

## Your Tour Guides

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**Chef Patrick Hoogerhyde, Chef Paul Spadora, Chef Amy Foote and Chef Billy Roberson** 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](http://www.zonta-ak.org). **Your tax deductible registration** will contribute to:

- Alaska Women's Aid in Crisis (AWAIC)
- Downtown Soup Kitchen
- Alaska Fire Chaplains Ministries
- 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

ESS Support Services Worldwide

Nana Management Services

UAA Culinary Arts School

Bovey Trophies

Register online at [www.zonta-ak.org](http://www.zonta-ak.org)



**Zonta's Accidental Gourmet**

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

[www.zonta-ak.org](http://www.zonta-ak.org)  
For more information or questions e-mail  
[fransenkelly@gci.net](mailto:fransenkelly@gci.net)



## “Winter Culinary Adventure” 2018 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  
ESS Support Services Worldwide  
Nana Management Services  
UAA Culinary Arts School  
Bovey Trophies

## Have Fun and Help Others

Join the Zonta Yellow Rose Foundation, The Bridge Seafood, ESS Support Services Worldwide and Nana Management Services as we present...

Zonta's Accidental Gourmet  
"Winter Culinary Adventure"

This is the fifteenth 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 11, 2018

**Class 2** February 18, 2018

**Class 3** February 25, 2018

**Class 4** March 4, 2018

## The Tour

1

We start off this year with Executive Chef Paul Spadora 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.

2

Next we continue 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!

3

We continue our adventures with Chef Amy Foote, from Nana Management Services. In addition to running a local healthcare campus, has a passion for local and foraged cuisine. She will be sharing the bounty of the harvest in Alaska!

4

We conclude with Chef Billy Roberson, from Nana Management Services who has cooked his way around the U.S. He brought his passion for regional American cuisine to Alaska in 2011. He will share some of the food he grew up cooking in South Louisiana and South Mississippi.

**REGISTER ONLINE AT [www.zonta-ak.org](http://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 11, 18, 25 and  
March 4, 2018

**TIME:** 3:00—6:00 p.m.

**PLACE:** UAA Lucy Cuddy Center

*Please check the appropriate box(es)*

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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: \_\_\_\_\_