



Cooking Class: Thanksgiving 101

Sunday, November 16th, 10:00-2:00 pm

The Cambridge School of Culinary Arts, 2020 Massachusetts Ave, Cambridge

Cost: \$70 for members; \$80 for non-members and guests

RSVP ASAP to wcab_rsvp_members@yahoo.com

Questions: Elizabeth Dayton elizabeth@fromscratchboston.com

Are you suffering from Thanksgiving entertaining anxiety? Personal chef Elizabeth Dayton '04 will take you through the Thanksgiving basics while providing tips on planning, shopping, and serving so that you can enjoy a delicious and stress-free feast. We'll be preparing all of the holiday classics: roast turkey with giblet gravy, stuffing, creamy mashed potatoes, fresh cranberry sauce, and pumpkin pie. Thanksgiving novices and weary veterans alike can benefit from this practice run and all are encouraged to bring questions and war stories. Everyone will be put to work in the kitchen, so dress comfortably and wear closed-toed shoes. Class size is limited, so please RSVP as soon as possible to wcab_rsvp_members@yahoo.com. Payments must be received prior to the event. Checks payable to WCAB should be sent to WCAB-RSVP, PO Box 67154, Chestnut Hill, MA 02467 or you can pay via Paypal by directing payments to wcabpay@yahoo.com.