



134 S Industrial Road
Tupelo, MS 38801

A Cook's Place
July, August, September Events

www.acooksplace.com

acooksplace@comcast.net

Date	Cooking Class or Event	Chef / \$\$
7/29/2008 Tuesday 6:30 - 8:00 pm	Beachhouse Cooking Join us as we create a summer menu as if you were cooking right on the beach. We will be featuring dishes with a minimum of equipment and very little leftover ingredients.	Denise Backstrom \$30 Demonstration
07/31/08 Thursday 11:00 am - 3:00 pm	Show & Tell Featuring Kershaw Knives, Viking Food Processor and assorted goodies to eat!	ACP Staff Free!
8/4/2008 Tuesday 6:30 - 8:00 pm	Healthy cooking Cooking is something everyone has to do, so why not do it in a healthy way. You can cook healthy meals and not sacrifice taste. Join Joshua Simpson as he cooks a healthy and delicious menu for you.	Joshua Simpson Executive Chef, Hilton Garden Inn \$30 Demonstration
8/6/08 Wednesday 11:00 am - 3:00 pm	Play Day Didn't you always love recess.....this is our version of recess. Join us for Play Day and come play with our tools. We will have different tools and gadgets and knives out to try. And as always, a little snack out for you to munch on. Come by and play with our tools!	ACP Staff Free!
8/12/08 Tuesday 6:30 - 8:30 pm	Stocking the Pantry & Other Helpful Hints New to cooking and not sure what to consider a staple for you and/or your family. Need help getting organized and staying organized. This class is just for you. We will be giving you tips on a well-stocked kitchen and show just how easy it is to turn your "stocked pantry" into a meal. This class is perfect for that new bride or anyone just getting into cooking.	Samantha Blakey \$30 Demonstration
8/15/2008 Friday 12: 00 - 1:00 pm	Lunch & Learn If you are looking for something fun and new to do at lunch, come by and join us. We will be preparing an exciting menu each for the day, teach different cooking techniques and demonstrate different products in the store in 30 minutes. You will have a chance to talk to the chef and enjoy 10% discount in the store. This is a great time to get together with friends, take clients out, or just come and enjoy yourself.	Jody Lehman / Denise Backstrom \$18
8/16/08 Saturday 1:00 - 3:00 pm	Summer Grilling Magnificent Steve Stolk, Brandon, Mississippi Steve is a graduate of Le Cordon Bleu Culinary School. He brings to A Cook's Place his award winning "magnificent" grilling products and recipes for Smoked Buffalo Wings, Honey Glazed BBQ Ribs, and much more. Join us for a fun and informative day of grilling.	Steve Stolk / Brandon, MS \$45

Call 662-844-2400 to reserve you space. Pre-payment required.

8/19/08 Tuesday 6:30 - 8:00 pm	Frozen Treats Join us for a few frozen treats on a hot summer night. There will be homemade ice cream, assorted scrumptous cold desserts and a cocktail perfect for the dog days of summer.	Denise Backstrom \$30 Demostration
8/20/08 Wednesday 11:00 am - 3:00 pm	Play Day Didn't you always love recess.....this is our version of recess. Join us for Play Day and come play with our tools. We will have different tools and gadgets and knives out to try. And as always, a little snack out for you to munch on. Come by and play with our tools!	ACP Staff Free!
8/26/08 Tuesday 6:30 - 8:00	Simply Salads There is nothing more appealing than a beautiful salad with mouth-watering fresh ingredients. Join us a light an healthy meal of simple salads.	Joshua Simpson Executive Chef, Hilton Garden Inn \$30 Demonstration
8/29/08 Friday 12:00 - 1:00 pm	Lunch & Learn If you are looking for something fun and new to do at lunch, come by and join us. We will be preparing an exciting menu each for the day, teach different cooking techniques and demonstrate different products in the store in 30 minutes. You will have a chance to talk to the chef and enjoy 10% discount in the store. This is a great time to get together with friends, take clients out, or just come and enjoy yourself.	Jody Lehman \$18 Demonstration
9/2/08 Tuesday 6:30 - 8:00	Sushi Made Simple Join Joshua Simpson in learning to make beautiful plates of sushi with ingredients you can find right here in Tupelo. Have fun learning to roll your sushi, cook the perfect sushi rice and of course eating the fabulous creations.	Joshua Simpson Executive Chef, Hilton Garden Inn \$35 Demonstration
9/3/08 Wednesday 11:00 am - 3:00 pm	Play Day Didn't you always love recess.....this is our version of recess. Join us for Play Day and come play with our tools. We will have different tools and gadgets and knives out to try. And as always, a little snack out for you to munch on. Come by and play with our tools!	ACP Staff Free!
9/4/08 Thursday 6:30 - 8:00 pm	Knife Skills Learn the proper way to hold your knife; chop, dice and slice without cutting a finger. Also, try many different types of knives and learn which knife works best for you. Free Wusthof Paring knife with class.	Jody Lehman \$65 Hands-On
9/9/08 Tuesday 6:30 - 8:00 pm	Southern Basics Join us for a night of Southern Classics. Joshua will get back to his roots and delight us with some of our favorites. This is great class for those new to the area!	Joshua Simpson Executive Chef, Hilton Garden Inn \$30 Demonstration

Call 662-844-2400 to reserve you space. Pre-payment required.

9/12/2008 Friday 12:00 - 1:00 pm	Lunch & Learn If you are looking for something fun and new to do at lunch, come by and join us. We will be preparing an exciting menu each for the day, teach different cooking techniques and demonstrate different products in the store in 30 minutes. You will have a chance to talk to the chef and enjoy 10% discount in the store. This is a great time to get together with friends, take clients out, or just come and enjoy yourself.	Jody Lehman Demonstration	\$18
9/17/08 Wednesday 11:00 am - 3:00 pm	Play Day Didn't you always love recess.....this is our version of recess. Join us for Play Day and come play with our tools. We will have different tools and gadgets and knives out to try. And as always, a little snack out for you to munch on. Come by and play with our tools!	ACP Staff	Free!
9/18/08 Thursday 6:30 - 8:00 pm	Beginner Italian: Sauces & Secret Ingredients Do you love to Italian food and want to learn the secret to great italian cooking. Join us for a night of sauces and learning the secrets to great italian cooking.	Samantha Blakey \$30 Demonstration	
9/22/08 Monday 6:30 - 8:00 pm	Beginning Canning Have you always wanted to start putting up your own jams & jellies, but not sure how to start. Join Josh Simpson and let him help you learn how to get	Joshua Simpson Executive Chef, Hilton Garden Inn \$30 Demonstration	
9/25/2008 Thursday 11:00 - 3:00 pm	Show & Tell To be determined	ACP Staff	Free!
9/26/2008 Friday 12:00 - 1:00 pm	Lunch & Learn If you are looking for something fun and new to do at lunch, come by and join us. We will be preparing an exciting menu each for the day, teach different cooking techniques and demonstrate different products in the store in 30 minutes. You will have a chance to talk to the chef and enjoy 10% discount in the store. This is a great time to get together with friends, take clients out, or just come and enjoy yourself.	Jody Lehman Demonstration	\$18
9/30/08 Tuesday 6:30 - 8:00 pm	Cookbook Club We will be choosing a cookbook and picking our favorite recipes for you to learn and have fun cooking. This book is TBD.	Denise Backstrom \$30 Demostration	

Call 662-844-2400 to reserve you space. Pre-payment required.

Call 662-844-2400 to reserve you space. Pre-payment required.

Call 662-844-2400 to reserve you space. Pre-payment required.

Call 662-844-2400 to reserve you space. Pre-payment required.