

# SPICE

up dull Monday nights  
through July and August

Spice Magazine and Comestibles Professional Cooking Workshops have combined to present four fabulously tasty workshops to inform and excite your tastebuds this winter.

This series is all about some of our favourite liquids – beer, coffee, and stocks – and will introduce you to just a few of the passionate people you will read about in Spice.

All workshops are held at Comestibles  
127 Kensington Street, East Perth, 9421 1222

## BEER – Monday 17<sup>th</sup> July

**Anthony Georgeff**, our man that cooks and Editor hops into action with **Chris Davies** from the **International Beer Shop**. Showcasing different styles of beer and discussing different matches for each of Anthony's dishes.

*Beer and food, sweet harmony.*

## COFFEE – Monday 24<sup>th</sup> July

**5 Senses** Hot Shot **Shaughan Dunne** lets us in on the secrets of making fabulous coffee from your home espresso machine. **Ann Meyer** will produce three wonderful courses all using coffee and matched with wines from **Amberley Estate**, Margaret River  
*This duo is full of beans.*

## STOCK – Monday 31<sup>st</sup> July

Throw out those dry cubes forever. **Clint Nolan** from **Harvest** shows just how simple this kitchen standard is and how to use it for quick mid week meals and long slow weekend eating. Wines from **Edwards Vineyards**, Margaret River  
*Perfect for cold rainy Sunday lunches.*

## STEAMBOAT – Monday 7<sup>th</sup> August

**Anne-Louise Willoughby** introduces us to her friend and neighbour **Puan Lee**. Roll up you sleeves and join in the fun and community of a traditional Chinese steamboat along with wine matches from the father-daughter winemaking team of **David and Freya Hohnen** of **McHenry Hohnen vintners**, Margaret River.

*Cooking together brings friends and family closer.*

## THE END OF SERIES DINNER – Monday 14<sup>th</sup> August

**Soren Koberstein** at the **George Street Bistro**, 73 George Street, East Fremantle - 9339 6352 produces fabulous food using local produce and will be presenting four courses for the dinner. **Ari Mia** from Margaret River will present wines to match each course.

*Be welcomed into the 'peoples dining room' like a local.*

The cost of the dinner is \$70 including wine.

## Booking Information

Classes cost \$60.00 per guest (unless specified).

Numbers are limited to 16 per class. Classes are from 6.30pm and go for approximately 2 hours. Everything you will need is included eg. workshop notes, recipes and tasting implements. No refunds are given for failure to attend. For more information contact the Spice Office on 08 9433 1190 or [jeff@spicemagazine.com.au](mailto:jeff@spicemagazine.com.au)

