



HOW TO COOK

Newsletter

Christmas Cheer



The festive season is in full swing at How To Cook with new Christmas stock arriving daily. We have everything from secret Santa presents to pasta makers and the latest and greatest gadgets for the master chef in your family.

How To Cook is also taking orders for ducks (frozen and whole) and for those of you who are familiar with our dressings, we are stocking up the fridge with a range of ready-made dressings in preparation for making your Christmas dinner easy and delicious. Available from the fridges we have Asian Dressing, Vietnamese Dressing, Asian dipping sauce....and more. Glace fruit will be available from early November and we have a jars for jams, pickles and preserves now in stock. We also have packaging for biscuits, chocolates and home made goodies including cello bags and boxes to give a professional finish to your goodies made with love.

Friday Demonstrations



The Friday demonstrations (starts 10am, cost \$10 for coffee & cake) will continue the festive theme and focus on how to make the old favourites including truffles, rum balls, almond bread, Christmas cookies and cakes. Visit the [How To Cook website](#) for details of

demonstrations you might have missed or for a copy of a recipe.

Cheese Making Success

Our Cheese Making Class in October was a huge success and the resulting mozzarella was melt-in-your-mouth good! It was so much fun, we have scheduled our next class for the last Tuesday in March (27/03/2012), with a follow up cheese cooking class to give you recipes and ideas for how best to use your freshly brewed cheese. Book now to avoid disappointment.



Macaroon Class reminder

Our Macaroon Making Class scheduled for Tuesday, November 29. We still have a few places left. Call the shop on 07 5443 6210 for details.

Special holiday class reminder

For the first time ever, How To Cook will be hosting a special condensed version of the Wilton Method Cake Decorating Class for beginners to cater for our visiting clients in the holiday period.

Designed specifically for our country customers, this intensive cake decorating class will run over four consecutive nights from Tuesday the 10th of January to Friday the 13th of January.

This is still the full accredited Wilton Course and all participants will be eligible to receive the certificate of course completion at the end of the four days.

Please call the shop for more details on the course or for a list of available accommodation in the area.

Don't delay, spaces are limited - call 07 5443 6210 to book.

Wanted:

- A chocolate maker to demonstrate chocolate making at the December Night of Gourmet Delights.
- Common Mangoes to make mango chutney

If you know of anyone who might be interested in supplying either of the above please email Iris at info@howtocook.com.au or phone 07 5443 6210



HOW TO COOK
Kitchen & Food Emporium

OPEN:

8.30am to 5pm Monday-Friday
8am - 4pm Saturday
www.howtocook.com.au



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Recipe of the month

RUSSIAN CARAMELS

Ingredients

- 1 tin condensed milk
- 125gms butter
- 125gms sugar

Method

1. Melt butter
2. Add sugar
3. Add condensed milk
4. Boil 20 mins
5. Stir constantly till smooth and thick
6. pour into a greased slab tin
7. Mark whilst warm and cut when cold



Suggestion: double the quantity to make it a little thicker for gift giving!

Christmas Stock

Some beautiful Christmas stock has just arrived in store this month including some great stock from Joseph Joseph. Colourful, fun and practical, we now have;

- measuring cups and spoons,
- multi colored mixing bowls,
- rolling pins with the thickness guides,
- flower shop dish brushes,
- pens and palm dish brushes
- Index chopping boards
- red pasta,
- vege scoops.

There is also a new carving board for carving meats.

We have a new range of Christmas plates from 2's Company that are cheap and cheerful.

Come in store and discover our new range of stock today!



Cookie Swap

When: 16 December 2011 @ 10am

Where: How To Cook

What: Do you love a holiday table filled with an assortment of delicious cookies but shudder at the thought of making them all yourself?

How to Cook has it sorted for you this year. All you need to do is bake your favorite holiday cookie and bring it along to the Cookie Swap along with copies of the recipe, and containers to bring your cookies home in. Depending upon the number of participants, plan on baking 6 cookies for every person participating and then everyone goes home with heaps of holiday treats to wow family and friends.

We'll provide coffee and tea! Bring a plate of nibbles to share and some champagne and it will be a celebration! To be part of the Cookie Swap please register your interest with the staff at How To Cook. To make this work we will need to receive a commitment from you at least a week before the swap.



Save the date!
The Next Night of Gourmet Delights is on Tuesday, 6th of December, 2011 starting 5pm.

Order now for Christmas

How To Cook are the experts when it comes to Christmas dinner. The shop will be stocking everything from doilies to ducks and we specialise in catering for Christmas functions.

We are currently taking orders for fresh ducks and Christmas party catering. Tailored to your needs, our Christmas catering includes seafood banquets and the full traditional fare including roast turkey and Christmas pudding with brandy custard.



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Contact us:

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