



Private Cooking Classes (updated 1/15/08)

We welcome groups of 6-8 for customized cooking get-togethers in our northwest Rhode Island kitchen. Patterned on Ninecooks' successful cooking groups, our private classes feature totally hands-on cooking in the intimate and relaxed atmosphere of Lydia Walshin's log home kitchen. Children 11 years and older are welcome, if accompanied by adults.

We are located in Glocester, Rhode Island, approximately 30 minutes from downtown Providence, 45 minutes from Worcester, 60 minutes from Hartford, and 75 minutes from Boston.

We offer a wide range of menu options, tested in action by Ninecooks cooking groups. After an initial conversation with you, I will suggest up to 6 menu options that take into account your group's food allergies and aversions. We do not cook with ham or most pork products in our kitchen, but we're willing to try and make anything else work.

The meal you create is served buffet style in the kitchen, with casual dining. In warmer weather, we eat outdoors, on a comfortable screened porch. We say "make yourselves at home," and we mean it!

***Please note that we are not a catering service. Ninecooks classes are designed to be hands-on. We expect your group to do all of the cooking, with gentle instruction and kitchen choreography from me. If your group is not really into doing the cooking, this may not be a good fit for you.

FEES & DETAILS

The standard rate for private cooking classes is \$65 per person for a three-hour class, which includes 2+ hours of cooking time. Private classes are held on Monday, Tuesday and Wednesdays, daytime or evening, or Thursdays during the day. (On occasion we will hold a class on Friday or Saturday, daytime or evening. The fee for Friday or Saturday classes is \$85 per person.)

If your group wishes to do its own grocery shopping, as our Ninecooks cooking groups do, I will provide shopping lists. If your group provides the groceries, the fee is reduced to \$45 per person (\$65/person for Friday/Saturday classes). The cost of food will depend on the menu you choose.

The menu generally includes an appetizer, main dish with vegetable/salad, and light dessert – or may be more in the style of a grazing menu, depending on what you select. Beginning in 2008, we will also offer a cookie decorating workshop for private classes.

We provide nonalcoholic beverages (sparkling water, juice, soft drinks). Please feel free to bring your own wine.

For special occasions (birthdays, anniversaries, etc.), you may wish to bring a cake or other special element to add to your meal. Because our time together is limited, it is usually not possible to bake cakes or pastries as part of our cooking class. However, let's talk about what you'd like and we will try and make it happen.

All participants also receive a folder of recipes we've made during your cooking class, and other goodies to take home.

In order to finalize our plans, I will need to know:

1. Any food allergies or aversions among the group members.
2. General level of cooking ability and interest in your group.
3. What type of menu would you like to cook, or what would you like to learn?

With the answers to these questions, I will propose several menu options and your group can select one. Of course I'm always open to suggestions, and if you have a specific request I will try and make it work.

PAYMENT

For class dates beginning April 1, 2008, a \$50 nonrefundable deposit is required to reserve your cooking date. Ninecooks must receive confirmation of the number of participants, your choice of menu, and the balance of payment in full, two (2) weeks prior to your cooking date. **If payment is not received by the date specified, your cooking class will be cancelled.**

Visit our web site (www.ninecooks.com) for more information about Ninecooks.

References available on request.

Questions? Call Lydia at 401-567-4460, or email lydia@ninecooks.com.