



☎ 01904 500700 ✉ info@yorkcookeryschool.com



August 2016 Newsletter

Hi Kate,

The summer is upon us, finally! How many of you have dug out the rusty barbecue in the last few weeks? We certainly have and have been enjoying lots of summer salads, chargrilled meats and veggies.

We recently developed and demonstrated a recipe for a sticky glaze using 'Viking DNA' beer, brewed by Brew York, as our main ingredient. Brilliant for sausages and chicken on the barbecue. If you'd like to recreate it, you can find the [recipe](#) on our new website.



NEWS

OUR NEW, REFRESHED WEBSITE

We've been working really hard on developing a new website for the Cookery School to make it easier to navigate around our classes. We've just gone live so go and take a look; www.yorkcookeryschool.com.

Most of the site should be familiar if you've been there before but there are a few tweaks here and there to help you find things more easily.

We'd love your feedback. Please [let us know](#) what you love

Upcoming classes

[Young Chef Workshop
Yorkshire Day Special](#)
August 4th

[Young Chef Workshop
Breads & Pizzas](#)
August 5th

[Thai, Malay & Indonesian](#)
September 3rd

[Persian Cuisine](#)
September 9th

[Italian Cucina](#)
September 16th

[Italian Cucina](#)
September 17th
FULLY BOOKED

[French Macarons](#)
September 24th

[Chocolate Masterclass](#)
September 25th

[Moroccan Cuisine](#)
October 1st

[Italian Cuisine](#)
October 8th
FULLY BOOKED

[Breadmaking Masterclass](#)
October 15th

[Mexican Cuisine](#)
October 22nd

and if there are any snags.

POPULAR NEW WORKSHOPS



Our new Mexican workshops have proved to be really popular. As opposed to the Tex-Mex that we tend to think of as Mexican food, this workshop goes into detail about Mexican traditions as well as the intricacies of their true cuisine.

Run by [Jen Morrison](#), who grew up on an old rancho in El Cajon, California near the US-Mexico border, the local food was dominated by established Mexican families so Jen's experience is invaluable.

Our next [Mexican workshop](#) is on Saturday, October 22nd.

CORPORATE EVENTS AND PARTIES

Have you considered a cooking session for your next team building event? Or perhaps you're organising a party and want to do something a little different. We love hosting events at the Cookery School. It's great fun and a great way of bringing people together in an environment which brings out strengths in everyone. Have a look at our [Events](#) page for more info.

CHRISTMAS (dare we mention it yet?)

Having recently taken quite a few bookings for our Christmas workshops and a couple of [Christmas parties](#), it may seem *far* too early, but we thought we ought to mention that Christmas really isn't that far away in terms of planning.



Christmas grub is always great but, perhaps, we can help make it even better this year. We've a great selection of classes and a [three-evening course](#) aimed at getting you prepared for a fantastic Christmas feast.

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.

We love Christmas so, as far as we're concerned, it's never too early to mention it - perhaps, though, it's just a little too soon to start humming Christmas songs!

NEW & UPCOMING CLASSES at YORK Cookery School

[Persian Cuisine](#) - Friday, 9th September

Building on the success of her first class at the School, in July, [Afsaneh Kaviani](#) is back with more Persian delights in September. This aromatic cuisine has deep roots in the history of the Persian region (Iran) and is one of the oldest cuisines on earth.



Places go quickly so be sure to [book](#) soon.

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

Moroccan food is the most sensual in the world. It appeals

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

October 27th

[Young Chef Workshop Cakes & Bakes](#)

October 28th

[Indian Curry Classics](#)

October 29th

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](#)





directly and unashamedly to the senses of smell, sight and taste in a way no other cuisine can match.

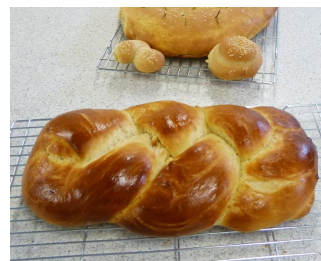
Learn about the traditions and heritage of Moroccan cuisine and its influences from its many invaders throughout history.

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



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.

Happy barbecuing!



Kate & Fraser.



YORK Cookery School
York Eco Business Centre
Amy Johnson Way
Clifton Moor
York
YO30 4AG



Tel: 01904 500700
Mail: info@yorkcookeryschool.com
Website: www.yorkcookeryschool.com

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