

ADULT COOKING CLASSES – MAY 2018

Spring has sprung as we speak and by the time the month of May rolls around, we'll be well ensconced in the typical glories of Mother Nature's Spring Season re-birth. One could say it's already been a great start to this new season. Warmer temps & sunshine abound, despite sometimes being replaced by grey skies & precipitation or the errant snow storm! Overall, quite excited to simply have longer days & light-filled evenings. Signs of spring are blossoming in our surrounding landscape. Gardens are starting to put forth new seasonal bounty and yards are filled with budding plants. Can't wait for the explosion of the colors & smells of spring.

In the meantime, back at "the ranch", we've got a very busy April on tap with 5 private classes, 10 scheduled cooking classes open to the public and working on the final touches & logistics planning for our 8th Annual/Winter 2019 Cortina d'Ampezzo Ski Trips hosted by Tiziana. We should be releasing the info & dates of our 2019 ski trips by the middle of April 2018. If you've been thinking about joining us on one of these trips and 2019 might be in the cards for you, give us a shout. We already have had a very high level of interest expressed by folks & even have multiple pre-bookings for next year's trips. So much so that we're looking into the possibility of not only adding a 3rd week, but crafting one of the trips as a new & slightly different experience from past years. More on this development next month.

But I do digress, so let's get back to the task at hand. With March 2018 coming to a close, it's time for yet another edition of a *Fuel for the Soul* Cooking Class Schedule. This latest release will focus on cooking classes during May 2018. In this 5th month of 2018, we'll be offering up a full slate of 12 scheduled cooking classes (120 total seats), along with 3 private events. This full schedule is being proffered, despite the fact we'll be closed for an entire week, in order to facilitate our escape to California for festivities surrounding our older son's graduation from college. WOW! Where have all these years gone?!? And May 2018 will also initiate the countdown for the return of our younger son from his 9+ months-long Rotary Youth Exchange to Argentina. He'll be back in Boise in the later part of June 2018 and we're looking forward to his return.

As far as our line-up of cooking classes in May 2018, we'll be serving up *Thai* cooking classes for 2 nights, along with 7 evenings of Italian cuisine. Additionally, given your overwhelmingly positive response & requests for more diversity of flavors, we also have 2 classes on tap that will feature *Turkish/Middle Eastern* menus and a singular affair showcasing *Persian/Middle Eastern* fare. Our *Guru of Grub* has created a varied slate of menus with lots of new recipes & dishes, along with plenty of culinary creations utilizing the arrival of Mother Nature's springtime bounty as primary ingredients.

Take a few moments to peruse the following cooking class offerings and then make your plans to come join us during May 2018. If you are new to our e-mail list, are the recent recipients of a Gift Certificate from the 2017 Holiday Season or have just pondered the idea of joining one of our classes over the last few months, now would be a good time to actually pull the cord and come join us. Despite whatever the weather may be doing on the outside, it's always a great time of year to saddle up to the warmth of the kitchen bar for an evening of cooking instruction and some merriment around the dining table.

During your 2-1/2 hours or so in the comfort of our *Fuel for the Soul* HQ, you'll be treated to some truly fabulous new culinary discoveries, along with a host of kitchen science, tips & tricks. Depending on your mood, you can either opt to just sit back & observe the menu preparations or be an active participant & don an apron to work in the kitchen alongside our *Guru of Grub*. Either way, you'll be sure to pick-up some newfound knowledge for your own bag of kitchen tricks from *Fuel for the Soul's* Tiziana Lancedelli, our most lovable kitchen geek. These cooking classes, aka cooking demonstrations, are a unique Boise experience and further enhanced as a very intimate gathering of only 10 guests.

Our classes aren't just about learning nor having small tastes of each menu item prepared in class that evening. We set aside plenty of time to indulge your gustatory cravings, as you feast on the fruits of our labor in the form of a full 3-5 course meal at our communal table and in the comfortable surroundings of our "classroom". We would be most honored to have you share an evening with us in our North End HQ for a celebration of good food & cheer.



tel / fax	(208) 342-7118
address	1941 N. 18th St. Boise, Idaho 83702

ADULT COOKING CLASSES - MAY 2018
(Continued)

Book now to secure your seat in one of the gastronomic adventures offered during May 2018. Then get ready to relax and let *Fuel for the Soul* be your guide for the evening's culinary sojourn. We're very excited about the expectation of meeting many new faces during the upcoming month, as well as having back our regular clients & friends. We are truly fortunate to have such a wonderful line of work for our regular jobs. Thanks for all of your support over these past 7+ years!

Wednesday May 2, 2018 - 6:00pm - 8:30pm - *Happy Hump Day Middle East/Persian Cooking Class*

1st Course: Zari's Mezze Feast

Traditional Iranian Appetizer Plate with Creamy Bulgarian Style Feta Cheese from Israel, Chef's Whim Garden Fresh Local Organic Herbs, Persian Cucumbers & Toasted Walnuts and Wrapped in Fresh Locally Baked Flat Bread - Served with a Dip of Crushed Le Puy Green Lentils, Cumin, Smoked Paprika from Penzeys Spices, Market Fresh Organic Cilantro & Freshly Squeezed Lemon Juice

2nd Course: Joojeh aka Sami Tamimi & Yotam Ottolenghi Roast Chicken

This Dynamic Duo Captures the Essence of Middle Eastern Cuisines with this Exquisite Recipe for Oven Roasted Draper Valley Farms (NW) Natural Chicken Thighs (Skin-On/Bone-In) with Saffron (The Persian Herb of the Gods), Onions, Local Organic Honey, Rose Water, Hazelnuts, Cinnamon, Freshly Grated Ginger & Freshly Squeezed Organic Lemon Juice and Served with Rich Pan Juices

3rd Course: Riso Pilaf

Traditional Middle Eastern Dish - This Regional Dining Room Staple Features Long Grain Basmati Rice Cooked with Plenty of Sautéed Onions & Butter

Dessert: Qatayef

Middle Eastern Style Freshly Made Sweet Crêpes Filled with Homemade Fresh Ricotta Cheese, Rich Mascarpone Cream, Toasted Walnuts & Cinnamon - Then Oven Baked and Served with a Drizzle of Our Housemade Local Organic Honey, Rose Water & Organic Lemon Juice Syrup

Thursday May 3, 2018 - 6:00pm - 8:30pm - *Italian Cooking Class - **Vegetarian***

1st Course: Strudel di Bietole

A Fabulous Recipe for a Freshly Baked Savory Housemade Strudel Filled with Market Fresh Organic Swiss Chard & Plenty of Imported Italian Fontina Cheese

2nd Course: Taccole

A Great Springtime Side Dish Features Market Fresh Organic Sweet Peas & Radishes Sautéed with Shallots, EVOO from CA & Freshly Squeezed Organic Orange Juice

NOTE: The 1st & 2nd Courses Listed Above will be Served Together as One Entrée

3rd Course: Pasta con Ricotta e Piselli

A Rich Seasonal Spring Pasta Dish Featuring Chef's Whim Pasta Tossed with Sautéed Market Fresh Organic Sweet Peas & Shallots in a Creamy Sauce of Housemade Fresh Ricotta Cheese Combined with Pecorino Romano Cheese and Finished with a Drizzle of Freshly Squeezed Organic Lemon Juice

Dessert: Tiramisú

A Classic Italian Dessert Made with Rich Mascarpone Cream Layered with Savoiardi (Lady Finger) Cookies Soaked in Espresso Brewed with Fair Trade Certified Organic Coffee Beans from an ID Based Coffee Roaster & Dusted with Dutch Cocoa Powder

Friday May 4, 2018 - 6:30pm - 9:00pm - *Private Thai Cooking Class*

Saturday May 5, 2018 - CLOSED for a Dose of Dance & Music Culture



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702

ADULT COOKING CLASSES - MAY 2018

(Continued)

Sunday May 6, 2018 - 6:00pm - 8:30pm - *Thai Cooking Class*

1st Course: Pla Manao Prik

Market Fresh White Fish Fillets Oven Roasted with a Housemade Paste of Garlic, Garden Fresh Organic Cilantro, Thai Chilies, Freshly Squeezed Organic Lemon Juice, Sugar & Black Pepper

2nd Course: Luckchin Moo

Back for an Encore 2nd Presentation, This Killer Recipe Features Salmon Creek Farms (ID) Natural Ground Pork Meatballs Mixed with Green Onions, Ginger, Kaffir Lime Leaves, Thai Chilies & Market Fresh Basil and Then Quickly Fried to Golden Brown Morsels of Wonderment

3rd Course: Pak Boong Fai Daeng

A House Favorite from Our Days of Living in Phuket & Krabi, Thailand, This Chinese Influenced Simple but Delicious Recipe Features Stir Fried Market Fresh Morning Glory (aka Water Spinach) with Black Bean Sauce, Garlic, Thai Chilies, Fish Sauce & Oyster Sauce

Dessert: Sang Kiaa

Coconut Milk Custard (Think Crème Brûlée Sans Sugar Crust) Topped with Toasted Coconut Flakes

Wednesday May 9, 2018 - 6:00pm - 8:30pm - *Happy Hump Day Italian Cooking Class*

1st Course: Spaghetti alle Rape

This Contemporary Italian Dish Features Spaghetti Pasta Tossed with a Creamy Blended Sauce of Roasted Local Organic Beets, a Soft & Creamy Mild Goat Cheese, Fried Garlic & Pine Nuts

2nd Course: Millefoglie di Tagliata

Beef Tenderloin is Grilled to a Rare/Medium Rare Perfection and Then Thinly Sliced - The Meat is Next Tossed/Dressed with Extra Virgin Olive Oil from California, Garden Fresh Local Organic Rosemary & Artisan Sea Salt - Served Layered with Market Fresh Organic Arugula & Parmesan Cheese Shavings and Finally Drizzled with Our Housemade Balsamic Vinegar Reduction

3rd Course: Spinaci in Padella

Market Fresh Organic Spinach is Quickly Sautéed in Extra Virgin Olive Oil from California with Shallots, Garlic, Sicilian Chili Flakes & Freshly Squeezed Organic Lemon Juice

Dessert: Torta di Ricotta

The More Delicate Italian Version of a Heavy, Dense & Sweet American Cheesecake This Italian Tart is Filled with Our Housemade Fresh Ricotta Cheese Which has Been Whipped with Organic Lemon Zest into a Light & Ethereal Creamy Filling

Thursday May 10, 2018 - 6:00pm - 8:30pm - *Italian Cooking Class*

1st Course: Zuppa di Ceci

A Thick & Hearty Soup for Chilly Spring Days on the River with Organic Chickpeas, Market Fresh Organic Spinach, Organic Tomatoes, Chorizo, Garlic, Garden Fresh Local Organic Rosemary & Bay Leaves

2nd Course: Pesce Spada

Pan Seared Market Fresh Swordfish Steaks are Seasoned with Toasted Fennel Seeds, Garlic, Fresh Squeezed Organic Lemon Juice & Chef's Whim Chili Peppers

3rd Course: Finocchio Arrosto

Market Fresh Organic Fennel & Purple/Red Onions Sautéed & Caramelized in Butter with Garlic and Garden Fresh Local Organic Rosemary & Thyme

Dessert: Torta con le Fragole

A New Gluten Free Almond Flour & Cornmeal Torte Served with Freshly Whipped Heavy Cream and Market Fresh Seasonal Organic Strawberries



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702

ADULT COOKING CLASSES - MAY 2018

(Continued)

Friday May 11, 2018 - 6:30pm - 9:00pm - *Middle Eastern/Turkish Cooking Class*

1st Course: Gözleme ile Nohut

In a Class Showcasing All NEW Recipes, This Homemade Traditional Savory Turkish Flatbread is Folded & Filled with Mashed Chickpeas, Dried Organic Oregano & Mint, Cumin, Paprika, Freshly Squeezed Organic Lemon Juice, Red Onion, Sumac, Fresh Organic Parsley and Extra Virgin Olive Oil

2nd Course: Kiliçbalığı

This Incredibly Tasty 2nd NEW Recipe Features Cubed Chunks of Market Fresh Swordfish Steaks that are Pan Seared with Coriander & Fennel Seeds and Then Simmered in a Housemade Organic Lemon & Extra Virgin Olive Oil Sauce with Garlic, Green Chili & Market Fresh Organic Cilantro

3rd Course: Kisir

Our 3rd NEW Savory Recipe is for a Turkish Style Tabbouleh or Bulgur Wheat Salad with Cumin, Garlic, Freshly Squeezed Organic Lemon Juice, Pomegranate Molasses, Tomato Paste, Scallions, Garden Fresh Organic Mint & Parsley and Market Fresh Organic Tomatoes & Cucumbers

Dessert: Fistik ver Gül Suyu Kek

For the Finale of NEW Recipes, We Turn to the Brilliance of Yotam Ottolenghi for a Semolina Cake with Pistachios & Almonds Soaked in Rose Water Syrup and Served with Crème Fraîche

Saturday May 12, 2018 - 6:30pm - 9:00pm - *Private Italian Cooking Class*

Sunday May 13, 2018 - CLOSED to Catch Our Breath and for the Observance of Mother's Day, Leprechaun Day, the End of Wildflower Week and the Beginning of National Bike Week & Reading is Fun Week, National Hummus Day, Crouton Day, Frog Jumping Day, Top Gun Day and National Apple Pie Day

Tuesday May 15, 2018 - 6:00pm - 8:30pm - *Italian Cooking Class - **Vegetarian***

1st Course: Torta Salata con Patate

NEW Savory from Scratch House Rustic Tart Filled with Thinly Sliced Red Potatoes, Garden Fresh Organic Thyme, Caramelized Onions & Imported Swiss Gruyere Cheese

2nd Course: Insalata della Casa

House Salad with Chef's Whim Market Fresh Mixed Seasonal Local Organic Greens Tossed in a Homemade Zesty Vinaigrette & Topped with Toasted Pepitas

****NOTE: 1st & 2nd Courses to be Served Together as One Entrée****

3rd Course: Crespelle agli Asparagi

Homemade Savory Au Gratin Crêpes Filled with Sautéed Market Fresh Seasonal Local Organic Asparagus, Shallots, House Béchamel Sauce & Freshly Grated Parmigiano Reggiano (Parmesan Cheese)

Dessert: Macedonia di Frutta con Zabaglione

Chef's Whim Market Fresh Seasonal Organic Mixed Fruit Compote with a Housemade Sabayon Sauce

Wednesday May 16, 2018 - 6:00pm - 8:30pm - *Private Italian Cooking Class*



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702

ADULT COOKING CLASSES - MAY 2018

(Continued)

Thursday May 17, 2018 Through Thursday May 24, 2018 - CLOSED

We will be putting away the table linens for one week & shuttering *Fuel for the Soul* cooking classes, in order to head to Monterey, California to partake in our older son's college graduation (Holy Moly! Our "baby" is graduating from college!). After 4+ days of appropriate celebratory activities, we'll slide down to San Diego for a quick 2+ day visit with family & friends, including a celebration of the 88th Birthday of Joel's father.

Friday May 25, 2018 - 6:30pm - 9:00pm - *Italian Cooking Class*

1st Course: **Tagliatelle con Salsiccia e Ricotta**

This NEW Recipe Features Housemade Fresh Tagliatelle (Fettucine) Pasta Dressed with Sautéed Locally Made & Freshly Ground Italian Sausage, Organic Peas, Homemade Fresh Ricotta Cheese, Garden Fresh Local Organic Basil and Freshly Grated Pecorino Romano Cheese

2nd Course: **Filetti in Padella**

Market Fresh Red Snapper Fillets are Rolled & Filled with a House Herb Pesto Made from Garden Fresh Local Organic Parsley, Chives & Thyme, Fresh Garlic and Organic Lemon Zest Then Pan Seared/Sautéed in Plenty of Butter with a Delicate Housemade White Wine Sauce

3rd Course: **Fagiolini con Mandorle**

Another NEW Seasonal Recipe Features Blanched Garden Fresh Organic Green Beans Tossed with Purple/Red Onions, Freshly Shaved Parmesan Cheese & House Fried Almonds

Dessert: **Dolce di Ricotta e Rabarbaro**

Garden Fresh Seasonal Local Organic Rhubarb is Cooked Down into a Tasty Compote and Then Layered with Our Whipped Housemade Fresh Ricotta Cheese & Topped with Toasted Almonds

Saturday May 26, 2018 - 6:30pm - 9:00pm - *Thai Cooking Class*

1st Course: **Neua Kam Wan**

Thai Beef Salad with Beef Tenderloin, Rib Eye or Flank Steak Marinated in Fish Sauce, Oyster Sauce & Black Pepper from Phu Quoc, Vietnam and Then Perfectly Grilled & Thinly Sliced Served Over a Bed of Organic Savoy Cabbage, Persian Cucumbers, Red/Purple Onion and Market Fresh Organic Cilantro & Mint - Drizzled with Our House Garlic & Thai Chili Pepper Dressing (Fish Sauce, Lime Juice, Shallots, Thai Chilies, Sugar & Garlic)

2nd Course: **Gaeng Kiow Wan Gai**

Chunks of Draper Valley Farms (NW) Natural Chicken Breasts Cooked with Green Curry, Coconut Milk, Market Fresh Thai Eggplant, Kaffir Lime Leaves, Thai Chilies & Market Fresh Thai Basil

3rd Course: **Kao Phat**

Stir Fried Jasmine Rice with Market Fresh Asian or Seasonal Vegetables, Garlic, Fried Egg, Soy Sauce, Fish Sauce, Thai Chili Peppers, Freshly Squeezed Organic Lime Juice & Garden Fresh Organic Cilantro

Dessert: **Bavarese con Nocce di Cocco e Limone Verde**

East Meets West in a Fusion-ized Rich, Dense, Dark Chocolate Mousse Enlivened with Thai Chili Peppers for a Hint of the Tastes of Siam

Sunday May 27, 2018 - CLOSED to Catch Our Breath and for the Observance of the End of National Hamburger Month, National Polka Weekend, Cellophane Tape Day, Sun Screen Day, National Italian Beef Day, National Grape Popsicle Day & the Indianapolis 500



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702

ADULT COOKING CLASSES - MAY 2018
(Continued)

Tuesday May 29, 2018 - 6:00pm - 8:30pm - *Middle Eastern/Turkish Cooking Class*

1st Course: **Mercimek Çorbasi**

Spicy Turkish Red Lentil Soup with Garlic, Cayenne Pepper, Bay Leaves, Organic Tomatoes and Fresh Organic Parsley & Rosemary - Served Over a Bed of Market Fresh Organic Baby Spinach

2nd Course: **Köfte**

Traditional Turkish Meatballs with Freshly Ground Meadowlark Farm (Nampa, ID) Grass-Fed Lamb, Cumin & Coriander Seeds, Cayenne Pepper, Cinnamon, Red Onion and Garden Fresh Organic Mint - Served with Lebni, Sumac & Crumbled Bulgarian Style Feta Cheese from Israel

3rd Course: **Salatalik Salatasi**

Cucumber Salad with Organic Persian Cucumbers Tossed with Garden Fresh Organic Mint & Pistachios and Dressed with a Yogurt & Pomegranate Molasses Housemade Dressing

Dessert: **Susam Kurabiye**

Turkish Sesame Shortbread Cookies Flavored with Cardamom & Sesame Seeds

Wednesday May 30, 2018 - 6:00pm - 8:30pm - *Happy Hump Day Italian Cooking Class*

1st Course: **Insalatina Tiepida**

Warm Market Fresh Organic Spinach Salad with a Thin Egg Omelette, Bacon Flambé with Beeler's All Natural Uncured & Hickory Smoked Bacon and Freshly Shaved Parmesan Cheese is Tossed with Extra Virgin Olive Oil from California & Drizzled with Our Housemade Balsamic Vinegar Reduction

2nd Course: **Pollo con Salsa Verde**

Pan Seared Draper Valley Farms (NW) Natural Chicken Breasts are Sliced & Served with a House Salsa Verde (Similar to Chimichurri) and Made with Market Fresh Organic Parsley, Garden Fresh Organic Chef's Whim Fresh Herbs, Extra Virgin Olive Oil from California, Preserved Capers, Chili Peppers, Anchovies for an Added Umami Boost & Freshly Squeezed Organic Lemon Juice

3rd Course: **Quinoa con Funghi**

A Fabulous Healthy & Nutritious Spring Salad Based on the Quinoa Supergrain with Sautéed Mushrooms, Garlic, Garden Fresh Organic Parsley & Extra Virgin Olive Oil from California

Dessert: **Crostata con Crema ai Pistacchi**

An Incredibly Delicious Traditional Sicilian Tarte is Topped with a Creamy Filling of Pistachios and Our Rich Housemade Almond Custard

Thursday May 31, 2018 - 6:00pm - 8:30pm - *Italian Cooking Class*

1st Course: **Soufflé al Caprino**

Savory Light & Airy Soufflé Made with a Mild, Soft & Creamy Goat Cheese and Garden Fresh Organic Thyme - Served in Individual Ramekins

2nd Course: **Pesce al Cartoccio**

Chef's Whim Market Fresh White Fish Fillets are Baked in a Parchment Pouch with Organic Cherry Tomatoes, Kalamata Olives, Preserved Capers, Garlic, Fresh Organic Parsley, a Drizzle of Extra Virgin Olive Oil from CA & a "Splash" of Dry White Wine

3rd Course: **Insalata di Farro**

Organic Farro Salad Made with The Ancient Roman Supergrain, House Roasted/Charred Organic Red Bell Peppers & Garden Fresh Organic Arugula Dressed in a House Vinaigrette of Anchovy, Garlic, Freshly Squeezed Lemon Juice & EVOO

Dessert: **Dolcetti alle Albicocche**

Individual Rustic Tartlets Filled with a Seasonal Local Organic Housemade Apricot Compote (Or Other Tree Ripened Seasonal Organic Stone Fruits)



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702

ADULT COOKING CLASSES - MAY 2018

(Continued)

For more general information, class costs & how to book your reservation, check out our fine print below:

2018 Pricing for all scheduled cooking classes with Chef Tiziana Lancedelli is \$65.00 per person for either Italian, Thai, Middle Eastern, Persian, North African Inspired, Mediterranean or Asian Fusion cuisine. Private Cooking Classes are billed at a flat rate of \$725.00 for groups of up to 10 people. Hybrid Class/Dinner Events & Private Dinners start at a flat rate of \$875.00 for groups of up to 10 people & are subject to higher rates based upon event specifications. Cost for all cooking classes includes kitchen instruction/demonstration, recipe preparation, take-home printed recipe packet and the time to gather round the dining room table to savor each gastronomic delight served as part of a hearty & satisfying multi-course meal.

To book your seat(s) in one of our upcoming monthly cooking classes, send your reservation request by e-mail to Joel at joel@fuelforthesoulboise.com. Please make sure to include the date(s) for your reservation AND the # of required seats for each requested class. Best to include not only your 1st choice, but a 2nd & 3rd choice of class dates as well.

- *All cooking classes are held at our Custom Built HQ, located in the heart of Boise's North End at 1941 N. 18th Street - Southwest corner of 18th & Dewey Streets
- *Cooking Classes are scheduled for 2-1/2 Hours and typically run from 6:00pm-8:30pm on Wednesdays, Other Weekdays & Sundays and 6:30pm-9:00pm for both Friday & Saturday classes. We ask that guests arrive on-time in consideration of your classmates. However, as we have quite a bit of prep that needs to be done in the 2 hours prior to your class, we very much appreciate your efforts to time your arrival no more than 10 minutes prior to the start of your class.
- *Payment for cooking classes can be made by checks or cash - **Sorry no plastic (credit or debit) cards accepted**
- *Please make checks payable to Fuel for the Soul
- *To secure your spot at the table, please send your check to Fuel for the Soul, 1941 N. 18th Street, Boise, Idaho, 83702 within 4 days of your verbal or e-mailed preliminary reservation confirmation. Reservations not paid in full within 4 days will be released for re-sale, unless prior arrangements have been made with Fuel for the Soul. For bookings made within 48 hours of the actual class date, the fees are then just payable prior to your arrival for class.
- ***Cooking class payments are NON-REFUNDABLE!** Think of your purchase for seats in our cooking class as you would if you bought tickets to a concert or theatrical performance. Those folks won't refund your money either, although our policy is definitely a bit more lenient & accommodating. Should you need to cancel your reservation after making payment or you are a no-show for any reason, we will not issue a refund of your class payment(s). Why? This often occurs at the last minute and thus we are not able to fill your seats, which results in lost revenue for us. However, if we have enough time and are able to re-sell your cancelled reservation, we will issue a House Credit. This credit can be used as payment to book an available cooking class of your choice at a future date. This cooking class must be a regularly scheduled class and the date of the class to be mutually agreed upon by both parties. Otherwise, we strongly suggest you sell your seats or give them away to friends or family (Pay it Forward!). House Credits are NON-TRANSFERABLE & NON-REFUNDABLE. Also, should the House Credit be used to book seats in a future class and the reservation is cancelled once again, the House Credit would become NULL & VOID and FORFEITED.
- *We endeavor to create an intimate, convivial and relaxed atmosphere in which you can enjoy your evening out on the town, so **our cooking classes are intended for adults (21 years & older) only.**
- *The cooking classes are not held in a commercial facility with a large amount of prep & cooking space, nor an endless reserve of ingredients in a walk-in refrigerator. For each of our classes, we provision based on the menu which will be offered/prepared in class and solely for the amount of people attending each class. As a result, we have a VERY limited ability to substitute ingredients and thus accommodate guests with food allergies and/or dietary restrictions. While sometimes we can easily omit offending ingredients from a dish without compromising the dish, it is best for all concerned if you select a class with a menu appropriate to your eating habits & dietary needs/restrictions.
- *All fresh recipe ingredients are subject to change and/or substitution based upon availability of fresh seasonal products in local markets &/or thru our network of local, independent growers & provisioners of food ingredients, as well as what may be available from our own organic gardens.



tel / fax | (208) 342-7118
address | 1941 N. 18th St.
Boise, Idaho
83702