

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

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

“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

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

PAYMENT – CASH or DIRECT DEPOSIT ONLY 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.

