

The Waring House Cookery



COOKERY means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French Art and Arabian hospitality. - RUSKIN.

COOKERY CLASSES

All classes 10:30 am—1:30 pm unless otherwise specified.

July 4: Chef Heinz Haas

Italian Class with Local Ingredients

Everyone loves Italian food and the possibilities for Italian-style dishes are endless--especially when you use great local ingredients. We will prepare and enjoy dishes like Fifth Town goat's cheese ravioli with Mill Creek Farm sweet pea sauce, tomatoes, and fresh herbs; white pizza with zucchini, prosciutto and olives; and pan-fried white fish on a bed of pancetta, baby leeks, and mushrooms and finished with tomato coulis.

July 7: Chef Travis Grier

Advanced Sauce Making

Learn the subtle details of preparing world class sauces. We will prepare yellow perch braised in lemon caper butter sauce and served with local greens; poached chicken breast, crispy bacon and Mill Creek farms sweet pea cream sauce; local beef tenderloin served with 5th town goat's cheese finished veal stock reduction; and berry Sabayon with toasted almonds.

July 11: Chef Travis Grier

Basic Butchery for the Thrifty Gourmet

Get more out of your food with a little bit of knowledge; the home cook can extract more flavour from food and save a bundle. Learn to 'break down' a whole chicken giving you fresher cuts and chance to make fresh stock for soups or sauces. Learn the basics of cleaning whole fish – the only way to guarantee freshness for you dollar. We'll prepare a delicious roast chicken stock and then a hearty soup, a light salad of local greens with our fresh cleaned fish and chicken braised in mushroom cream.

July 14: Chef Gay Cook

Summer Brunch

When the weather is great, it's nice to get outside and enjoy a gourmet brunch in the garden or on the patio. Ottawa-based food columnist and author of *Mrs. Cook's Kitchen*, Gay Cook will build a delightful brunch menu that's centred around a rolled cheese soufflé with all sorts of tasty treats.

July 21: Chef Phyllis Chein

Spicy Thai Cuisine

Light and energizing Thai food packs a fragrant and spicy punch. Upon eating Thai food, one is left feeling great; up-beat as opposed to the sluggish feeling that some rich western meals can leave us with. Learn to create a wide range of Thai dishes using authentic ingredients and techniques. The class will prepare skewered chicken with satay sauce; Thai spring rolls; hot and sour soup; and a spicy rice noodle dish.

July 28: Chef Gay Cook

High Tea in the Garden

The perfect time of year to enjoy this Loyalist tradition. At High Tea, you will learn a variety of tasty tea sandwiches and delicate cookies, including crisp tuiles of different shapes and flavours.

August 1: Chef Travis Grier

Thrifty and Tasty Cuts:

Delicious Prince Edward County Meats

Prince Edward County is home to some excellent meat producers. Using a selection of local cuts and unique techniques, Chef Travis Grier will instruct you on preparing 'off-cuts' or lesser known, but highly flavorful dishes, like delicious lamb shoulder, and pork hocks.

August 4: Chef Phyllis Chien

Chinese Take-Out

Phyllis Chien will take you through all of your favourite, classic Chinese take-out dishes, including sweet and sour chicken balls, Cantonese chow mein, Faylum-style egg roll, and won ton soup all made from scratch. You'll leave knowing how to prepare the best Chinese take-out in town!

August 8: Chef Karen Desveaux-Potters

A Study in Tomato

Tomato season is a favourite in Prince Edward County and this is your chance to taste all it has to offer. You will get a chance to taste different heritage tomato varieties, learn how to oven-dry tomatoes, discover the difference between "fresh" and "stewed" tomato sauce, and prepare stuffed tomatoes, gazpacho and Margherita pizza (using local buffalo! cheese). You will end things off with the preparation of a unique tomato sorbet.

August 11: Chef Heinz Haas

Be a Master Griller

Today you'll learn to master the grill and prepare grilled dishes that are unique and delicious. Jamaican jerk chicken, Argentine-style lamb, grilled leek salad and Amaretto-grilled grapefruit and more will make up a full and delicious menu from the grill. There's more to grilling than just T-bones.

August 25: Chef Heinz Haas

Thai Favourites

Light and bursting with flavour, Thai food is a favourite. Learn to prepare a full Thai menu that your guests will love. This is excellent food for hot summer weather. Spring rolls, lemon shrimp soup, fried bananas and mango sorbet and many other Thai favorites will be prepared and enjoyed by the class.

Corner of Hwy. 33 & County Rd. 1
Between Picton and Bloomfield
613-476-7492 / 800-621-4956
reception@waringhouse.com
www.waringhouse.com

August 29: Heinz Haas

Tapas Style Party Food

Entertaining friends? Learn unique and tasty dishes that your guests will love. Enjoy a wide variety of flavours and styles varying from spicy Thai to classic French. You will prepare latkas with smoked salmon, capers, sour cream & dill, rumakis with pineapple-wrapped bacon, Thai shrimp soup, gingered spaghetti squash with baked salmon fillet, pork tenderloin picatta Francesca, peppered beef tenderloin and mushrooms, onions, Parisienne style flambé, and crème caramel. These dishes are all very wine-friendly and that's what tapas is all about!

Sept 1: Heinz Haas

Local Autumn Vegetables

Local Prince Edward County vegetables offer the widest variety of flavours and cooking styles imaginable. From European classics like haricot vert with almonds, to modern vegetarian dishes like zucchini carpaccio, this is your opportunity to really broaden your repertoire of vegetarian cooking and learn about our Local Slow Food Movement.



Visit our Picton retail location and discover the tools you used in your cooking class, along with:

- Kitchenware
- Serving ware
- Fresh-to-go food
- Frozen-to-go food
- Full-service Catering

Attend a cookery school class and receive 10% off Waring House Gourmet merchandise.



221 Main Street, Picton, ON
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Learn By Experience

Learn by having fun in our HANDS-ON cookery classes. No boring demos here! Everyone cooks; everyone eats; everyone has fun. The Waring House cookery classes are intended for recreational purposes, are suitable for all levels of cooking expertise (from beginner to gourmet), will expand your culinary repertoire, and teach you new tricks and chef techniques. As well, most classes (not all) include lunch or dinner. Gourmet Escape packages are available. *Occasionally, cooking demonstrations may be offered in order to appeal to larger groups and more diverse audiences.*

Come and stay or just come and

All classes **\$75**
per person + gst
(unless otherwise indicated)

THE SMALL PRINT...

Registration: We reserve the right to cancel or postpone classes with low registration. Although we will make every effort to reach you, it is advisable to telephone a few days in advance to confirm your class. Classes are limited to a maximum of 14 persons and registrations are on a first-come, first-served basis. Full payment is due at time of booking.
Cancellations: We regret that we can offer refunds only when The Waring House has cancelled classes. Should you have to cancel a class, please re-book your class within three months of the date of cancellation. You are, of course, welcome to send a fellow cook in your place.
Limitations: The Waring House, its owners, and employees are not responsible for any injury, loss, or damage sustained by anyone attending The Waring House Cookery School.



COOKERY CLASSES



SUMMER 2010

Cookery School Director
Travis Grier

The Waring House
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