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## September 2016 Newsletter

Hi Kate,

This month is all about the start of the new term at YORK Cookery School as well as the York Festival of Food and Drink which runs from September 23rd to October 2nd this year.

We have a great choice of classes running from now until Christmas; [take a look](#) and book your place before they all go!

### YORK FESTIVAL OF FOOD & DRINK 2016



If you've not been to the York Food Festival before, get yourself there! The festival promises to provide loads of culinary delights by means of street vendors, cookery demonstrations and our Cookery School!

#### YORK COOKERY SCHOOL @ YORK FOOD FESTIVAL

This year, we're hosting the festival's Cookery School where there will be a range of introductory classes available. Bookings are now being taken through the YORK Cookery School website.

We're donating all the proceeds from the classes to [ARC Light](#), a homeless shelter in York. In the past, we've donated, amongst other things, prepared vegetables from our knife skills classes. They have a much needed addition to their meals and we avoid wasting perfectly good food. With the money from the classes

### Upcoming classes

#### [Italian Cucina](#)

September 16th

#### **Italian Cucina**

September 17th  
FULLY BOOKED

#### [French Macarons](#)

September 24th

#### **Chocolate Masterclass**

September 25th  
FULLY BOOKED

#### [Moroccan Cuisine](#)

October 1st

#### **Italian Cuisine**

October 8th  
FULLY BOOKED

#### [Breadmaking Masterclass](#)

October 15th

#### [Mexican Cuisine](#)

October 22nd

#### [Young Chef Workshop Halloween/Bonfire Night special](#)

October 27th

#### [Young Chef Workshop Cakes & Bakes](#)

October 28th

#### [Indian Curry Classics](#)

October 29th

#### [Seasonal Game Masterclasses](#)

November 5th & 6th

being held at the food festival, they'll be able to buy what they like!!

## FEATURED CLASSES at YORK Cookery School

[Moroccan Cuisine](#) - Saturday, October 1st



Moroccan food is some of the most sensual in the world. It appeals directly and unashamedly to the senses of smell sight and taste in a way no other cuisine can match.

During this workshop, you'll learn about the traditions and heritage of Moroccan cuisine whilst cooking up some amazing food.

Simply go to our website to [book your place](#),

[Classic Italian Cuisine with Sara Danesin Medio](#) - Sunday, November 13th

Sharing her secrets of her native Italian food, we're delighted to welcome Masterchef finalist, Sara Danesin Medio, to the School.

Her one day Italian cooking course combines the best of Italian flavours and techniques, perfect for recreating for family and friends.

[Book now](#) to secure your place on Sara's class.



[Vegetarian & Vegan Christmas](#) - Sunday, December 4th



Preparing food for Christmas can sometimes present difficulties if you're a vegetarian or vegan; or if you're catering for vegetarian/vegan friends and family. We all tend to think 'nut roast' and then what?

Well, the answer is here in the shape of talented cook and food blogger, Katy Beskow (aka Little Miss Meat Free) and her repertoire of wonderful, Christmas-inspired recipes.

Katy's classes are popular, so [book your place](#) today.

Places on these workshops have already started to go so be sure to [book your place](#) soon.

## CHRISTMAS WORKSHOPS

We mentioned the dreaded 'C' word (Christmas!) last month and, since then, we've taken quite a few more bookings for our workshops.

Christmas really isn't that far away in terms of planning so get yourself booked onto that workshop!

## [Getting ready for Christmas](#)

(3-part course)

November 8th, 15th & 22nd

### Thai Street Food

November 12th

FULLY BOOKED

Full details of all our classes are on the [website](#).

Places on each class are subject to availability. Book now to avoid disappointment.



## Useful links

[Cookery classes](#)

[Our chefs](#)

[Location](#)

[Gift vouchers](#)

[Kitchen hire](#)

[Events & team building](#)



- [Get ready for Christmas](#) - November 8th, 15th & 22nd
- [Christmas chocolate creations](#) - November 19th
- [Christmas breads](#) - November 26th
- [Christmas macarons](#) - December 3rd
- [Vegetarian & Vegan Christmas](#) - December 4th
- [Pickles, pates & chutneys](#) - December 10th



We also love a good party so [get in touch](#) if you'd like to arrange a cooking event at the School as part of your office Christmas party. Details about our [events](#) are on the website.

## DON'T FORGET...

- [YORK COOKERY SCHOOL VOUCHERS](#) are available to buy. Team it up with an embroidered YORK Cookery School apron. An ideal gift for the cooking enthusiast.
- [OUR YOUNG CHEF'S WORKSHOPS](#) are aimed at children with a desire to learn about food. No experience is necessary as we teach them the skills they'll need to create a variety of dishes.
- **TO FOLLOW US ON [FACEBOOK](#), [TWITTER](#) & [INSTAGRAM](#).** If you want to keep up to date with our latest offers and news, social media is the best place.



We look forward to seeing you at the School, very soon.

**Kate & Fraser.**



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