

# Adult & KIDZ Cooking Classes

## March & April 2010

### ADULT CLASSES

#### Luck O' The Irish Class

Many students want to learn how to pair great food with one of the oldest beverages known to mankind: Beer! Gourmet and specialty beers are all the rage. In this class we will make 3 incredible dishes and offer tastings of special beers chosen by Chef Lisa to go with a modern twist on Irish Food.

*TUESDAY, MARCH 16 6pm-9pm*

**\$50 per person**

#### Wine Pairings 101

Chef Lisa Fidler along with local wine expert *Frank Pulice of Austin's Wine Cellar* will teach you how to pair wine with food. You will also learn how to read a wine label and how to access tasting notes. A multi-course tasting menu will be demonstrated and served with appropriate wines.

*THURSDAY, MARCH 25 6pm-9pm*

**\$60 per person**

#### Budget Cooking

In this class you will learn to cook ONCE and make three meals that your family will love. Enjoy the fruits of your labor with a glass of wine.

*WEDNESDAY, APRIL 21 6pm-9pm*

**\$40 per person**

#### Locavore Lunch

A *locavore* is someone who eats food grown or produced locally. Join the *Locavores* in a celebration of our local food cornucopia. Attendees of this class will meet at The Alliance for the Arts Green Market, choose local seafood and produce, then return to The Flying Pig and prepare a delicious locavore lunch.

*SATURDAY APRIL 10 9-1pm*

**\$50 per person**



*Cooking Classes must be paid for in advance and are non-refundable.*

*We will provide a chef knife and apron but feel free to bring your own if you have them.*

*To comply with Health Department regulations and for your safety closed toe shoes are required during cooking classes. No sandals, flip-flops or high heels please.*

*With spring holidays fast approaching, are you wondering what to do with the kids? A cooking class could be the answer and, if you're in southwest Florida, Flying Pig Chef Lisa Fidler is holding classes specifically designed for 8 to 14 year olds.*

### KIDZ CLASSES

#### Fun-Do Class

In this class you will learn to prepare a cheese, meat, veggie and dessert fondue.

*SUNDAY, MARCH 21 1pm-4pm*

**\$45 per person**

#### April Fools Foods

Celebrate April Fool's by surprising your family or friends with something unusual. Nothing gross, nothing yucky, just some fun foods that aren't what they look like and some yummy surprises.

*SUNDAY, MARCH 28 1pm-4pm*

**\$45 per person**

#### Easter Treats

In this class you will learn to make creative and delicious Easter goodies that will make you the envy of your friends and family.

*THURSDAY, APRIL 1 1pm-4pm*

**\$45 per person**

#### Egg-cell-ent Day of Coloring

In this class you will dye eggs using unique techniques and dyes made from all natural ingredients.

Each child will dye a dozen eggs to take home. Egg salad sammies, cookies and punch will be served.

*FRIDAY, APRIL 2 1pm-3pm*

*SATURDAY, APRIL 3 1pm-3pm*

**\$35 per person**

#### Brunch a Mother Could Love

In this class we will prepare a brunch menu that you can recreate for your Mom on Mother's Day.

*SUNDAY, APRIL 25 1pm-4pm*

**\$45 per person**

**CALL 337-3744  
to register**