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Spring 2017 Newsletter

Hi Tom,

Spring feels like it's just around the corner. Wishful thinking, perhaps, but it's definitely time to put the Winter behind us and start looking ahead to the fabulous food that the Spring season has to offer.

We've got lots of news to share with you but first, we've been developing a range of new classes and events that we're excited to share with you; take a look at what we have available so far.

EXCITING NEW CLASSES AT YORK COOKERY SCHOOL

We're always looking to develop new and exciting classes to add to our current selection of workshops, masterclasses and evening courses. This year is no exception. New classes we're introducing include:

- [Introduction to Cake Making & Decorating](#) evening course - September 12th, 19th & 26th
- [Summer Entertaining](#) - June 10th
- [Skills class: Pasta Making](#) - June 20th
- [Skills class: Knife skills](#) - First class, 17th May
- [Skills class: Sauces](#) - July 4th
- [Introduction to Pastry](#) - October 7th

We'd love to see you on any of our classes and if there is a cuisine or style of cookery that you'd like to learn about that you can't find on the website, just drop us an [email](#), and, if there's enough interest, we'll do our best to put a class together.

Upcoming classes

[Patisserie Masterclass with Florian Poirot](#)

March 19th

[Fish Masterclass with Steph Moon](#)

March 25th

[Spanish Tapas & Pintxos](#)

April 1st

[Mexican Cuisine](#)

April 2nd

[Vegan & Vegetarian Cooking](#)

April 8th

[Chocolate-making for Easter](#)

April 9th

[Young Chefs 10am - 1pm](#)

April 20th

[Young chefs 2pm - 5pm](#)

April 20th

[Italian Cucina](#)

April 22nd

[French Macarons](#)

April 29th

[Thai Street Food](#)

May 20th

[Italian Cuisine](#)

May 27th

[Young Chefs 10am - 1pm](#)

June 1st

SOME FABULOUS NEWS

The start of 2017 has proved to be as busy as ever; lots of workshops and events at the School as well as cookery demonstrations for some local WI groups.

Our fabulous chef/tutors have been keeping themselves very busy away from the School too. They've got some amazing stories to share:

Florian Poirot - World Pastry Cup

Our talented Patisserie chef, Florian Poirot, has had his hands very busy competing for the UK in the World Pastry Cup which took place in Lyon, France in January, earlier this year.

The UK team did remarkably well but Florian went one better when the team won first prize for his sugar work. Congratulations, Florian!

There are still a couple of places left on Florian's [French Patisserie Masterclass](#) on March 19th - [book now](#) to avoid missing out.



Katy Beskow - Brand new book launch!!!



Katy is really excited to be launching her first cookery book this month, '15 Minute Vegan'.

We're incredibly proud to have Katy working with us at the School, sharing her amazing recipes.

We've even asked Katy if she can bring along some of her books to her classes for you to buy; if you ask nicely, she might even sign it for you!

Katy's classes are booking up fast; go to ['Our classes'](#) to sign up now.

Keith Miller - CAMRA National Pub of the Year 2016 award

Our expert chef/tutor, Keith Miller, is part of the team at the award-winning George & Dragon Inn in Hudswell, near Richmond along with wife Stephanie and their son, Stuart, the pub's landlord.

Just last week, the pub was given the prestigious award for CAMRA National Pub of the Year 2016. We know how hard they've all worked and are so excited for them!



An absolutely fantastic achievement. Congratulations everyone!

DON'T FORGET...

- [OUR GIFT VOUCHERS: THE PERFECT GIFT](#)

A [YORK Cookery School gift voucher](#) is the perfect present for the cooking enthusiast in your life; especially if you add an embroidered [YORK Cookery School apron](#) to your order! That way they'll have a parcel to unwrap

on the big day.

(You can add an apron to your basket when you buy a class or voucher and then choose to have it posted out to you.)

[Young Chefs](#) [2pm - 5pm](#)

June 1st

[Thai Street Food](#)

June 3rd

[Vegan & Vegetarian](#) [Cooking](#)

June 9th

[Classic Italian Cuisine](#)

June 11th

More classes are available and full details are on the [website](#).

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



Useful links

[Cookery classes](#)

[Our chefs](#)

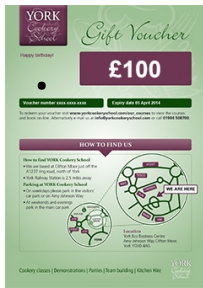
[Events & team building](#)

[News](#)

[Gift vouchers](#)

[Our location](#)

[Kitchen hire](#)



A voucher is the perfect gift if you're unsure which class they may like to attend, giving them the choice.

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 love coming out into the community and demonstrating what we do at the School so if you know of any events where they'd like a cookery demonstration, please do [get in touch](#) and let us know the details.

As always, we can't wait to welcome you at the School, very soon.

Kate & Fraser.



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