Your Tour Guides

Chef Jack Nurmi, Chef Kellie Puff, Chef Matt Zimny, Chef Tommy Thompson, and Chef Brett Knipmeyer are local culinary leaders who volunteer their time, talent, food and wine to bring you these outstanding classes.

Join us in an exciting, fast-paced environment while you learn new tricks and techniques from a different chef each week!

Zonta Yellow Rose Foundation — is a 501(c)3 service organization of professionals working together to provide hands-on assistance, advocacy and funds to strengthen women's lives in the greater Anchorage area and around the world through Zonta International. Additional information about Zonta is available online at www.zonta-ak.org. **Your tax deductable registration** will contribute to:

- Salvation Army Booth Memorial Home
- Alaska Women's Aid in Crisis (AWAIC)
- Covenant House Alaska
- Lester B. Pearson World College
- Standing Together Against Rape (STAR)
- Local and International Scholarships
- Zonta Int'l Strategies to Eradicate Violence Against Women (ZISVAW)
- Zonta International Service Projects include:

  Prevention of mother-to-child Transmission of HIV in Rwanda

  Safe cities for women in Guatemala City and San Salvador

  Reduction of Obstetric Fistula in Liberia combined with maternal and obstetric health

Just to name a few!

The King Career Center

Pi Restaurant at Embassy Suites

Kinley's Restaurant

Talkeetna Alaskan Lodge

UAA Lucy Cuddy Center Kitchen

Register online at www.zonta-ak.org

ZONTA
YELLOW ROSE FOUNDATION

Zonta's Accidental Gourmet

PO Box 241305
Anchorage, AK 99524
Phone (907) 277-8560
Fax (907) 333-2725
www.zonta-ak.org
For more information or questions e-mail
fransenkelly@clearwire.net

Zonta's Accidental Gourmet

"Night's Out In Anchorage"
2010 Cooking Class Series

Master new cooking techniques

Experience good food

Share your own talents

Meet new people

Add to your recipe file

In cooperation with:
The King Career Center
Pi at Embassy Suites Hotel
Kinley's Restaurant
Talkeetna Alaskan Lodge
UAA Lucy Cuddy Center

Have Fun and Help Others

Join the Zonta Yellow Rose Foundation, UAA Lucy Cuddy Center, The King Career Center, Embassy Suites Hotel, Kinley's Restaurant and Talkeetna Alaskan Lodge as we present…

Zonta's Accidental Gourmet
"Night's Out in Anchorage"

This is the seventh year for these extremely popular classes that allow you the opportunity for "hands on" participation at the University of Alaska's "real-life training kitchen".

The classes were founded by Chef Patrick Hoogerhyde, the winner of the 2002 Chef of the Year award. Chef Patrick continues to support us with new chefs and technical direction. Our guest chefs have selected some of the best recipes from all over the world and are preparing to bring them to you.

Each class will start out with a brief talk about the food to be prepared that night, a review of the recipes and any interesting facts and then the fun begins!

Not only will you be learning from some of the best chefs in Anchorage, you will get some truly wonderful recipes to add to your collection, and enjoy some fun evenings meeting new people. In addition to all this, you are also helping women in your community and around the world.

Class Dates:

Class 1	January 31, 2010
Class 2	February 14, 2010
Class 3	February 21, 2010
Class 4	February 28, 2010

The Tour

1

Chefs Jack Nurmi and Kellie Puff of The King Career Center will lead us off as we learn some new technique. Chef Nurmi is famous for his "love rubs".

2

Next we meet the new Chef of Pi at Embassy Suites, Tommy Thompson. He will help us create some of the inspired new dishes on the restaurant menu.

3

On the next stop of the tour we will enjoy some inspired Southeast Asian dishes from Chef Brett Knipmeyer of Kinley's Restaurant who has just returned from a trip to Laos.

4

We conclude our tour with Chef Matt Zimny of Talkeetna Alaskan Lodge. Chef Matt will treat us to a fun meal inspired by local delicacies.

REGISTER ONLINE AT www.zonta-ak.org

Each class is ended with food sampling and wine paring, along with a group discussion on the food items prepared.

Wear comfortable clothing and comfortable shoes for standing. Bring your own cutlery, an appetite and a smile-

Registration cannot be confirmed without payment and will be on a first come, first serve basis. All classes are ADA accessible.

ALL CONFIRMED REGISTRATION PAYMENTS ARE NON-REFUNDABLE

Cut Along Dotted Line

Registration

SCHEDULE: **Sundays, January 31, February 14, 21 and 28, 2010**

TIME: **3:00—6:00 p.m.**

PLACE: **UAA Lucy Cuddy Center**

Please check the appropriate box or boxes

1	2	3	4

CLASS FEES:

Attending all four classes gives you an opportunity to experience dishes from all over the world. Each class will create a complete meal from the area of focus for that evening. Purchasing the complete package confirms your place for all four sessions and offers you a discount.

Package Price: **$375.00 all sessions**

A' la Carte: **$100.00 per session**

Registration: (Pre-registration is required)

Name:_____

Address:_____

_____

Phone:_____ Fax:_____

E-Mail: _____

Payment Method and Amount: $_____

Cash:_____ Check:_____

Credit Card: VISA MASTERCARD

Number:_____

Expiration Month:_____ Year:_____ CCV: _____

Card Holder Name:_____

Card Holder Signature:_____

Return completed registration with payment to:
Accidental Gourmet, PO Box 241305
Anchorage, AK 99524