

# cooking

## September-November 2017

# class

CALENDAR



For full details on our classes and instructors please view the class descriptions on our website. Please check our website regularly for updates, new & sold-out classes.

### Join us...FOR A CULINARY ESCAPE!

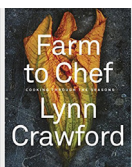
Whether it's eating your way through Olonzac, bicycling through the Languedoc, or exploring the olive groves and vineyards of Tuscany, we've got an escape for you! See our website for more information on our annual week-long culinary tours of France and Italy: [www.cookbookcooks.com/escapes](http://www.cookbookcooks.com/escapes)

Registrations are accepted by phone, mail or in person. We do not take registrations online. Payment can be made by cash, cheque, debit, VISA, or MasterCard. Full payment must be made at the time of registration. Prices published do not include GST. If for some reason you are unable to attend, please inform us at least 3 FULL days before the class. Payments are non-refundable, so you may schedule for a later class, use the credit for in-store purchases or send a friend on your behalf. Gift certificates can be purchased for any class. Class sizes are limited so we recommend advance registration!

REGISTER NOW! THE COOKBOOK CO. COOKS 722 - 11th AVENUE SW, PHONE 403-265-6066, EXT 1 [COOKBOOKCOOKS.COM](http://COOKBOOKCOOKS.COM)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<b>September 2017</b>						1	2
Depending on registration and availability, public classes will be presented in either our main kitchen upstairs or our bistro kitchen on the lower level.							
3	4	5	6	7	8	9	
						Registrants in the SEPTEMBER 23 Off the Pages of Food52's Mighty Salads class will receive a copy of the book!	
10	11	12	13	14	15	16	
					A NIGHT OUT: COUPLES CLASS GEORGIA ANNIS 6:30-9 \$95PP	A NIGHT OUT: COUPLES CLASS CHRIS HALPIN 6:30-9 \$95PP	
17	18	19	20	21	22	23	
WHAT'S IN THE BOX??? THE ART OF BENTO FOR LUNCH AND BEYOND CHING LI 2-4:30 \$90PP	MEAT, MEET BEER! A MIXED GRILL MENU WITH 6 CRAFT BEERS CRAIG WESTHAVER 6:30-9 \$100PP	This date is available to book a private cooking class, dinner party, or corporate event	HANDMADE STUFFED PASTA: RAVIOLI, AGNOLOTTI, AND MORE! MELISSA GORSE DIN 6:30-9 \$90PP	This date is available to book a private cooking class, dinner party, or corporate event	A NIGHT OUT: COUPLES CLASS CRAIG WESTHAVER 6:30-9 \$95PP	VIETNAMESE COOKING CHING LI 10-12:30 \$90PP OFF THE PAGES OF FOOD52'S MIGHTY SALADS! CHRIS HALPIN 2-4:30 \$115PP	
24	25	26	27	28	29	30	
PHIL & SEBASTIAN PRESENT: HOW TO BREW THE PERFECT CUP PHIL ROBERTSON INCLUDES 1LB OF P&S COFFEE! 10-11:30 \$50PP FERMENTATION WORKSHOP STEPHANIE LINDAL 2-4:30 \$85PP	GUISEPPE RETURNS: ITALIAN COMFORT FOOD FROM COTTO GUISEPPE GENNARO 6:30-9 \$90PP	A VEGETABLE-FORWARD EVENING: OFF THE MENU OF 10 FOOT HENRY ANDREW MOORE 6:30-9 \$90PP	FARM TO CHEF BOOK LAUNCH! LYNN CRAWFORD 6:30-8 \$55PP	This date is available to book a private cooking class, dinner party, or corporate event	A NIGHT OUT: COUPLES CLASS MELISSA GORSE DIN 6:30-9 \$95PP	CUT LIKE A PRO: ESSENTIAL KNIFE SKILLS LUIS OBREGON PARING KNIFE INCLUDED! 10-12:30 \$110PP MAKE & TAKE: MARVELOUS MACARONS JENNY BROOKS 2-4:30 \$100PP	
<p>PHIL &amp; SEBASTIAN PRESENT: HOW TO BREW THE PERFECT CUP</p> <p>PHIL ROBERTSON INCLUDES 1LB OF P&amp;S COFFEE!</p> <p>10-11:30 \$50PP</p> <p>FERMENTATION WORKSHOP</p> <p>STEPHANIE LINDAL</p> <p>2-4:30 \$85PP</p>							

Registrants to the SEPTEMBER 27 Farm to Chef Book Launch will receive a copy of the book!



PP - All prices are per person.

Classes noted with this icon are HANDS-ON classes.

Classes noted with this icon include a cookbook in the price of the class!

Nothing goes together quite like food and wine. All of the classes at The Cookbook Co. Cooks include 2 glasses of wine, chosen for each menu by Metrovino. Guests are welcome to purchase additional wine by the glass for \$10, or by the bottle for \$40.



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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>PIE AND PASTRY MAKING WORKSHOP</b> GEORGIA ANNIS 10-12:30 \$115PP <b>INCLUDES AN EMILE HENRY PIE DISH!</b> <b>PEROGIES! SWEET &amp; SAVOURY</b> CHRIS HALPIN 2-4:30 \$90PP	This date is available to book a private cooking class, dinner party, or corporate event	<b>WHAT THE PHO! NOODLE SOUPS</b> CHING LI 6:30-9 \$90PP	<b>AN AUTHENTIC MEXICAN FEAST</b> LUIS OBREGON 6:30-9 \$90PP	<b>GIRLS' NIGHT OUT: COCKTAILS &amp; HORS D'OEUVRES</b> CHRIS HALPIN 6:30-9 \$90PP	THANKSGIVING	THANKSGIVING
THANKSGIVING	THANKSGIVING	This date is available to book a private cooking class, dinner party, or corporate event	<b>THAI CLASSICS</b> CHING LI 6:30-9 \$90PP	<b>HANDMADE PASTA: LINGUINE, TAGLIATELLE, AND MORE!</b> MELISSA GORSEIDIN 6:30-9 \$90PP	<b>A NIGHT OUT: COUPLES CLASS</b> GEORGIA ANNIS 6:30-9 \$95PP	<b>GROWN UP &amp; KIDS' CLASS</b> CHRIS HALPIN 10-12:30 \$50PP <b>VIETNAMESE COOKING</b> CHING LI 2-4:30 \$90PP <b>A NIGHT OUT: COUPLES CLASS</b> LUIS OBREGON 6:30-9 \$95PP
<b>A GOOD DAY TO BRÛLÉE: SWEET &amp; SAVOURY EXCUSES TO USE A BLOWTORCH IN THE KITCHEN</b> STEPHANIE LINDAL 10-12:30 \$50PP <b>INCLUDES A BRÛLÉE TORCH!</b> <b>A TURKISH FEAST</b> MATTHEW ALTIZER 2-4:30 \$90PP	<b>OFF THE MENU OF ALLOY</b> ROGELIO HERRERA 6:30-9 \$95PP	This date is available to book a private cooking class, dinner party, or corporate event	<b>CONFIDENT COOKING I</b> LUIS OBREGON 6:30-9 \$90PP (BOOK BOTH CONFIDENT COOKING I & II FOR \$160!)	<b>INDIAN MEETS WINE: CURRY SOME FAVOUR WITH THESE MODERN FLAVOURS</b> GEOFF LAST 6:30-9 \$95PP	<b>A VEGETARIAN NIGHT OUT: COUPLES CLASS</b> INSTRUCTOR TBA 6:30-9 \$95PP	<b>BRUNCH IT! FOOD TO WAKE UP FOR</b> CHRIS HALPIN 10-12:30 \$90PP <b>SOME LIKE IT HOT! A CAST IRON WORKSHOP</b> INSTRUCTOR TBA 2-4:30 \$115PP (INCLUDES AN 8-INCH LODGE CAST IRON PAN!) <b>A NIGHT OUT: COUPLES CLASS</b> CHRIS HALPIN 6:30-9 \$95PP
<b>A TWISTY, TURNY HANDS-ON SPIRALIZING WORKSHOP</b> STEPHANIE LINDAL 10-12:30 \$50PP <b>4 STEAKHOUSE FAVOURITES... 6 CRAFT BEER!</b> LUIS OBREGON 2-4:30 \$100PP	<b>FOREIGN CONCEPT AND METROVINO PRESENT: PAN-ASIAN CUISINE AND RIESLING</b> DUNCAN LY & AL DRINKLE 6:30-9 \$125PP	This date is available to book a private cooking class, dinner party, or corporate event	<b>CONFIDENT COOKING II</b> LUIS OBREGON 6:30-9 \$90PP (BOOK BOTH CONFIDENT COOKING I & II FOR \$160!)	This date is available to book a private cooking class, dinner party, or corporate event	<b>A NIGHT OUT: COUPLES CLASS</b> MELISSA GORSEIDIN 6:30-9 \$95PP	<b>ALL ABOUT BUTTER: AN INFORMATIVE TASTING AND DELICIOUS EATS!</b> KRISTIE LEE 10-12:30 \$50PP <b>INDIAN VEGETARIAN</b> LISA KRASNOW 2-4:30 \$90PP <b>A NIGHT OUT: COUPLES CLASS</b> CRAIG WESTHAVER 6:30-9 \$95PP
<b>ITALIAN FARMHOUSE</b> JUDY WOOD 10-12:30 \$95PP <b>FRENCH FARMHOUSE</b> JUDY WOOD 1:30-4 \$95PP	<b>COOK THE BOOKS: OTTOLENGHI COLLECTION</b> MATTHEW ALTIZER 6:30-9 \$125PP	HALLOWEEN	<h2>October 2017</h2> <p>Depending on registration and availability, public classes will be presented in either our main kitchen upstairs or our bistro kitchen on the lower level.</p>			



Registrants in the October 20 OTTOLENGHI class will receive one Ottolenghi book of their choice - including his newest, NOPI.

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<h2>November 2017</h2> <p>Depending on registration and availability, public classes will be presented in either our main kitchen upstairs or our bistro kitchen on the lower level.</p>		<b>REAL LIFE ENTERTAINING: AN ALL-IN MENU, COCKTAILS TO DESSERT</b> CHRIS HALPIN 6:30-9 \$90PP	<b>ON THE BONE: BRAISING, ROASTING &amp; MORE</b> LUIS OBREGON 6:30-9 \$95PP	<b>TAPAS, PINTXOS AND VINO TINTO</b> MATTHEW ALTIZER 6:30-9 \$90PP	<b>A NIGHT OUT: COUPLES CLASS</b> CHRIS HALPIN 6:30-9 \$95PP	<b>A 4-HOUR CHOCOLATE WORKSHOP WITH COCHU CHOCOLATE!</b> ANNE SELLMER 10-2 \$125PP <b>A NIGHT OUT: COUPLES CLASS</b> LUIS OBREGON 6:30-9 \$95PP
<b>COOK THE BOOK: TARTINE ALL DAY</b> MATTHEW ALTIZER 2-4:30 \$135PP	<b>VIETNAMESE COOKING</b> CHING LI 6:30-9 \$90PP	<b>FOOD &amp; WINE FROM OUR TRAVELS: SOUTH OF FRANCE</b> GAIL NORTON, JUDY WOOD, AND KAREN RALPH 6:30-9 \$125PP	<b>OFF THE MENU OF ANJU</b> ROY OH 6:30-9 \$95PP	<b>GIRLS' NIGHT OUT: COCKTAILS &amp; HORS D'OEUVRES</b> CHRIS HALPIN 6:30-9 \$90PP	<b>A NIGHT OUT: COUPLES CLASS</b> GEORGIA ANNIS 6:30-9 \$95PP	<b>OFF THE PAGES OF DUCHESS BAKESHOP</b> REGAN JOHNSON 10-12:30 \$125PP <b>THAI CLASSICS</b> CHING LI 2-4:30 \$90PP <b>A VEGETARIAN NIGHT OUT: COUPLES CLASS</b> INSTRUCTOR TBA 6:30-9 \$95PP
<b>FRENCH FARMHOUSE</b> JUDY WOOD 10-12:30 \$95PP <b>ITALIAN FARMHOUSE</b> JUDY WOOD 1:30-4 \$95PP	<b>BAR BRIDGETTE AND METROVINO SPECIALITY DINNER</b> JP PEDIRNEY AND METROVINO 6:30-9 \$125PP	<b>TAGINES: STEWS FROM MOROCCO</b> MATTHEW ALTIZER 6:30-9 \$90PP	<b>ON THE BONE: BRAISING, ROASTING &amp; MORE</b> LUIS OBREGON 6:30-9 \$95PP	<b>A NIGHT OUT: COUPLES CLASS</b> CRAIG WESTHAVER 6:30-9 \$95PP	<b>A NIGHT OUT: COUPLES CLASS</b> CRAIG WESTHAVER 6:30-9 \$95PP	<b>GROWN-UP &amp; KIDS CLASS (AGES 8+)</b> CHRIS HALPIN 10-12:30 \$50PP <b>MAKE &amp; TAKE: MARVELOUS MACARONS!</b> JENNY BROOKS 2-4:30 \$100PP <b>A NIGHT OUT: COUPLES CLASS</b> CRAIG WESTHAVER 6:30-9 \$95PP
<b>KIDS' CHRISTMAS BAKING! 8+</b> MATTHEW ALTIZER 10-12:30 \$50 PER CHILD <b>KIDS' CHRISTMAS BAKING! 8+ (REPEAT)</b> MATTHEW ALTIZER 2-4:30 \$50 PER CHILD	<b>PERFECTING PAELLA</b> GAIL NORTON 6:30-9 \$110PP <b>PAELLA PAN INCLUDED</b>	<b>CHRISTMAS BAKING</b> REGAN JOHNSON 10-12:30 \$90PP <b>CHRISTMAS BAKING (REPEAT)</b> REGAN JOHNSON 2-4:30 \$90PP	<b>FOOD &amp; WINE FROM OUR TRAVELS: SOUTH OF FRANCE</b> GAIL NORTON, JUDY WOOD, AND KAREN RALPH 6:30-9 \$125PP	<b>A NIGHT OUT: COUPLES CLASS</b> CHRIS HALPIN 6:30-9 \$95PP	<b>A NIGHT OUT: COUPLES CLASS</b> CHRIS HALPIN 6:30-9 \$95PP	<b>HOLIDAY HORS D'OEUVRES: MAKE-AHEAD APPETIZERS FOR THE PREPARED HOST</b> CHRIS HALPIN 10-30 \$90PP <b>HOLIDAY HORS D'OEUVRES (REPEAT)</b> CHRIS HALPIN 2-4:30 \$90PP
<b>CHRISTMAS BAKING</b> REGAN JOHNSON 10-12:30 \$90PP <b>CHRISTMAS BAKING (REPEAT)</b> REGAN JOHNSON 2-4:30 \$90PP	This date is available to book a private cooking class, dinner party, or corporate event	This date is fully booked for private events.	This date is available to book a private cooking class, dinner party, or corporate event	This date is available to book a private cooking class, dinner party, or corporate event	<b>CHRISTMAS BAKING</b> REGAN JOHNSON 10-12:30 \$90PP <b>CHRISTMAS BAKING (REPEAT)</b> REGAN JOHNSON 2-4:30 \$90PP	Registrants in the NOVEMBER 11 Off the Pages of Duchess Bakeshop class will receive a copy of the book!

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