

ONLY AT WILLIAMS-SONOMA

CULINARY EVENTS

JUNE 2014 TECHNIQUE CLASSES

Our Technique Classes are complimentary and held at your local Williams-Sonoma store. Class sizes are limited, reserving your spot is recommended. For specific times and more details, please see an associate.



Summer Cocktails – Infuse, Muddle & Blend June 1

We're tapping into some of the top cocktail trends to add a fresh, new element to our summer entertaining. Learn how to infuse syrups, muddle like a master and blend frosty drinks to perfection.



Eat Your Meat! June 8

Sounds like something a dad would say right – probably standing near the grill – spatula in hand! Join us and learn how to make the perfect steak – first from understanding different cuts of steak and how to prepare each to enjoy them at their best as well as understanding what grass fed and organic means when it comes to your meat.



Classic Summertime Grilling June 22

Nothing celebrates this season better than time-honored American grilled classics. Get ready for summer entertaining by learning to make the best burger, grilled chicken and potato salad.



Everything Ice Cream June 29

From a classic custard-based ice cream to new twists on cool treats like frozen yogurt and sorbet, we'll be scooping up the dessert everyone craves. Master your ice cream making as well as learn creative ways to serve it.



WILLIAMS-SONOMA JUNIOR CHEF CLASSES

Summer Sides That You Can Make – ages 8-12 June 7

Getting ready to grill? After this class, you'll be ready to help mom and dad with creating delicious summer side dishes to go with bbq chicken, hamburgers and steak. Suitable for ages 8-12.

I ♥ Zoku! June 21

If you love slushies, popsicles and ice cream, then you will love Zoku. Join us and learn how to make these tasty treats. Suitable for ages 5-12.

Ice Cream in Minutes June 28

Want to learn how you can make ice cream in minutes? Join us and learn how! Suitable for ages 5-12.



Cookbook Club

Cook your way through some of our very favorite cookbooks with our Cookbook Club Classes. Learn how to prepare and enjoy several dishes from one of our most popular cookbooks, which you will then get to take home with you!



JUNE COOKBOOK CLUB

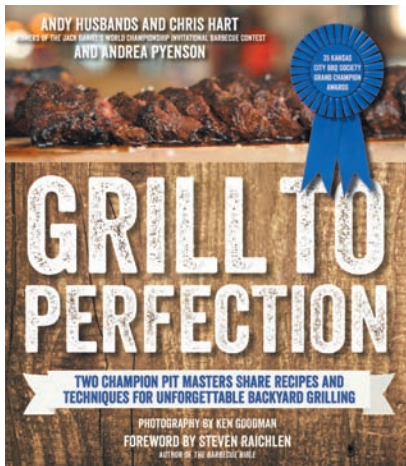
The Beekman 1802 Heirloom Vegetable Cookbook
Wednesday, June 11

(Fee: \$75 per person includes cooking class, cookbook and 10% discount after the class)

Celebrate the bounty of the seasons with this incredible new collection of farm-to-table recipes from Brent Ridge and Josh Kilmer-Purcell aka The Beekman Boys.

On the menu:

- Bruschetta with 3 Toppings
- Grilled Beet Salad with Ricotta, Watercress and Almonds
- Summer Squash Lasagna Rolls with Parmesan-Packed Eggplant Meatballs
- Sweet Cucumber Buttermilk Sorbet in a Carrot Cookie Cup



JULY COOKBOOK CLUB

Grill to Perfection
Wednesday, July 9

(Fee: \$75 per person includes cooking class, cookbook and 10% discount after the class)

Fire up the bbq this summer and delight your friends and family with an entire meal prepared on the grill.

On the menu:

- Brendan's Championship Tuna with Sweet Onion Corn Cakes
- Grilled Pork Belly German Potato Salad
- Belted Cow Bistro's Grilled Provolone-Stuffed Pork Sirloin Chops with Vinegar Peppers
- Elvis's Grilled Banana Split