

# in the kitchen January 2008

**DOMAIN**  
*Home*  
There's Always Something Cooking

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
My work hours are listed for each day. Please call to set up an appointment to be sure that I'm available, or to arrange a private demonstration.		1 9:30-5:30 <b>PARMESEAN CRISPS</b>	2 9:30-5:30 <b>FRUIT KABOBS</b>	3 9:30-5:30 <b>AGA PANINNIS</b>	4 1-9 <b>ROASTING FRUIT</b>	5 9:30-5:30 <b>EASY STARTERS 1:00-3:00</b>
6 CLOSED	7 OFF	8 9:30-5:30 <b>ROASTING FRUIT</b>	9 9:30-5:30 <b>TEA AND SCONES</b>	10 9:30-5:30 <b>VEGGIE BUNDLES</b>	11 1-9 <b>POPCORN SNACKS</b>	12 9:30-5:30 <b>RECIPE OF THE MONTH 1:00-3:00</b>
13 CLOSED	14 OFF	15 9:30-5:30 <b>EASY COOKIES</b>	16 9:30-5:30 <b>QUESADILLAS</b>	17 9:30-5:30 <b>MINI FRITATTAS</b>	18 1-9 <b>PERFECT RICE</b>	19 9:30-5:30 <b>AGA 101 **Registration Required**</b>
20 CLOSED	21 OFF	22 9:30-5:30 <b>RICE DELIGHTS</b>	23 9:30-5:30 <b>BROADWAY</b>	24 9:30-5:30 <b>AGA PIZETTES</b>	25 1-9 <b>HEALTHY SNACKS</b>	26 9:30-5:30 <b>SWEET AND SAVORY BITES</b>
27 CLOSED	28 OFF	29 9:30-5:30 <b>TASTY NIBBLES</b>	30 9:30-5:30 <b>ROASTED SPICED NUTS</b>	31 9:30-5:30 <b>SIMPLY SAUCE</b>	Stop by to see what we are cooking on the Aga each day from 1-3 PM	

## **Celebrating the New Year**

Happy New Year! What is your new year's resolution? Perhaps spending more time with friends and family. Gather around our Aga, during the month of January and let us show you how cooking on the Aga allows more time with your guests and less time in the kitchen. From Aga's multiple ovens to it's boiling and simmering plates, come in to let us show you how to entertain the Aga way.

## **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 \***

## **Recipe of the Month**

Lemon and Thyme Chicken with winter roasted vegetables from the Mary Berry Cook Book, Cook Now Eat Later, on page 72.  
Included in the cook book are over 130 delicious recipes to prepare in advance!