



Lynn Harrell will perform with Yefim Bronfman and Gil Shaham.

Soloists came together as one for chamber performance

BRONFMAN/SHAHAM/HARRELL TRIO
Chan Centre
Oct. 29

BY DAVID GORDON DUKE

Making a Vancouver stop just before their performance at Carnegie Hall later this week, Yefim Bronfman (piano), Gil Shaham (violin), and Lynn Harrell (cello) performed piano trios by Schubert and Tchaikovsky on Sunday afternoon.

The full house anticipated fine playing and got it. A chamber ensemble made up of three outstanding soloists can be a mixed blessing, but Bronfman, Shaham, and Harrell have complementary styles which make their chamber playing conspicuously successful.

Vancouver Recital Society regulars have heard most of the late Schubert masterworks in the years since his 1997 bicentenary. The *D. 929 Trio* is yet another sublime composition from the final months of the young composer's life. A nicely controlled scale and sense of drive made for an attractive, vital performance, although arguably one which glossed over a measure of the work's deeply tragic content.

The reading of Tchaikovsky's *A minor Trio* was another matter entirely. Tchaikovsky seemed instinctively to resist the lure of chamber music, perhaps unwilling to confine the almost operatic scope of his emotion-packed music to small ensembles. His only trio, an elegy for pianist friend Nicolai Rubinstein, is one of the true oddities of the repertoire. Not every group can — or should — perform this sprawling behemoth. Together Bronfman, Shaham, and Harrell demonstrated the necessary tone, presence and theatrical wherewithal to make it work.

The opening *Pezzo elegiaco* establishes Tchaikovsky's unmistakable flair for melody while demanding concerto-like virtuosity from every player. Despite the huge piano part, Shaham and Harrell were never cowed by Bronfman's brilliant playing. The subsequent *Tema con variazioni* can come across as long-winded and uninspired. On Sunday the picaresque sequence of variations was connected and purposeful, leading inexorably to its impassioned two-stage conclusion. Tchaikovsky demands his performers shift from triumphant finale to funeral march in a split second. From lesser hands the effect can be maudlin and unconvincingly staged; in this performance it came across exactly as Tchaikovsky must have intended — an outburst of raw emotion, committed, convincing and powerful.

David Gordon Duke is a Vancouver writer and educator

Sedaris 'funny and poignant'

From C1

He remembers being incredulous, since boys who "spent their weekends making banana nut muffins did not, as a rule, excel in the art of hand-to-hand combat."

Janine Fuller, manager of Little Sister's bookstore, which hosted a Sedaris book-signing after the 2000 publication of *Me Talk Pretty*, calls his work "so funny and so poignant, all at the same time."

Janice Douglas, the Vancouver public library's community-relations director, said his books speak to everyone, from "kids in their late teens to middle-aged adults." With the possible exception of Noam Chomsky, few writers can claim such a broad range of readers.

Fans heading to the Chan tonight can expect to exchange a few words with Sedaris. Darren Reagan, of Theatre Council Productions in Chicago, said the humourist stays and signs books "until the line is gone," sometimes as late as 1 in the morning.

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BOOK REVIEW

Lure of Stones will not fade away

THE ROLLING STONES
IN THE BEGINNING
By BENT REJ
Firefly, 320 pages
(\$49.95)

BY LLOYD DYKK
VANCOUVER SUN

The first Rolling Stones song I ever heard was *Let's Spend the Night Together*. I must have played it 20 times in a row on my dinky portable player. This is said with some embarrassment but there was something addictive about it, and it seemed a good excuse for avoiding a looming term paper deadline.

I can still hear that tinny, raucous sound and that irresistible beat. I repeat, irresistible. You could get virtually drunk on that bacchic explosion.

Then, some light years later after I'd forgotten all about the Stones except that they were an omnipresent cultural

cliche, some noise in the background — then *The Rolling Stones in the Beginning* came across my desk. It attracted immediate interest among my colleagues, one of whom offhandedly said the routine something about how it was a good reminder of how young they used to be "before they became a bunch of decrepit old bastards."

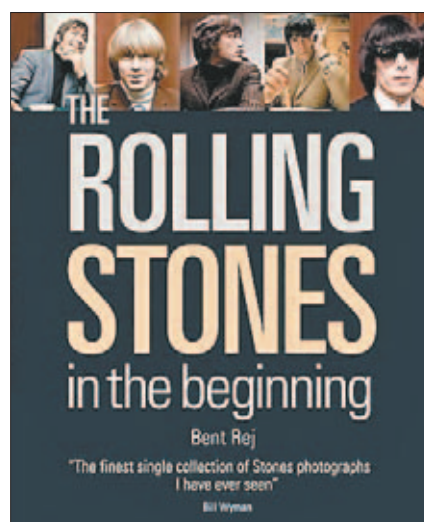
Careful, I thought. Making fun of someone's age seems the silliest thing you can do, and of course every year, this seems truer. I toted this massive thing home. It may be the heaviest book in my house and it drew some attention on the SkyTrain. It isn't a coffee table book, it's a coffee table in itself, but how lightome the memories it evokes, and how powerfully. The photographs in it had to be this size, somehow. Smaller wouldn't do it.

They're vintage, and they're not. Former bassist Bill Wyman calls these photos "the finest single collection of Stones

photographs I have ever seen," and for once, this doesn't sound like hype.

Bent Rej is the photographer, and he took these shots between the spring of 1965 and the summer of 1966, when the band had been together for only two years. Rej was a tad younger than the Stones themselves, and that's what gave him such an entry. The photos record the Stones on the road — their first European tour — at play and at home. Their youth comes as a shock — they're cherubs! There's a two-page closeup of Keith Richards's face that's so intense it seems to record the cellular structure of his face, his very DNA. It also captures the spidery fashions of the day.

The Stones were much more interesting to me than the Beatles, in the way that I still prefer Buster Keaton to Charlie Chaplin, Haydn to Mozart. The fans at close proximity to the band members look like inebriated bacchantes. The photos almost disrupt sensory barriers:



you can hear the music visually. I love the picture of Mick in his living room, which opened up directly on to the street. That to-die-for early Scandinavian furniture, the bookshelves holding nothing.

Of course the Stones are still together, how could they not be? What do rolling stones not gather? Age is moss.

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Check out Weekend Review in Saturday's Sun

COOKING CLASSES

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DECEMBER 2006

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
<p>1 GIFT GIVING HAS NEVER BEEN SO EASY! STORE MERCHANDISE & COOKING CLASS GIFT CERTIFICATES AVAILABLE AT COOKSHOP!</p> <p>\$500 cooking class certificate entitles the recipient to \$1,000 worth of classes!</p> <p>Please order online www.cookshop.ca</p>	<p>2 FRENCH-STYLE FISH & SEAFOOD PARTICIPATION</p> <p>With Chef Eric, you will learn how to prepare these special fish and seafood delights with classic French methods that will impress guests at your next gathering! Chef Eric will also share how to select the best fish, cooking secrets that produce the best results plus he'll cox simple culinary tricks and technique you never knew you possessed!</p> <p>*Seafood gazpacho Andaluz *Basil prawn skewers *Wild salmon steaks with Paloise sauce *Red snapper fillet with butter spinach & beurre blanc *Mussels Sotoise *Chocolate pots de creme</p> <p>Chef: ERIC ARROUZE & YOU! 6:00 - 9:00 pm \$79 each</p>	<p>3 GINGERBREAD HOUSE DECORATING PARTY PARTICIPATION</p> <p>Create a new tradition or rekindle a family memory - gingerbread houses warm the heart & home for the holidays! This afternoon in a 4-hour workshop (with light seasonal refreshments!), join Pastry Chef Chelsea while she guides you through decorating your own gingerbread house! You'll learn key points of building including a sturdy base board to transport your creation, ready to display & enjoy in time for the holidays!</p> <p>Pastry Chef: CHELSEA ROGERS & YOU! 1:00 - 5:00 pm \$99 each</p>	<p>4 A HY'S ELEGANT DINNER FEAST! Chef Bala Kumanan</p> <p>presents the perfect steak dinner, just in time for the holidays! A complete guide to the entire dinner with fish & seafood starter dishes, the best steak ever, sides and a silky dessert. Sit back, relax and watch Chef Bala make: *Jumbo prawns with homemade chili brandy sauce *Ahi tuna tartare on crostini *Pan-seared New York steak *Hy's signature sauce: brandy peppercorn *Silky Bearnaise sauce *Chef Bala's potato gallette-golden and crisped to perfection! *Creme brulee - learn how to create the sugary crown!</p> <p>Executive Chef: BALA KUMANAN HY'S STEAKHOUSE 6:00-9:00pm \$99 each or 2 for \$149</p>	<p>5 GOURMET GIFTS FROM YOUR KITCHEN WITH CHEF KAREN BARNABY</p> <p>These treats are suitable to give as thoughtful gourmet gifts or to keep for yourself to share with party guests! Chef Karen demonstrates assembly technique, presentation tips and more! This class is all you need to make special gifts that are simple to make and taste terrific! Please book early for this demonstration and bring all your questions! *Seared lamb rack chops with smoked salt *Sesame wasabi crusted tuna *Tea scented goat cheese *Biscotti di vino *Chai spiced nuts *Thai prawn cakes with coconut chili dip *Cardinal cranberry chesecake</p> <p>Executive Chef: KAREN BARNABY THE FISH HOUSE IN STANLEY PARK 6:00-9:00pm \$69 each or 2 for \$119</p>	<p>6 TURKEY & STUFFING CLASSIC TURKEY DINNER WITH A TWIST!</p> <p>Whether you are well-versed in preparing turkey dinners, wanting to hone your skills with new and innovative technique or it's your first time taking on the task, this class is for you! Chef Alan shows how to properly truss the bird, roast to perfection, side dishes tricks, dessert and more. *Roast turkey with apple and honey glaze *Herb butter under skin treatment demonstrated on poultry *How to truss with string, tuck in wings & legs properly *Pan-roasted gravy *Secret of whole roasted vegetable base *Cranberry-pecan stuffing *Double stuffed potatoes with bacon and cheddar *Baked stuffed apples with rum</p> <p>Chef: ALAN STORIMANS 6:00-9:00pm \$59 each or 2 for \$99</p>	<p>7 CHRISTMAS DINNER FOR YOUR VEGETARIAN FRIENDS</p> <p>The holidays may present a real challenge for your vegetarian guests but Chef Vivianne offers practical help and inspiration! Vivianne will reveal a mouth-watering menu essential not just for vegetarians themselves but also anyone faced with feeding non-meat-eaters as part of the festivities! Relax with a glass of wine as you learn how to prepare: *Parmesan herb crumble & ruby chard stacks, balsamic tomato drizzle *Roasted butternut squash bisque *Tofu tetrazzini with smoked tofu in Asiago cheese and almond cream, kamut noodles *Root vegetable strata with shitake mushroom gravy *Ginger pear flan, hazelnut granola crust</p> <p>Chef: VIVIANNE ALLEN 6:00-9:00pm \$59 each or 2 for \$99</p>	<p>8 HOLIDAY IN TUSCANY PARTICIPATION</p> <p>Enjoy a full evening of hands-on Tuscan cooking with Chef Romy as he guides you through a festive Italian meal that highlights fresh and flavourful ingredients and authentic technique! The best part? Sitting down at the end and eating the fruits of your labour. Mangel! *Stracchinella soup - lemon zest, organic eggs, light chicken stock *Potato gnocci - with creamy gorgonzola sauce and toasted pine nuts *Grilled lentils, lentil vinaigrette *Oven-roasted sole with Kalamata olive tapenade crust *Winter vegetable ratatouille, agrodolce raisin sauce *Braised pears with bay leaves, red wine & vanilla ice cream</p> <p>Executive Chef: ROMY PRASAD & YOU! 6:00-9:00pm \$79 each</p>	<p>9 ITALIAN BAKESHOP</p> <p>Learn the secrets of: *Baci di idama *hazelnut & chocolate amaretti cookies *Donzelle-pasta machine lasagna noodle dough, crisply fried & dusted with icing sugar *Ricotta crostata cake-sponge texture with brandy & fresh lemon filling *Almond biscotta with Grand Marnier and cherries - soft & chewy - a winner!</p> <p>Chef: NINA GIOE 6:00-9:00pm \$59 each or 2 for \$99</p>
<p>10 WILTON CANDY MAKING & CUPCAKE WORKSHOP PARTICIPATION</p> <p>Learn to create a festive assortment of confections in this hands-on class. Bake the perfect cupcake and decorate using the latest techniques. Also, you'll make and take home molded candy, truffles, candy pointsettias and more. We supply all materials!!!</p> <p>Chef: KATHIE BRATKOWSKI & YOU! 1:00 - 4:00 pm \$59 each or 2 for \$99</p>	<p>11 LAMB GUIDE</p> <p>Various lamb cuts are ideal for grilling, stewing, sauteing & stir frying. Lamb's distinctive taste holds up perfectly with numerous cooking methods and you'll taste Chef Kevin's dishes to prove it. *Braised lamb shank with gorgonzola crust & sweet corn tomato risotto *Lamb & feta cheese lasagna prosciutto, tomatoes, oregano rosemary, ricotta cheese *Lamb chops grilled with mustard Pinot Noir wine sauce *Rack of lamb Persille classic bread crumb & herb rubbed on the rack, seared and finished off in the oven *Leg of lamb chili rubbed and pesto-stuffed served with golden pan gravy</p> <p>Chef: KEVIN THOMAS K & T CUISINE PERSONAL CHEF SERVICE 6:00 - 9:00 pm \$59 or 2 for \$99</p>	<p>12 PHILOSOPHY LESSON!</p> <p>From the undisputed "Queen of Filo" Chef Sylvia Molnar! This versatile fillo dough can be used to make tantalizing appetizers to main course meat dishes and dessert finales. You'll want to make fillo part of your kitchen arsenal! Sylvia demonstrates essential tips of working with the dough, how to store, how to fix mistakes, baking and so much more. Sip a glass of wine and sample: *Holiday brunch roll stuffed with eggs, parmesan cheese and prosciutto ham-great make ahead! *Wild salmon moussie *Fillet mignon in filo and savoury vermouth sauce *Asiago cheese & roasted vegetable layered fillo casserole *Vietnamese apple strudel</p> <p>Chef: SYLVIA MOLNAR 6:00-9:00pm \$59 each or 2 for \$99</p>	<p>13 INDIAN CUISINE PARTICIPATION</p> <p>With Chef Harsha, Indian cooking technique, how to combine and pan roast spices & more. Harsha will guide you step-by-step through the menu and at the end of the class, you'll gain knowledge on how to execute a beautiful Indian meal that is sure to please your guest's palate and soul! *Butter chicken *Turkey samosas - spiced turkey in pastry *Amitrisar Aloo - potato stew, yogurt & fenugreek *Muug beans, lentils cooked with tomatoes & spices *Bhartha-roasted eggplant puree cooked with onions & tomatoes *Roasted vegetable bread *Chai Chef: HARSHA VALLABH & YOU! 6:00 - 9:00 pm \$69 each BASMATI RICE SAMPLES TO TAKE HOME</p>	<p>14 LA VIGILIA DE NATALE!</p> <p>Chef Peppe Gioe! You won't want to miss this entertaining and flavourful evening as Chef Peppe demonstrates a typical festive meal that you can duplicate in your own home. Gather your friends and reserve seats together, it's always big fun! *Chicken Aranchini (Italian for 'small orange') chicken balls stuffed with cheese and rolled in breadcrumbs then sauteed until golden with tomato sauce *Beef fillet with mushrooms and white marsala wine *Roasted whole artichokes with Chef Peppe's special touch! *Espresso coffee & brandy tiramisu</p> <p>Chef: MARLENE HALE & YOU! 6:00-9:00pm \$69 each www.bromeladeucks.com</p>	<p>15 DUCK 101 PARTICIPATION</p> <p>Duck is a preferred choice for many top chefs today. In this hands-on class, you will make a complete duck dinner with popular Chef Marlene Hale! You will be cooking with tender Brome Lake Duck products and you will see the difference quality makes! *Duck pizzas with caramelized pineapple *Lemon thyme potato pancakes *Peanut roasted duck breast with peppered pears and blackcurrant sauce *Warm red cabbage and pecan salad *Bannock focaccia with planked caramelized sweet onions *Gaufrettes garnish *Maui's bread pudding with buttery whiskey sauce</p> <p>Chef: MARLENE HALE & YOU! 6:00-9:00pm \$69 each www.bromeladeucks.com</p>	<p>16 CHEF'S ROAST BEEF</p> <p>*Roasted butternut squash & ginger soup *Grilled warm Caesar salad & garlic lemon dressing *Prime rib roast *Roasted mushroom jus *Fresh rosemary thyme roasted potatoes *Yorkshire pudding *Baby carrots with tangy buerre blanc *Grilled asparagus & red pepper wedges *Candy cane chesecake</p> <p>Chef: ALAN STORIMANS 6:00-9:00pm \$59 each or 2 for \$99</p>		
<p>17 COOKIE ART PARTICIPATION Class</p> <p>Bake sugar & gingerbread cookies then learn & practice the latest Wilton icing and sugar decorating techniques. Learn how to create with sponging, marbling, sugaring and piping. We supply all materials and all you need to bring is your imagination and a container large enough to transport your creations. Decorate gingerbread people, Rudolf, trees and more! Perfect for gift giving or to hang on the tree branches.</p> <p>KATHIE BRATKOWSKI & YOU! 1:00-4:00pm \$59 each or 2 for \$99</p>	<p>18 HY'S CLASSIC ROAST BEEF DINNER</p> <p>This menu theme is always a runaway success every time and now is your chance to attend and sample a roast beef dinner. Hy's Steakhouse style! Learn about beef cuts, using meat thermometers, roasting techniques, tasty sides, tips on planning and preparing and...the coveted cheese toast recipe!! *Warm spinach salad with bacon, mushrooms and brandy dressing *Prime roast beef tenderloin, slow roasted method *Mini Yorkshire puddings *Decadent chocolate cake</p> <p>Executive Chef: BALA KUMANAN HY'S STEAKHOUSE 6:00-9:00pm \$89 each or 2 for \$139</p>	<p>19 TUSCAN PARTICIPATION</p> <p>Transport yourself to the sunny Tuscan region of Italy as you cook your way through these classic dishes. Chef Romy offers easy, step-by-step instruction in this delicious yet uncomplicated way of cooking! *Carrot soup with saffron, sour cream & chives *Braised lamb shanks with papardelle pasta & fontina cheese *Spicy grilled steak with pan-braised cabbage and oler reductions *Grilled pizza with tomato, ricotta cheese, prosciutto and baby greens *Cannoli dessert with sweet ricotta & thyme flavoured honey</p> <p>Chef: ROMY PRASAD & YOU! SAVORY COAST CUCINA MEDITERRANEA 6:00 - 9:00 pm \$79 each</p>	<p>20 BEST SEAFOOD APPETIZER CLASS EVER! PARTICIPATION</p> <p>Roll up your sleeves and cook with Chef Robert! *Coquilles St. Jacques-scallops with white wine cream sauce, parmesan & Gruyere cheese finished under the broiler *"Drunk" clams - steamed with Sambuca, red peppers & onions *Sesame-crusted wild salmon tidbits with wasabi mayonnaise - great presentation technique! *Prawn & quail egg canape on toasted rounds with lemon zest flavoured cream sauce *Mini crab cakes with mint, cilantro pesto-pesto method *Curried mango shrimp on Belgian andie spears</p> <p>Chef: ROBERT VALLANCOURCH & YOU! 6:00-9:00pm \$79 each</p>	<p>21 YULETIDE PROVENCE DINNER PARTY PARTICIPATION</p> <p>Take a culinary tour to the south of France with Chef Romy in this hands-on workshop that you can later recreate at your big seasonal gathering at home! *Roasted chestnut soup garnished with earthy black truffle oil *Sweet blue cheese, local hazelnuts, frisee lettuce with warm bacon dressing *Roasted striped bass, ratatouille and caper berry sauce *Herb crusted rack of lamb, rosemary scented jus and garlic roasted potatoes *Apple tartie latin, star anise and vanilla *Baked lemon pepper salmon with diail oil *Chocolate dipped fresh fruit - learn the art of chocolate dipping</p> <p>Chef: ROMY PRASAD & YOU! 6:00-9:00pm \$79 each</p>	<p>22 CRAB & LOBSTER EXTRAVAGANZA</p> <p>Reserve early for the last evening class of 2006! Executive Chef Romy Prasad has designed a menu that uses every part of the crab & lobster to perfection, balancing the flavours of spices, herbs and sauces. Fine wine matching from Mark Anthony Wines too! *Crab & corn bisque *Crab & orzo pasta salad *Steamed Dungeness crab with black bean & ginger *Butter poached lobster ravioli with bourbon sauce *Stuffed & baked lobster with fresh shrimp *Molten chocolate cake *Executive Chef: ROMY PRASAD 6:00-9:00pm \$99 or 2 for \$149 Guest Wine Expert: TO BE CONFIRMED</p> <p>www.markanthony.com WINE SHOP</p>	<p>23 TEENS COOK ITALIANO FAVES</p> <p>Italy is on the menu the menu today and by the end of this session, you will amaze your family and friends with the skills you have learned. You will be shown how to use specific tools to make the job easy and how to combine flavours and fresh herbs in the dishes. Today's lesson will cover Italian essentials like: *Eggplant parmesan *Crab stuffed portobella mushrooms with mango sauce *Spiced meatballs and spaghetti-the secret is in the sauce! Learn also how to properly cook pasta *Espresso flavoured tiramisu dessert</p> <p>Chef: ALAN STORIMANS & YOU! 11:00am-2:00pm \$139 for the series</p>		
<p>24 GETTING THE MOST FROM YOUR KITCHENAID AND THE NEW VIKING STAND MIXERS</p> <p>Learn how to use basic tools PLUS accessories including the food grinder, sausage & pasta attachments, puree/sieve, slicer/shredders and more. Pay no taxes on accessories! Saturday, January 6, 2007 10:00am-1:00pm \$49.00 each or 3 for 2 CLASS IS FREE WITH THE PURCHASE OF A KITCHENAID OR VIKING STAND MIXER</p>	<p>25 VALENTINES 2007</p> <p>Wednesday, February 14 6-9pm</p> <p>Our classroom is transformed into an elegantly appointed dining room. If an unhurried pace and intimate setting is your aim, look no further! A sumptuous meal is prepared before you by Culinary Olympic Gold Medalist Chefs Neil Porter and teammate James Pare *Smoked goat cheese and roasted pumpkin 'purses' with quince chutney *Lobster brandade with Pemberton Valley potatoes *Slow-roasted venison loin on bed of herbs with organic vegetables glazed with fruit *Seared sable fish with sunchoke & tomato caviar butter *Butternut squash 'caneloni' with wild mushroom filling, sage foam *Chocolate resurrection cake - with lavender cream and fresh berries</p> <p>Wine matching from the fine wines of Hainle Organic Vineyards \$199 per couple Please ask us for more details</p> <p>www.hainle.com</p>	<p>26 2007 FUNDAMENTALS OF COOKING LEVEL 1 - PARTICIPATION SERIES</p> <p>Saturdays from 10:00am-1:00pm</p> <p>Fear not if you only know how to boil water, this series teaches every basic French technique you'll need to be empowered in your own kitchen!</p> <p>Jan 13 - Knives Skills, Vegetable Cuts Jan 20 - Stocks & Mother Sauces Jan 27 - Beef, Lamb & Pork Feb 3 - Poultry Feb 10 - Fish & Shellfish Feb 17 - Desserts</p> <p>Executive Chef Eric Arrouze & YOU! \$349 for 18 hours of instruction</p>	<p>27 TEENS COOK SERIES PARTICIPATION 13 YEARS & UP MEXICAN FIESTA</p> <p>Just before the teen return to school after their break, we offer a 3-morning series, teaching food safety, a variety of cooking techniques and have tons of fun! This morning, Chef Alan teaches the nuances of Mexican cooking with ingredients that are easy to get from the market and surprisingly uncomplicated to make! *Roasted & spicy salsa *Grilled chicken quesadilla *Tex-Mex tortilla soup with cheddar cheese *Chipotle prawn skewers *Caramel bananas with ice cream</p> <p>Chef: ALAN STORIMANS & YOU! 11:00am-2:00pm \$139 for the series</p>	<p>28 TEENS COOK FRENCH & WEST COAST FUSION</p> <p>In the second class of the series, Chef Alan mixes it up with a delicious line-up of dishes that combine West Coast ingredients and French gourmet flair! Learn to be a chef from restaurant Chef Alan as he divulges his culinary secrets! With Chef Alan, you'll prepare: *Baked brie cheese wheel with roasted garlic and homemade crostons *Twice baked onion potatoes *Bacon-wrapped scallops *Baked lemon pepper salmon with diail oil *Chocolate dipped fresh fruit - learn the art of chocolate dipping</p> <p>Chef: ALAN STORIMANS & YOU! 11:00am-2:00pm \$139 for the series</p>	<p>29 TEENS COOK ITALIANO FAVES</p> <p>Italy is on the menu the menu today and by the end of this session, you will amaze your family and friends with the skills you have learned. You will be shown how to use specific tools to make the job easy and how to combine flavours and fresh herbs in the dishes. Today's lesson will cover Italian essentials like: *Eggplant parmesan *Crab stuffed portobella mushrooms with mango sauce *Spiced meatballs and spaghetti-the secret is in the sauce! Learn also how to properly cook pasta *Espresso flavoured tiramisu dessert</p> <p>Chef: ALAN STORIMANS & YOU! 11:00am-2:00pm \$139 for the series</p>			
<p>30 GET READY FOR THOSE SPECIAL HOLIDAY GATHERINGS</p> <p>We've got it covered!! Gourmet Gifts - Dec 5 Turkey & Stuffing - Dec 6 Christmas - Vegetarian - Dec 7 Lamb Guide - Dec 11 Filo/OSophy Lesson! - Dec 12 Cuck 101 - Dec 15 Best Seafood Apples - Dec 20 For the finishing touch... Cake Collection - Dec 2 Gingerbread House - Dec 3 Italian Bakeshop - Dec 9 Candy & Cupcakes - Dec 10 Cookie Art - Dec 17</p>	<p>31 GALLORWAY'S SPECIALTY FOODS</p>	<p>32 MIX</p>	<p>33 EUROSSA</p>					

IF AT THE LAST MINUTE YOU CAN'T MAKE IT TO YOUR CLASS FREE TO SEND A FRIEND IN YOUR PLACE AS REFUNDS ARE NOT GIVEN FOR MISSED CLASSES.
IF YOU WISH TO CHANGE FROM ONE CLASS TO ANOTHER THE CHEF REQUIRES 7 DAYS NOTICE. CUSTOM CLASSES CAN BE ARRANGED FOR GOURMET CLUBS, CORPORATE FUNCTIONS, FAMILY GATHERINGS, WHAT WOULD YOU LIKE TO LEARN?