

Class Schedule

The Willows Cooking School Schedule 2017

The Cooking School Newsletter will no longer be mailed via snail mail. The website and a web-based newsletter will be posted regularly. If you want to be included in the e-newsletter blast please send your e-mail address to Sandy at thewillowschef@aol.com

Enjoy your holidays and consider a Cooking Class as a special gift this year!

NOTE: PRIVATE CLASSES & TEAM BUILDING SESSIONS MAY STILL BE BOOKED FOR 2017. Call for more information!

All classes begin at 6:30 PM, unless otherwise noted, **and unlike other schools, all classes are FULL MEALS**, and include drinks/wine. The cost per person, per class is listed—[cancellation policy](#). Additional classes may be added when our capacity of 16 is filled, and classes may be cancelled, with 24 hour notice, if less than 6 are registered. To book directly call 541-665-3020. Checks, Visa, MasterCard or cash are all accepted forms of payment. Payment is required upon registration for all classes—and must be done by phone **ONLY**. **Couples Classes** are noted by a ♥ . Dress is always casual and questions are encouraged. Come join us and enjoy our fine cuisine!

NOTE: PRIVATE CLASSES begin at \$500 for up to 10 students—book one for your next special occasion! We no longer do cooking classes for children under 12. Children must always be accompanied by an adult if they attend a class, and both the adult and the child are charged.

WE DO NOT HAVE ANY COOKING CLASSES FROM JUNE TO SEPTEMBER—the Willows Inn is simply too busy! We can always squeeze in a private class for a special party or occasion—just call us to book!

September 12, 2017 **For the Love of Lemons VIII**—Tart, tangy, juicy and complimentary—lemons make almost anything taste better. Explore a series of ALL NEW recipes that take their zesty cues from those luscious lemons we love to squeeze and seed. -♥ \$100/c

October 3, 2017 **Bavarian Love**—Sandy fell in love with Bavarian food all over again on a recent trip. She will teach you how to make the best pretzels, apple strudel, sauerkraut, dumplings, red cabbage, and Sauerbraten you have ever tasted—and we will serve some wonderful new micro-brews from the Rogue Valley for your very own Oktoberfest celebration of all things Bavarian! -♥ \$100/c

October 17, 2017 **Thanksgiving Sides**—This is the 10th time Chef Sandy has offered this class—and she still is making and creating new recipes for your Thanksgiving table. Rolls, dessert, and some wonderfully delicious sides for her favorite feast. \$55 pp

October 24, 2017 **The Plant-Based Diet**— **GUEST CHEF!** So many vegans and vegetarians have requested this class that Chef Sandy has recruited Fran Batzer, a Vegetarian, Gluten-Free Life-Style Coach . If anyone thinks this does not taste good—you are so WRONG! Even if you are not contemplating this lifestyle, knowing how-to is yummy fun. For cancer patients this type of diet has some amazing results! \$55 pp

November 8, 2017 **Private Collection Recipes**—If you have enjoyed Chef Sandy's catering, cooking and baking over the years, then you won't want to miss this class filled with many of her favorite all-time recipes. All suitable for the most discerning Foodie guests you might host. \$60pp

December 7, 2017 **THE BEST APPETIZER CLASS**– what every party needs is some delicious appetizers! Some days we just have appetizers and drinks for our meal, they are so much fun to make and so hearty. With football playoffs upon us–what else could you ask for than some unique pre-dinner or “during the big game” snacks! Great for Tailgaters, too! **\$55 pp**

December 12, 2017 **Holiday Cookie Party**– we will make 10 dozen each, of 6 different recipes from across the globe–so you will take home 6 dozen beautiful treats for your holiday guests. This class will be HANDS-ON and is limited to 12 students. When it fills, we will add another class on Dec 11 and/or 13th. Drinks and soup will be provided. Bring your own cookie container, please! **\$55 pp HANDS-ON**