Ontario

Return completed form to:
Alcohol and Gaming Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette formule à :
Commission des alcools et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information / Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool **existant.**

Section 1 - Application Details / Section 1 - Détails de la demande

Establishment name / Nom de l'établissement: President's Choice Cooking School

Establishment tel. no. / N° de tél. de l'établissement: 905-294-8620

Contact name / Nom de la personne à contacter: LORI GYSEL

Contact's tel. no. / N° de tél. de la personne à contacter: 416-801-5027

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number / Numéro	Street Name / Nom de rue	Street Type / Genre de rue	Direction/ Orientation de rue	Suite/Floor/Apt. / Bureau/étage/app.
200	Bullock Dr.			2nd Floor

Lot/Concession/Route / Lot/concession/route rurale	City/ Town/Municipality / Ville/village/municipalité	Postal Code / Code postal
	Markham	L3P 1W2

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☑ indoor areas / des zones intérieures ☐ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, **in a separate submission or letter within 30 days of this notification.**

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement **dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.**

Signature of municipal official / Signature du (de la) représentant(e) municipal(e)	Title / Poste
Address of municipal office / Adresse du bureau municipal	Date

 © Queen's Printer of Ontario, 2006 / © Imprimeur de la Reine pour l'Ontario, 2006

MARKHAM

Town of Markham
LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your liquor licence application, the following information is required. Please return the completed form to the Clerk's Department.

1. **What type of restaurant is proposed?**
   ☐ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Café ☑ Cooking School

2. a) **What type of Food will be served:** Varied menu ☐ Specialty ☐ Snacks ☐
   b) ☑ **Menu attached** (Please note, a copy of the menu is required with all applications)

3. **What entertainment or amusements will be provided?**
   ☐ Karioke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☑ Cooking Classes

4. a) **The maximum seating capacity will be** approx 45 **persons.**
   b) **Where the restaurant is existing, the previous seating capacity was** approx 50 **persons.**

5. a) **Was this premises previously used as a restaurant?**
   ☑ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)
   b) **If this premises was previously used as a restaurant, is any construction or alteration proposed?**
   ☐ Yes ☑ No (If the answer to this question is yes, a building permit will be required)

6. **Has a building permit been applied for or obtained in connection with these premises?**
   ☐ Yes Permit No. _____
   ☑ No Copy of floor plan attached
   Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.

7. **Does the building on the premises have a fire alarm system?** ☑ Yes ☐ No

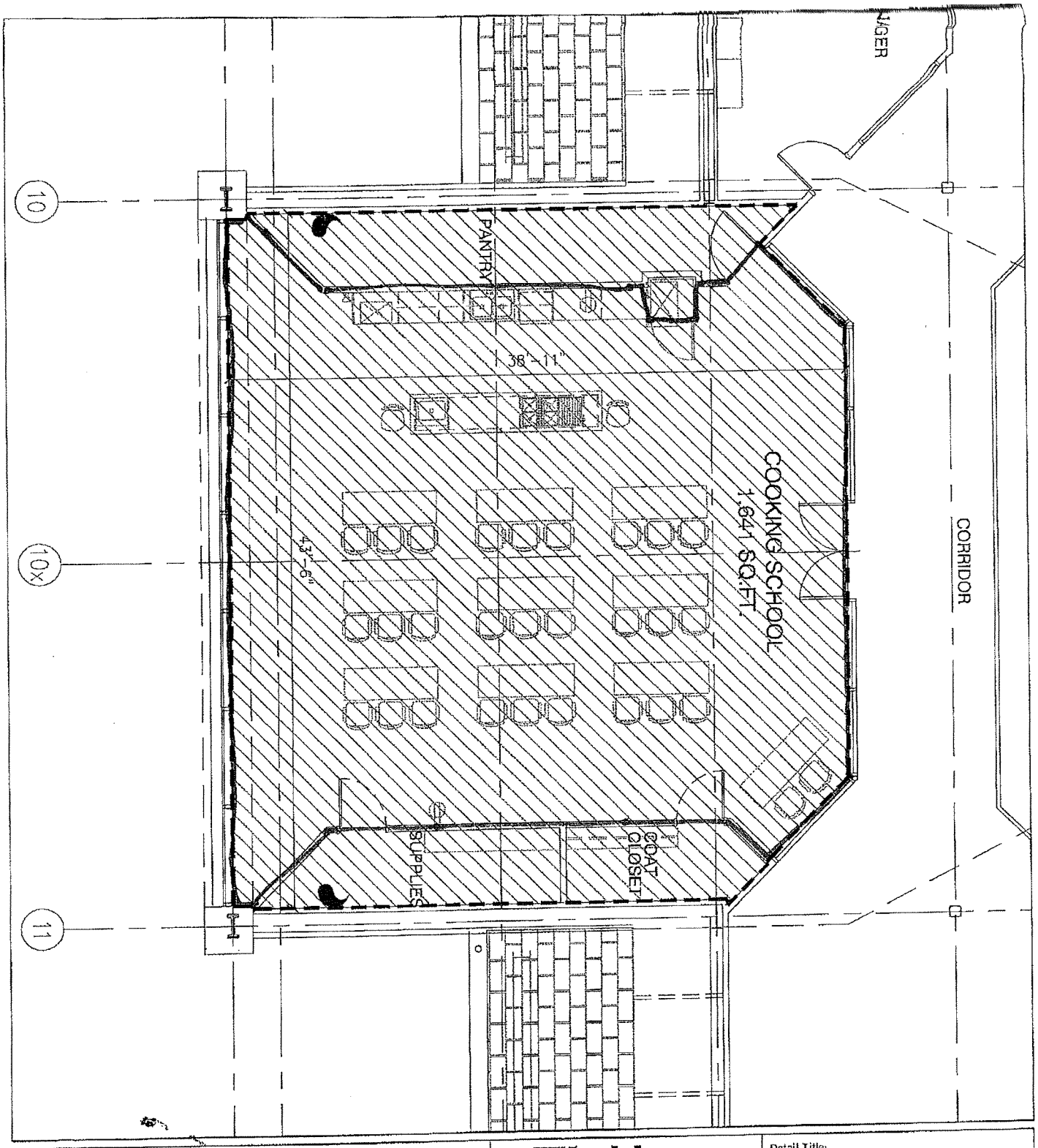
8. **Were the premises previously licenced?** ☐ Yes ☑ No

9. **Is the liquor licence application for an expansion of the existing operations?** ☐ Yes ☑ No
   (If yes, please provide details on a separate page)

10. **What is the nearest major intersection to the proposed location?** Bullock + McCowan

11. **What is the distance to the nearest residential area?** 1 km approx

12. a) **Your name (Please print)** LORI GISEL
    b) **Contact Telephone No.** Bus: 416-801-5027 Res: _____
    c) **The restaurant's name** President's Choice Cooking School



ONTARIO ASSOCIATION OF ARCHITECTS
POPE, JEREMY DAVID
LICENCE
4983

TURNER FLEISCHER

TURNER FLEISCHER ARCHITECTS INC.
67 Lesmill Road Toronto ON Canada M3B 2T8
Telephone (416) 425-2222 Facsimile (416) 425-6717
turnerfleischer.com

Proj: Loblaws BULLOCK & Mc COWAN TORONTO, ONTARIO		Detail Title: COOKING SCHOOL PART MEZZANINE FLOOR PLAN
Date: JULY 12, 2012	Drawn By: SF	Revision No.: 00
Scale: 1/8" = 1'-0"	Project No.: 98.209	Drawing No.: SK1.2

President's Choice

cooking school

LOBLAWS McCOWAN MARKET
For more information, please call or e-mail the Coordinator:
Heather Goodman (905) 294-4922 Ext #4 / pccookingschool1032@loblaw.ca

What's for Dinner? Join us each week on Thursdays, 1-2pm for a new and exciting recipe that will liven up your dinner repertoire! Register at customer service. Cost: $10. Receive a $10 gift card after class

NOTE: Adult classes are demonstration classes unless indicated as "hands on"

ADULT CLASSES

JANUARY

Deliciously Different any Time of Year with Chef Sarah Hall
Tuesday, January 15, 7-9 p.m.
Join us for an elegant 3-course gourmet menu from French-trained Chef Sarah Hall. Tonight's deliciously different dishes include flavourful Warm Mushroom Salad with Aged Cheddar & Smoked Bacon; scrumptious Chicken Wellington (chicken, spinach & cheese, encased in buttery puff pastry) with tasty Sautéed Vegetables; and for dessert, a to-die-for French Lemon & Almond Dacquoise (layers of almond meringue, lemon curd & whipped cream).
$30.00

Bella Italia done Light
Wednesday, January 16, 7-9 p.m.
Everybody loves Italian food, but some of it can be a bit too rich or heavy for people trying to eat healthier. Tonight our chef and in-store dietitian are joining forces to show you how to create healthier versions of your favourite Italian dishes that are just as delicious as the original, including scrumptious Roasted Vegetable Antipasto; Spinach Feta Cannelloni; crisp and delectable Whole Wheat Pizza with flavour-packed toppings; and for dessert Brutti Ma Buoni, a light hazelnut cookie.
$30.00

What's for Dinner?
Tuesday, January 22, 6:30-7:30 p.m.
Spend $10 and receive a $10 Gift Card. We are now offering our "What's For Dinner?" cooking demonstration at a value of $10 but the great news is that we'll put those dollars right back in your pocket by giving you a $10 President's Choice gift card to spend in our stores! You'll pick up great tips as you watch our chef in action, and you'll receive the recipe, grocery list and of course, your $10 PC gift card!
$10.00

French Classics with Chef Jonathan McDonough
Thursday, January 24, 7-9 p.m.
Cuisines come and go in popularity, but French cuisine is still considered the culinary gold standard. Let Chef Jonathan McDonough show you how to create a classic French meal at home, featuring a delightful Endive Amuse Bouche with Cranberry, Pecan & Cream Cheese; succulent Chicken Supreme stuffed with Dried Cherries, Brie & Red Chard; and for dessert, a unique and decadent marriage of Crepes Suzettes with Bananas Foster. WOW!
$30.00

A Cozy Winter Dinner with Chef Paula Bambrick
Tuesday, January 29, 7-9 p.m.
Unhappy about facing another long, chilly winter? Why not treat your friends and family to a comfort food meal that's guaranteed to warm up their spirits. Join Chef Paula Bambrick for a winter beater meal featuring juicy Braised Chicken with Herbed Dumplings; tasty Sautéed Brussels Sprouts with Shallots & Pancetta; delicious Maple Roasted Carrots; and sinfully good Pear & Ginger Upside Down Cake with Caramel Sauce.
$30.00

FEBRUARY

Thai-Inspired Menu
Tuesday, February 05, 7-9 p.m.
The bold, bright flavours of Thai cuisine have led to a huge growth in its popularity. If you haven't already jumped on the Thai bandwagon, you will after tonight's class with Chef Jeffrey Marshall. His tantalizing Thai menu features warm Peanut Soup; spicy Thai Chicken Cakes served with Crisp Slaw; flavour-packed Green Curry Pork, with Jasmine Scented Rice & Spicy Peas; and for dessert, a delectable Toasted Coconut Panna Cotta.
$30.00

Shrimp Lovers Feast with Elise Burton
Wednesday, February 13, 7-9 p.m.
Who doesn't love shrimp? They're delicious, healthy, quick and easy to prepare. A bag in your freezer offers a great meal at your fingertips. Join Elise Burton and learn how to prepare four show-stopping shrimp dishes that will have family and friends clamoring for more. Your sensational selection features tasty Mini Shrimp Salad Sandwiches; spicy Buffalo Shrimp with Blue Cheese Dip; decadent Sambuca Shrimp; and buttery Garlic Shrimp with Pasta.
$35.00

Osso Buco di Vitello with Chef Claudio Giganti
Thursday, February 14, 7-9 p.m.
A really good osso buco (braised veal shank) has that tangy, rich depth of flavour that can only be obtained by layering. Chef Claudio Giganti will demonstrate the fine art of layering as he prepares a gourmet Italian menu of hearty Lentils & Prosciutto Soup; tender, mouthwatering Osso Buco with creamy Parmesan Cheese Mashed Potatoes; and delectable Nutella Banana Crepes for dessert. Buon appetito!
$30.00

Chocolate – Sweet & Savoury with Chef Paula Bambrick
Tuesday, February 19, 7-9 p.m.
Think chocolate is just for dessert? Think again! Chocolate, "Food of the Gods", is a welcome addition to many savoury dishes as well. Let Chef Paula Bambrick tempt you with melt-in-your-mouth tender Short Ribs Braised in Red Wine & Bittersweet Chocolate; flavour-packed Turkey Chilli with Cocoa Nibs; tasty Grilled Chocolate & Mascarpone Sandwiches; scrumptious Chocolate Sticky Toffee Pudding; and decadent Chocolate Cherry Clafouti with White Chocolate Cream.
$30.00

What's for Dinner?
Wednesday, February 20, 6:30-7:30 p.m.
Spend $10 and receive a $10 Gift Card. We are now offering our "What's For Dinner?" cooking demonstration at a value of $10 but the great news is that we'll put those dollars right back in your pocket by giving you a $10 President's Choice gift card to spend in our stores! You'll pick up great tips as you watch our chef in action, and you'll receive the recipe, grocery list and of course, your $10 PC gift card!
$10.00

A Healthier Mexican Fiesta
Tuesday, February 26, 7-9 p.m.
Bold-tasting Mexican cuisine gets much of its zing from herbs and spices that have virtually no fat or calories. So with minor recipe adjustments you can enjoy healthier, but still tantalizing south-of-the-border tastes. Tonight our chef and in-store dietitian team up to prepare a flavourful fiesta featuring zesty Pozole Rojo Soup (chili-flavoured soup); flavour-packed Beef Fajitas, with Skirt Steak & Veggies; delicious Vegetarian Fajitas, with Squash & Beans; and the finale will be a Chile Chocolate Mousse
$30.00

Quebecois Cuisine with Chef Greg Willis
Thursday, February 28, 7-9 p.m.
Traditional Quebecois cuisine has a centuries old heritage and it's still prepared regularly by many French-Canadians. Join Chef Greg Willis as he introduces you to this rustic cuisine, featuring delicious Pan-Fried Salmon Cakes with Chive & Black Pepper Dipping Sauce; flavour-packed Roasted Beet & Carrot Salad with Watercress; a Tourtière (meat pie) with Raisin Chutney; and a yummy Baked Apple with Walnuts & Maple Syrup for dessert. C'est merveilleux!
$30.00

MARCH

Lean, Mean and Yummy
Tuesday, March 05, 7-9 p.m.
Tonight you get a 2-for-1, as our chef and in-store dietitian lead a class which demonstrates that lean and mean doesn't have to be boring. Your healthful and flavourful feast features scrumptious Grilled Shrimp Skewers with hearty Quinoa Salad; tender, juicy Seared Marinated Flank Steak with bold tasting Grilled Pepper Salad; succulent Roasted Stuffed Salmon; and a nutrient-packed Double Green Smoothie. No junk food ever tasted as good as this healthier fare!
$30.00

A Taste of Africa with Chef Gifty Gyimah
Tuesday, March 19, 7-9 p.m.
Take a culinary trip to Africa with Chef Gifty Gyimah. In this class, your taste buds will be tantalized with the exotic flavours of West African cuisine, using both familiar and exciting new ingredients. The mouthwatering menu includes spicy Scotch Bonnet Chicken; flavourful Jollof Rice (scented Jasmine rice cooked in tomato sauce); and for dessert, scrumptious Ginger-Fried Ripe Plantain.
$30.00

What's for Dinner?
Wednesday, March 27, 6:30-7:30 p.m.
Spend $10 and receive a $10 Gift Card. We are now offering our "What's For Dinner?" cooking demonstration at a value of $10 but the great news is that we'll put those dollars right back in your pocket by giving you a $10 President's Choice gift card to spend in our stores! You'll pick up great tips as you watch our chef in action, and you'll receive the recipe, grocery list and of course, your $10 PC gift card!
$10.00

Make It Maple with Grace Allison
Thursday, March 28, 7-9 p.m.
It's a sure sign spring is coming, when you see smoke curling from the huts in Ontario's sugar bush areas where maple syrup originates. So we invite you to join Grace Allison as she prepares a delectable menu of magnificent maple dishes, including delicious Spring Greens with Spicy Maple Walnuts; succulent Maple-Glazed Salmon Fillet with Maple Roasted Vegetables; and for dessert, scrumptious Nutty Maple Baklava.
$30.00

APRIL

Postcards from Paris with "Chef Deb" Rankine
Tuesday, April 09, 7-9 p.m.
Chase away the winter blahs with a culinary trip to Paris, the "City of Light." Join Rogers TV cuisinier, "Chef Deb," as she recreates some favourite Parisian dishes from her culinary caravan through Europe. Your French feast features classic French Onion Soup crowned with a Garlicky Crouton and gooey Gruyère; yummy Croque Monsieur (fancy French grilled ham & cheese); and for dessert, scrumptious homemade Crepes with Strawberries & Whipped Cream. Bon appétit!
$30.00

Guilt-Free Moroccan Spiced Cooking
Tuesday, April 16, 7-9 p.m.
For centuries, Morocco has been a major hub of the spice trade. The open-air markets of Marrakesh are renowned for having the world's largest selection of herbs and spices, and flavourful, aromatic spices are the heart of almost every Moroccan dish. Tonight our chef and in-store dietitian get together to create four delicious, guilt-free Moroccan-spiced dishes – scrumptious Moroccan Stuffed Red Peppers; Moroccan Ratatouille; tantalizing Lamb Stew with Couscous; and Cinnamon Spiced Almond Truffles.
$30.00

Easy Five Star Dinner at Home with Chef Paula Zavala
Thursday, April 18, 7-9 p.m.
If you'd like a five-star dinner without paying five-star prices, this class is for you! Chef Paula Zavala demonstrates how easy it is to create an elegant meal that's sure to impress, including Caesar Salad on Smoked Salmon Carpaccio with Parmesan Croutons; Grilled Steak & Chicken Skewers with Sweet & Sour Marinade; Couscous with Almonds & Raisins, topped with Dried Chili Butter; and luscious Raspberry Napoleon with Mango Coulis for dessert! **$35.00**

MAY

Calling all Mums! with Chef Sarah Hall
Wednesday, May 01, 7-9 p.m.
Treat mom to a special, European-style 3-course Mother's Day meal prepared by Chef Sarah Hall. Your mother-worthy mouthwatering menu includes delicious Parmesan Crusted Chicken, Spinach & Roasted Red Pepper Salad with Sun-dried Tomato & Basil Dressing; luscious Seafood Vol-Au-Vent (scallops & shrimp in creamy sauce, in puff pastry shells) with Sautéed Vegetables; and decadent French Chocolate Hazelnut-Dipped Meringues with Crème Chantilly (vanilla flavoured whipped cream) for dessert .
$30.00

Saucy Indian with Chef Vanita Ashat
Tuesday, May 07, 7-9 p.m.
Tonight, Chef Vanita Ashat will showcase some flavourful Indian curries that you can easily make from scratch at home. Your taste bud tantalizing selection includes delicious Chutney Murgh (chicken cooked with a tangy herb paste); scrumptious Shrimp with Fenugreek Sauce; and a hearty dish of Eggplant, Potatoes & Peas in sweet, spicy Masala Sauce. You'll also learn how to create a roti from scratch to enjoy with your curries.
$30.00

The Best of Nouvelle Cuisine with Chef Herbert Pryke
Friday, May 10, 7-9 p.m.
Join Chef Herbert Pryke as he prepares some of his favourite dishes inspired by legendary French Chef Paul Bocuse, a pioneer of nouvelle cuisine, a lighter version of traditional cuisine classique, which places greater emphasis on fresh, high quality ingredients and stylish presentation. Your fabulous feast features warm, creamy Trout Mousse with Lobster Sauce; succulent Chicken stuffed with Woodland Mushrooms; and a delectable Crepe Soufflé with Raspberry Coulis for dessert.
$30.00

Spring Dinner with Chef Kathleen Guthrie
Tuesday, May 14, 7-9 p.m.
Join Chef Kathleen Guthrie in celebrating the wonderful tastes of spring. Your mouthwatering menu includes a light, delightful Spring Salad with Blueberries & Goat Cheese; a succulent Herb-Stuffed Chicken Roll with a delectable White Wine Cream Sauce, served on a bed of tasty Vegetable Confit; and you'll finish the evening with a luscious Lemon Soufflé for dessert.
$30.00

Healthier Speedy Suppers
Thursday, May 16, 7-9 p.m.
It often seems there simply isn't enough time to prepare a nutritious, homemade meal. But tonight our chef and in-store dietitian solve your 'time versus nutrition' problem, as they show you how to prepare three delicious dinners that are fast and easy. Your time-saving delights include tasty One Pot Fish with Tomatoes & Olives; hearty Bean & Vegetable Chili with Rice; and scrumptious Squash, Chicken & Couscous. With all the time we save, we'll even whip up a sinful dark chocolate sorbet!
$30.00

Cooking with Lebanese Joie de Vivre with Nada Badr
Tuesday, May 28, 7-9 p.m.
Join Nada Badr for some of the best of Lebanese cuisine. Your mouthwatering menu includes creamy Labneh with Zaatar Dip (yogurt-like cheese) drizzled with Mint, Zaatar Spice & Olive Oil; flavourful Manaeesh Zaatar Pizzettas (pizza-like Lebanese flatbread); hearty Fattet Hummus bi Lahm (layered dish of pita, beef or lamb, and chickpeas, topped with yogurt); and for dessert, scrumptious Namoura (semolina cake with yogurt, almonds & orange blossom syrup), with a cup of Turkish Coffee.
$30.00

Best of South Carolina's Lowlands with Chef Jim Comishen
Wednesday, May 29, 7-9 p.m.
Let Chef Jim Comishen take you to the low country of the Carolinas for a great taste of southern hospitality. Your down south delights include moist, golden South Carolina Crab Cakes with creamy Garlic Aioli; classic Chicken Bog (thick chicken & rice stew), a unique dish named after the Carolinas' boggy swamps; and for dessert, warm, decadent Sweet Potato Pie with Whipped Cream. Southern cooking at its finest! **$30.00**

JUNE

Health-Conscious Street Food
Tuesday, June 04, 7-9 p.m.
Street food doesn't have to be limited to French fry trucks and sausage carts. Tonight our dynamic duo of chef and in-store dietitian will treat you to a sensational sampling of international street foods that are a lot healthier and just as delicious, including Spanish-inspired, flavour-packed Sweet Potato Empanadas; a Mexican fiesta of assorted Tacos; good old Canadian Peameal Bacon with a healthful Slaw, on Thin Buns; and to wash it all down, a nice refreshing Orange Creamsicle Shake.
$30.00

Pub Night at the Rovers Return with "Chef Deb" Rankine
Tuesday, June 11, 7-9 p.m.
Join Rogers TV cuisinier, "Chef Deb," as she creates recipes from her favourite British TV show, Coronation Street. Start the evening sipping a glass of PC De-Alcoholized Beer and nibbling on Cheese Straws. Then you'll be wowed by Chef Deb's authentic English-style Fish & Chips, which are so delicious, you'll never order take out again! To end the class you'll enjoy delectable Lemon Cream Scones with Strawberry Conserve & Devon Custard. Brilliant!
$30.00

The Winning Side at your Summer BBQ with Chef Heather Johnson
Tuesday, June 25, 7-9 p.m.
Meat may be the star of the BBQ, but tonight Chef Heather shows you how to make winning side salads and a dessert that will put your party a cut above the rest! Your mouthwatering menu includes deliciously different Potato Salad with Bacon & Shallot Dressing; spicy Mexican-Style Corn Salad with a delightful kick; some tasty Quick Pickles on the side; and for dessert, scrumptious Grilled Peaches with Ice Cream & Granola Topping.
$30.00

Little Hands: Ages 3-5 Cost: $9/class + HST. Parent or caregiver must accompany child. We cannot offer refunds or credits for Little Hands classes.

JANUARY

Eggyliscious
Friday, January 25, 11:00-12:00
Eggs are fast, easy and delicious. They're also a good source of vitamins B12 & B2 and phosphorus, and a very good source of protein and selenium. Today you and your little ones will create a couple of nutritious egg dishes – creamy Devilled Eggs and tasty Egg Wraps – which you'll wash down with fresh Lemonade.
$9.00

FEBRUARY

Chinese New Year
Friday, February 08, 11:00-12:00
Gung hay fat choy! Food is an important element of Chinese New Year, so please join us today to have some flavourful fun celebrating this special occasion. You and your tots will enjoy working together to prepare a light, delicious Spinach & Egg Drop Soup and scrumptious Lucky Cupcakes decorated with a traditional Chinese good luck symbol.
$9.00

Starry Night
Friday, February 22, 11:00-12:00
Join us for an all-star event that features more stars than the Academy Awards! Our chef will direct you and your youngsters, as you co-star in the production of a smash hit menu, featuring comforting Chicken & Stars Soup; yummy Turkey Sandwich Stars; and delightful Star Fruit Magic Wand Kebabs.
$9.00

MARCH

Tutti Fruity
Friday, March 08, 11:00-12:00
Fruit is Mother Nature's healthy version of candy, and it's the sweet star of today's class. You and your tyke will have fun creating fabulous, fruit-filled fare, featuring a scrumptious Baked Omelette with Pear; creamy, delicious Fruit & Yogurt Parfait in a Cone; and a super refreshing Watermelon Slushy. MMMmmm!!!
$9.00

Easter Treats
Friday, March 22, 11:00-12:00
We invite you and your tot to hop right into this class, where you'll make some tasty treats that would make Peter Cottontail jump with joy! You'll both have fun creating a yummy Egg Salad Wrap; a scrumptious Bunny-Face Easter Cupcake; and a luscious Three-Layer Berry Smoothie to wash it all down.
$9.00

APRIL

April Fool's
Friday, April 12, 11:00-12:00
You and your little ones will have a blast preparing and munching on today's wild and wacky menu. Nothing is what it appears to be in your fun-filled April Fool's bill of fare, which includes yummy English Muffin Pizzas; a delectable April Fool's Pizza Cake; and cool, refreshing Watermelon "Jello Juice".
$9.00

Breakfast Treats
Friday, April 26, 11:00-12:00
Breakfast is the most important meal of the day, yet many of us still don't eat a proper breakfast. But the delicious dishes you'll help your kids create today are so easy and yummy, they'll become regulars in your morning menu. Your breakfast includes hearty Eggs in a Nest; tasty Good Start Wraps; and creamy, fruity Breakfast Oatmeal Smoothies.
$9.00

MAY

Mother's Day
Friday, May 10, 11:00-12:00
Nobody's sweeter than our mothers, so today's special Mother's Day menu features a couple of sweet sensations. We invite you to team up with your little ones to create creamy, scrumptious Yogurt Parfaits and delectable, individual-size Mother's Day Garden Cakes with Gumdrop Flowers and Cream-Filled Chocolate Cookie 'Dirt'.
$9.00

The Mighty Carrot
Friday, May 24, 11:00-12:00
Scientists measure the sweetness of fruits and vegetables on something called a Brix scale, and carrots rate as being sweeter than bananas or pears! Help your kids learn to love this surprisingly sweet, nutritional powerhouse, as you work with them to prepare tasty Carrot Hummus Dip; delectable Carrot Cookies; and rich Carrot Mango Smoothies.
$9.00

JUNE

Fathers Day Treats
Friday, June 07, 11h00-12h00
The way to a man's heart is through his stomach, and that's doubly true when his beloved kids cook for him! Join us today to help your child prepare a tasty light lunch that dad's sure to love, and which can be easily re-created at home. Your menu features Dad's Crackers, Cheese & Veggies Fashion Snacks; fun Faux Fish Cupcakes; and refreshing Strawberry Sipper.
$9.00

Loving the Garden
Friday, June 21, 11:00-12:00
Canada's Food Guide recommends 5 to 10 daily servings of fruit and veggies. In today's class you'll work with your youngsters to create some tasty new ways to meet this healthy eating guideline. Your menu includes a delicious Garden Patch Veggie Dip; yummy Mini Compost Bin Cakes; and a refreshing Fruity Ice Drink to quench your thirst.
$9.00

KITCHEN KIDS: Ages 6-11 Cost: $14/class + HST. **This is a drop off class**.

JANUARY

Pineapple Rocks!
Wednesday, January 09, 6-8 p.m.
The scientific name for pineapples is ananas, a South American native word meaning "excellent fruit". Today your youngsters will discover just how excellent it is, as we help them create delicious pineapple dishes, including hearty Pineapple Black Bean Salad; scrumptious Hawaiian Chicken & Pineapple Wrap; yummy Pineapple Frozen Yogurt Pops; and refreshing, non-alcoholic Pina Coladas.
$14.00

Kitchen Kids International Series: French Food for Kids
Wednesday, January 23, 6-8 p.m.
We invite your youngsters to join us in our Cooking School for a fantastic 4-part culinary journey around the world, featuring stops in Greece, Italy, China and France! Not only will they learn to cook some delicious dishes, they'll also develop a greater appreciation for other cultures through their cuisine. Sign up for the full, 4-class series today, because we're sure this kitchen adventure will get fully booked very quickly. Their international itinerary includes: French cuisine is the international gold standard. Today we'll help your youngsters strike culinary gold as they create a French feast featuring hearty French Onion Soup; rich, flavourful Ham & Cheese Quiche; tasty French-Style Country Peas with Pearl Onions; and an incredibly delectable Cherry Clafoutis (a flan-like baked custard filled with cherries). Bon appétit!
$14.00

FEBRUARY

Valentine Cake Pops
Wednesday, February 06, 6-8 p.m.
Want to make Valentine's Day REALLY special? Join in the celebrations at the PC Cooking School for this one of a kind hands on cooking class! Children will learn how to create and decorate delicious Cake Pops all based around the Valentines theme. At the end of the class we will wrap them up with a bow so they will be ready to give to your favorite valentine. In addition each child will decorate their very own GIANT heart cookie.
$14.00

MARCH

St. Patrick's Day
Wednesday, March 06, 6-8 p.m.
Legend has it that St. Patrick drove all the snakes out of Ireland. Well today, we'll help your youngsters drive all the blandness out of this holiday celebration. The flavour-packed green-themed meal they'll prepare includes a tasty All-Green Salad with Poppy Seed Dressing; hearty Pesto Pasta; delectable Lucky Leprechaun Cookies; and a creamy, refreshing Fruity Green Shamrock Shake.
$14.00

Kitchen Kids International Series: Italian Food for Kids
Wednesday, March 20, 6-8 p.m.
We invite your youngsters to join us in our Cooking School for a fantastic 4-part culinary journey around the world, featuring stops in Greece, Italy, China and France! Not only will they learn to cook some delicious dishes, they'll also develop a greater appreciation for other cultures through their cuisine. Sign up for the full, 4-class series today, because we're sure this kitchen adventure will get fully booked very quickly. Their international itinerary includes: Italian food has been one of the world's most popular cuisines for many years. Today we'll show your kids why it's so popular, as we help them create a mouthwatering menu of Italian favourites including tasty Panzanella Salad; a luscious Mushroom Spinach Lasagna; crisp, delicious Fettunta (grilled garlic bread); and for dessert, a scrumptious cannoli. Bravo!
$15.00

APRIL

Chinese Food for Kids
Wednesday, April 10, 6-8 p.m.
Chinese food is a family favourite for ordering in, but it's not cheap. Today we'll show your kids how to save money by making their own delicious Chinese dishes, including easy, yummy Wonton Soup; crisp, golden Oven-Baked Chicken Egg Rolls; tasty Chicken Chow Mein Noodles; and luscious Chinese-Style Custard Cups for dessert.
$14.00

Mini Restaurant Food
Wednesday, April 24, 18h00-20h00
Smaller food for smaller hands just makes sense, and besides, kids love finger food! Today, we'll help your young chefs create a min-size menu of tasty, restaurant-style treats, including yummy Baked Zucchini Fingers with Dip; juicy, flavourful Turkey Sliders; crisp, golden Homemade Fish Sticks & Tartar Sauce; and creamy, delicious Cheesecake on a Stick for dessert.
$14.00

MAY

Greek Food for Kids
Wednesday, May 08, 6-8 p.m.
Ancient Greece is where much of the western world's culinary basics originated, including even those tall, white chefs' hats. Tonight we'll help your kids prepare a traditional Greek dinner, featuring a hearty Greek Salad; classic, flavourful Tzatziki Sauce; juicy, tender Lemon Chicken with Potatoes; and incredibly yummy Greek Butter Cookies. OPA!
$14.00

Strawberry Fields
Wednesday, May 22, 6-8 p.m.
Strawberries are sweet, incredibly delicious, and a cup of them has more vitamin C than an orange! WOW! Today we'll show your kids how to prepare a strawberry-filled menu including light, tasty Spinach & Strawberry Salad; juicy Pork Tenderloin with yummy Strawberry Sauce; scrumptious Strawberry Chocolate Bars; and a refreshingly sweet Strawberry Agua Fresca drink.
$14.00

JUNE

Father's Day
Wednesday, June 05, 6-8 p.m.
Cooking for those we care about is a way to express our love, and dad's heart and taste buds will be overjoyed when your youngsters cook him the meal we'll teach them today. Ours Father's Day feast features tasty Cheddar Bacon Rollups; moist, juicy Meatloaf Burgers; crisp, flavourful Coleslaw; and individual-sized, Shirt & Tie Father's Day Cakes.
$14.00

Summer Inspired
Wednesday, June 19, 6-8 p.m.
Mother Nature's goodness is abundantly available during the summer. Tonight we'll teach your kids how to create a summer-inspired menu, featuring creamy White Bean Dip with Veggies; hearty All-in-One Tex-Mex Salad with Chicken, Cheese, Beans, Veggies & Homemade Dressing; delectable Something's Fishy Cupcakes (with no fish); and refreshing, summery Strawberry Drinks.
$14.00

TEEN CLASSES: **Ages 11-16 Cost: $18/class + HST**

FEBRUARY

Pizza Mania
Friday, February 15, 6-8 p.m.
Don't wait for delivery pizza that might be cold by the time it shows up. Today we'll teach you how to make authentic pizzeria classics so delicious, your friends will be ordering from you! Your selection includes hearty Deep Dish Pizza; a crisp, golden, flavour-packed Calzone; Italy's traditional Margherita Pizza with Tomato, Mozzarella & Basil; and for dessert, a yummy Brownie Pizza.
$18.00

APRIL

All about Burgers
Wednesday, April 17, 6-8 p.m.
Join us today as we show you how to create some exciting and incredibly delicious variations of the humble burger. Your burger banquet includes a flavour-packed Chicken Curry Burger; a surprisingly tasty Veggie Burger that even meat lover's will enjoy; a juicy Cheddar & Beef Burger; and even a delectable Dessert Burger.
$18.00

JUNE

Father's Day Brunch
Thursday, June 13, 6-8 p.m.
Let us show you how to create a special brunch for your dad's special day. He'll taste the love in every bite as he enjoys your mouthwatering menu featuring crisp, golden Hash Browns with juicy Sausage; fluffy, flavourful Baked Blueberry French Toast; scrumptious Mini Cherry Cheesecakes; and creamy, delicious Orange, Banana & Oatmeal Sunrise Smoothies.
$18.00

CAMPS (AGES 6-11)

MARCH

Kids' Tea Party
Monday, March 11, 10-1 p.m.
Young kids love make-believe tea parties, and today we'll give them a chance to enjoy the real thing! We'll help them create a tea party worthy of British royalty, including tasty Cucumber Sandwiches; flavour-packed Curry Chicken & Apple Croissants; crunchy Crudités with Dip; yummy Scones with delicious Homemade Preserves; and a delectable Teapot Cake.
$20.00

Warm, Cozy Soups & Stews
Tuesday, March 12, 10-1 p.m.
Nothing warms you up on a cold winter day like a hot bowl of soup or stew. Today your youngsters will warm themselves up from the inside out as they prepare and enjoy a comforting, mouthwatering menu featuring hearty Vegetable Soup; creamy Roasted Pumpkin Soup; delicious Chicken Stew; tasty Cheese Biscuits; and creamy, Easy Rice Pudding for dessert.
$20.00

Snowmen
Wednesday, March 13, 10-1 p.m.
Nothing says kids and winter like a snowman. In today's funtastic class, your youngsters will be creating some deliciously different kinds of snowmen, including zany Snowmen Pancakes with Bacon; a tasty Snowman Pizza; hilarious Snowman Cupcake Faces; yummy Snowmen Marshmallow People; and some chocolatey Snowman Hot Chocolate to warm them up.
$20.00

ALL AGES CLASSES ages 3-16

MARCH

ALL AGES- Easter Bunny Cake Day!
Saturday, March 23, 1-3 p.m.
Join us for this all-ages celebration of Easter! Each child learns how to cut and create an Easter bunny cake- then decorate it with lots of coloured icings, candies and trimmings. We'll help you pack it up and take it home for the whole family to enjoy! There's Easter treats (but you have to find them), juice and snacks while you work! Children under 6 require an adult to stay with them. (No charge for parent/caregiver).
$14.00

HST to be added to the price of all classes.

PLEASE NOTE THAT OUR FACILITY IS NOT NUT FREE OR ALLERGY FREE.

Community Events

Weight Watchers is Upstairs
Weight Watchers is a safe and sensible way to manage your weight. Through discussion groups, learn more about Nutrition, activity, and why you behave the way you do with food. Receive support and motivation every step of the way.
For more information visit www.weightwatchers.ca Every Monday, Meeting 6:00 pm, Thursday, Meeting - 9:45am, Saturday, Meetings - 8:30am and 9:45am

To register for our Cooking Classes: Visit our website at: pccookingschool.ca or visit our customer Service Desk!