



December Cooking Class Schedule

12/4 - Sushi 101

Instructor: Zach Hockey **Date/Time:** Thursday, December 4, 2014, 5:30pm-7:00pm **Cost:** \$15 per person

On Thursday, December 4th at 5.30pm, Zach Hockey, our resident Sushi guru, will share the secrets of making sushi at home. We will offer a brief history of sushi, and methods for properly cooking, seasoning, and cooling sushi rice.

We'll demonstrate the use of bamboo rolling mats and how they are best utilized in sushi making. We will show you how to make the ingredients for the rolls and how to make a basic sushi roll, including an inside out sushi roll.

After the demonstration we will all enjoy the result of our sushi roll creation efforts, authentic seaweed salad & some amazing Japanese Saki. We will have rice, wraps, ingredients & other tools used during the class available in the store and all class attendees can receive 10% off all store purchases.

12/7 - Kid's Gingerbread Housemaking

Instructor: Brina Truax **Date/Time:** Sunday, December 7, 2014, 2:00pm-3:30pm **Cost:** \$15 per person

On Sunday, December 7th at 2.00pm, Brina Truax, our Store Manager, will share the secrets with your kids of making the perfect Gingerbread House. The young elves will be presented with either a pre-made graham cracker house, or can assemble the house themselves. They will then be able to decorate the houses with many available candy & frosting choices! The houses will be fully edible, but also make great holiday decorations.

We will serve hot chocolate & cookies during the class (including to the parents of the Elves)

12/11 - Introduction to Pizza Making

Instructors: Anne Marie Lewis & Glenn Poirier **Date/ Time:** Thursday, December 11, 2014, 5:30pm-7:00pm

Cost: \$15 per person *Tupper Lake pizza enthusiasts Anne Marie Lewis & Glenn Poirier will de-mystify the process of making the perfect pizza dough, perfect sauce & creating the perfect pie in multiple variations in your home oven.*

After the demonstration we will all enjoy the result of our pizza-creation efforts, a hearty italian salad & some great Italian wine. You will leave with a guide, including recipes, that will help you make the perfect pie at home!

12/14 - Cookies & Kids

Instructor: Brina Truax **Date/Time:** Sunday, December 14, 2014, 2:00pm-3:30pm **Cost:** \$15 per person

On Sunday, December 14th at 2.00pm, Brina Truax, our Retail Store Manager, will take your kids on a cooking making & decorating adventure. Your young elves will cut cookies from house-made cookie dough using holiday-themed cookie cutters. They will then be able to decorate them with many available candy & frosting choices!

Each participant will leave with a gift wrapped back of the cookies they've made to enjoy or to give as a holiday gift!

We will serve hot chocolate & cookies during the class (including to the parents of the Elves)

Class space is limited. Register online at welldressedfood.com or speak with a store associate.

The Well Dressed Food Company

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