

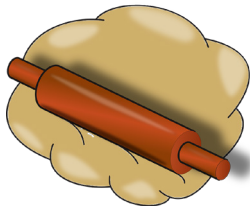


Cooking with Valérie Spring Session 2018

AFMSP is very excited to continue cooking classes with chef Valérie Faure. We will discover new recipes to share with everyone!

- Register for a three-hour class or for a series of four classes:
- \$75/class or \$240 for 4 classes
- Mondays, 9 am to 12 pm OR
- Tuesdays, 6 to 9 pm OR
- Saturdays, 1 to 4 pm

First four classes:
April 10 through
May 5



• **Week 1** Courgettes farcies & moelleux chocolat-framboises
Tues, Apr 10, 9 am to 12 pm - Tues, Apr 10, 6 to 9 pm - Sat, Apr 13, 1 to 4 pm. **Please note that Monday class will exceptionally be on Tuesday morning.**

• **Week 2** Sauté de poulet & gratin de choux-fleur
Mon, Apr 16, 9 am to 12 pm - Tues, Apr 17, 6 to 9 pm - Sat, Apr 21, 1 to 4 pm.

• **Week 3** Navarin d'agneau & poire Belle-Hélène
Mon, Apr 23, 9 am to 12 pm - Tues, Apr 24, 6 to 9 pm - Sat, Apr 28, 1 to 4 pm.

• **Week 4** Tagine de poulet & cornes de gazelle
Mon, Apr 30, 9 am to 12 pm, Tues, May 1, 6 to 9 pm, Sat, May 5, 1 to 4 pm.



Last four classes:
May 14 through
June 9

• **Week 5** Daube d'agneau & clafoutis aux abricots
Mon, May 14, 9 am to 12 pm - Tues, May 15, 6 to 9 pm - Sat, May 19, 1 to 4 pm.

• **Week 6** Poulet Bourbonnais & profiteroles
Mon, May 21, 9 am to 12 pm - Tues, May 22, 6 to 9 pm - Sat, May 26, 1 to 4 pm.

• **Week 7** Clafoutis à la niçoise & far breton
Tues, May 29, 9 am to 12 pm - Tues, May 29, 6 to 9 pm - Sat, Jun 2, 1 to 4 pm. **Please note that Monday class will be on Tuesday morning due to Memorial day.**

• **Week 8** Bar au fenouil & tartelettes aux fruits
Mon, Jun 4, 9 am to 12 pm - Tues, Jun 5, 6 to 9 pm - Sat, Jun 9, 1 to 4 pm.