




Mmmm-azing Table 2019-2020

<u>Date</u>	<u>Program</u>	<u>Description</u>	<u>Details</u>	<u>Number of participants/Cost per person</u>
July 19, 2019	PALATE TEMPTATIONS 	Make gourmet appetizers, desserts and a signature cocktail. Approximately 2 hours of preparation and 1 invited guest can enjoy the finished products beginning at 6 pm.	Cooking begins at 4 pm Guests of the cooks may arrive at 6 pm	15 members+ 1 guest each Cost per person is \$20 (\$40/couple)
August 9, 2019	Guest Pastry Chef Jennifer Fitzhugh	Pastry demonstration with a Brunch	Begins at 10 am	10 members Cost per person is \$35
September 6, 2019	Guest Chef –Nancy Butler	Fall harvest dinner	An evening meal, begins at 6 pm	20 members Cost per person is \$TBD
December 20, 2019	CHRISTMAS COOKIE EXCHANGE 	Women’s Club Cookie exchange. Bring 4 dozen cookies: 3 of the 4 dozen will be displayed and exchanged with other members. One dozen cookies will be for sharing this evening and enjoying with friends! Bring your own beverage!	7 pm – 9 pm	Unlimited number of participants \$0 cost
January 24, 2020	A NATURAL GOURMET MEAL 	Learn how to make a delicious plant-based lunch and gluten-free dessert.	10 am to 1 pm	10 members Cost per person is \$15
February 14, 2020	“ON THE RISE” 	Making sour dough bread from a ‘starter’. Learn how to make bread using a traditional sour dough starter. Enjoy the finished product and take home a sour dough starter of your own.	10 am to 1 pm	10 members Cost per person is \$12

