

# Dallas Farmers Market Chef's Cooking Class Series



Sponsored by The American Institute of Wine & Food and the Dallas Farmers Market Friends

Join us for the 16<sup>th</sup> year of great cooking classes at the Dallas Farmers Market with renowned local chefs demonstrating their favorite dishes inspired by fresh produce from the market.

Classes are held every Saturday from 11:30am until 1:00pm. (Doors open at 11am). The demonstration kitchen is upstairs in the Market Resource Center, 1010 S. Pearl Expressway, Dallas, TX 75201. **For information, please call our voice mail at 214-653-8088.**

**Special Price Packages:**

Individual Classes - \$25/class with reservation (\$30 at the door) 5-Class Package - \$110/person (\$15 Savings)

*\*Group pricing available with minimum of 10 people.*

**Refunds will be based on the difference between the amount paid less the number of classes attended or no-showed at \$25.00 per class; for example, amount paid \$110.00 less number of classes attended or no-showed at \$25.00 (4 x \$25.00) = \$10.00 (refund).**

**Gift Certificates are available for all classes.**

**“Chefs at the Market” cookbook will be available for purchase at each class.**

Paid reservations will be held at the door for each event. Reservations are accepted with mail-in pre-payment only (check or money order). Seating is limited, so please make your reservations early. Individual cancellations require 1-week advance notice.

**Spring 2009 Schedule**

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| <p><b>1. April 25—Jim Severson—Sevy’s Grill</b><br/>Theme: Swinging into Spring with Sevy</p>                     | <p><b>4. May 16—Salvatore Gisellu—Daddy Jack’s Wood Grill—Theme: Tuscan Picnic</b></p> |
| <p><b>2. May 2—Sara Johannes—Five Sixty at Reunion Tower: Asian Influences at the Farmers Market</b></p>          | <p><b>5. May 23—Abraham Salum—Salum</b><br/>Theme: The Magic of Essential Oils</p>     |
| <p><b>3. May 9—Gilbert Garza—Suze Restaurant</b><br/>Theme: “Clean Cooking” How to cook without a lot of fat.</p> |  |

Please **circle the classes** that you would like to attend. Send reservations to **Cooking Class, c/o AIWF, P. O. Box 12384, Dallas, TX 75225**. Checks should be made **payable to AIWF**. Paid reservations will be held at the door for each event. Reservations accepted with mail-in pre-payment only (check or money order). Seating is limited, so please make your reservations early.

**Please List Names of All Attendees**

Name:	Circle the classes you plan to attend:				Totals
	1	2	3	4	5
Address:					
	Reservation price per person for each cooking class:				
	1 class @ \$25		3 classes @ \$75		
E Mail Address:	2 classes @ \$50		4 classes @ \$100		
Phone:	5 classes @ \$110				\$Amt