

Cooking & Home Enhancements



Easy and Quick Vegetarian Dishes CK112

Teacher: Chris Aliseo. (All Levels) Chris will focus on easy recipes you can put together at the last minute, with demonstrations and recipes for how to prepare and cook outstanding vegetarian dishes:

white bean crostini, tofu fried rice, avocado/bean salad, broccoli corn bread, and gluten free almond cake.

1 Session \$50.00, includes lunch
Sat, Aug 11 (11:00-1:00)



Introductory Cold Process Soap Making HE064

Teacher: Cindy Jones Lantier. (All Levels) Create a batch of soap with natural options for your choice of color and fragrance! Basic soapmaking theory will be covered, as well as the step-by-step process for making a simple cold processed soap. Class includes a mixture of lecture, demo, and hands-on learning. You will take home two pounds of soap and a great handout.

1 Session \$50.00, plus \$8.00 kit fee Sun, Aug 12 (1:00-4:00)

Apple Pie Making CK142

Teachers: Donna & Di. Dispel any pie making fears as you make Piecemakers' famous mouth-watering apple pie. You will take home a pie ready to bake, too!

1 Session
\$40.00, includes all supplies Thu, Aug 30 (10:00-11:30)



Homemade Scones & Lemon Curd CK155

Teachers: Joanna & Jean. Take the mystery out of making a moist, delicious scone. Make Piecemakers' apricot white chocolate scone and homemade lemon curd in class, plus receive recipes for several other variations!

1 Session \$40.00, includes all supplies
Tue, Sep 11 (10:00-11:30)