

Your Tour Guides

Chef Patrick Hoogerhyde, Chef Brian Epler, Chefs Paul Spadora and Andrew Hodge, and Chef Amy Foote are local culinary leaders who volunteer their time, talent, food and wine to bring you these outstanding classes.

Join us in an exciting, fast-paced environment while you learn new tricks and techniques from a different chef each week!

Zonta Yellow Rose Foundation — is a 501(c)3 service organization of professionals working together to provide hands-on assistance, advocacy and funds to strengthen women's lives in the greater Anchorage area and around the world through Zonta International. Additional information about Zonta is available online at www.zonta-ak.org. **Your tax deductible registration** will contribute to:

- Alaska Women's Aid in Crisis (AWAIC)
- Downtown Soup Kitchen
- Fire Chief Chaplains
- Hiland Mountain Bridges to Success
- Lester B. Pearson World College
- Standing Together Against Rape (STAR)
- Local and International Scholarships
- Zonta Int'l Strategies to Eradicate Violence Against Women (ZISVAW) & Service Projects:

Elimination of Obstetric Fistula/Reduce Maternal & Newborn Mortality in Liberia

Addressing Human Trafficking & Unsafe Migration— Nepal

Delaying Early Marriage/Initiative for Adolescent Girls—Niger

Let us Learn Madagascar/Education for Adolescent Girls

Just to name a few!

The Bridge Seafood & Catering

Chef Brian Epler

ESS Support Services Worldwide

Chef Amy Foote

UAA Culinary Arts School

Bovey Trophies

Register online at www.zonta-ak.org



Zonta's Accidental Gourmet

PO Box 241305
Anchorage, AK 99524
Phone (907) 277-8560

www.zonta-ak.org
For more information or questions e-mail
fransenkelly@gci.net



“Winter Culinary Adventure” 2017 Cooking Class Series

Master new cooking techniques

Experience good food

Share your own talents

Meet new people

Add to your recipe file

In cooperation with:

The Bridge Seafood & Catering
Chef Brian Epler
ESS Support Services Worldwide
Chef Amy Foote
UAA Culinary Arts School
Bovey Trophies

Have Fun and Help Others

Join the Zonta Yellow Rose Foundation, The Bridge Seafood, Chef Brian Epler, ESS Support Services Worldwide and Chef Amy Foote as we present...

Zonta's Accidental Gourmet
"Winter Culinary Adventure"

This is the fourteenth year for these extremely popular classes that allow you the opportunity for hands on participation at the University of Alaska's real-life training kitchen.

The classes were founded by Chef Patrick Hoogerhyde, the winner of the 2002 Chef of the Year award. Chef Patrick continues to support us with new chefs and technical direction. Our guest chefs have selected some of the best recipes from all over the world and are preparing to bring them to you.

Each class will start out with a brief talk about the food to be prepared that night, a review of the recipes and any interesting facts and then the fun begins!

Not only will you be learning from some of the best chefs in Anchorage, you will get some truly wonderful recipes to add to your collection, and enjoy some fun evenings meeting new people. In addition to all this, you are also helping women in your community and around the world.

Class Dates:

Class 1 February 19, 2017

Class 2 February 26, 2017

Class 3 March 5, 2017

Class 4 March 12, 2017

The Tour

1

We kick off this year with our founding Executive Chef, Patrick Hoogerhyde, Managing Partner of The Bridge Seafood & Catering. He consistently delights our classes with new & challenging techniques and recipes. We can't wait to see what he has in store this year!

2

Our next adventure is with Chef Brian Epler, formerly of Kinley's, who is now freelancing as Chef Extraordinaire and is just a cool dude. We had so much fun last year we are thrilled to have him back!

3

NEW this year! Executive Chef Paul Spadora & Culinary Director Andrew Hodge (travelling from Canada) join us from ESS Support Services Worldwide—they provide catering services in 50 countries around the world and in Alaska they are the culinary talent behind the AK Railroad, The Arctic Oilfield Hotel, and many other remote mining, oil & gas locations.

4

We wrap up our adventures on a high note with Chef Amy Foote, who in addition to running the culinary program for a local hospital, has a passion for local and wild harvested cuisine. This fisher/hunter's talents have been recognized in competitions in Montana!

REGISTER ONLINE AT www.zonta-ak.org

Each class is ended with food sampling and wine paring, along with a group discussion on the food items prepared. Wear comfortable clothing and comfortable shoes for standing. Bring your own cutlery, an appetite and a smile-

Registration cannot be confirmed without payment and will be on a first come, first serve basis. All classes are ADA accessible.

Registration

SCHEDULE: Sundays, February 19, 26 and
March 5 and 12, 2017

TIME: 3:00—6:00 p.m.

PLACE: UAA Lucy Cuddy Center

Please check the appropriate box(es)

1	2	3	4
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CLASS FEES:

Attending all four classes gives you an opportunity to experience dishes from all over the world. Each class will create a complete meal from the area of focus for that evening. Purchasing the complete package confirms your place for all four sessions and offers you a discount. **ALL CONFIRMED REGISTRATION PAYMENTS ARE NON-REFUNDABLE**

Package Price: \$375.00 all sessions

A' la Carte: \$100.00 per session

Registration: (Pre-registration is required)

Name: _____

Address: _____

Phone: _____ Fax: _____

E-Mail: _____

Payment Method and Amount: \$ _____

Cash: _____ Check: _____

Credit Card: VISA MASTERCARD

Number: _____

Expiration Month: _____ Year: _____ CCV: _____

Card Holder Name: _____

Card Holder Signature: _____

Cur Along Dotted Line