

in the kitchen December 2007

DOMAIN *Home*
There's Always Something Cooking

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<div style="border: 1px solid black; padding: 5px;"> My work hours are indicated for each day. Please call for an appointment to be sure I'm available when you come in or to discuss accommodations outside of the noted hours. </div>						1 Snacks Around the Aga off
2 Snacks Around the Aga off	3 Snacks Around the Aga off	4 9:30-6:00 Noodle Pudding 1:00-3:00	5 9:30-6:00 Mincemeat Bread and Butter Pudding 1:00-3:00	6 12:30-9:00 Jewish Apple Cake 1:00-3:00	7 9:30-6:00 Ginger-Almond Pears 1:00-3:00	8 Snacks Around the Aga off
9 Snacks Around the Aga off	10 9:30-6:00 Green Bean and Bacon Bundles 1:00-3:00	11 9:30-6:00 Potato Pancakes 1:00-3:00	12 12:30-9:00 Pumpkin Caramel Cheesecake 1:00-3:00	13 9:30-6:00 Shortbread 1:00-3:00	14 9:30-6:00 Carrot Cake 1:00-3:00	15 Snacks Around the Aga off
16 Snacks Around the Aga off	17 9:30-6:00 Ricotta Cake 1:00-3:00	18 9:40-5:30 Mincemeat Bread and Butter Pudding 1:00-3:00	19 12:30-9:00 Chocolate Mousse 1:00-3:00	20 9:30-6:00 Turtle Tart 1:00-3:00	21 9:30-6:00 Italian Wedding Soup 1:00-3:00	22 Snacks Around the Aga off
23 Snacks Around The Aga 30	24 9:30-6:00 Holiday Ham 1-3 Snacks Around the Aga 31	25 MERRY CHRISTMAS!	26 12:30-9:00 Stuffed French Toast 1:00-3:00	27 9:30-5:30 Vegetable Lasagna 1:00-3:00	28 9:30-6:00 Black-Eyed Peas	29 Snacks Around the Aga off

Holiday Gathering

This year take the pressure of Holiday cooking the Aga way. Whether it's a family gathering for the Holiday or a New Year's Celebration, let us show you how cooking on the Aga can get you away from the kitchen to spend more time with your guests. Come in during the month of December to see traditional Holiday recipes prepared on the Aga along with a few with a twist—try something new this Holiday Season. The featured recipe this month is Mincemeat Bread and Butter Pudding, pg. 230 from the Mary Berry, Cook Now, Eat Later cookbook.

Test Drive an Aga Today

Join us as we prepare a variety of foods taking you on a culinary tour of the traditional Aga cooker. We'll cook in the Aga's multiple ovens and on the cook plates highlighting the benefits of its patented radiant heat design. Bring your appetite! Sample the dishes prepared while you get acquainted with the Aga.

~ Registration required ~

The Celebrity Chef Series

Please join us on December 8th 1-3

When we welcome
Provence Catering

for a demonstration of their innovative and
trendsetting food techniques.