid on day of class. CASH or DIRECT DEPOSIT payment only for Mathoura Road, Toorak Classes.
- Credit Card Only available for classes held at The Seasonal Kitchen. Payment over the phone prior to class or paid on the day of class.

Payment for classes held at The Seasonal Kitchen - by Cheque, Cash, Credit Card or Direct Deposit.

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.