

Cooking Times

Spring 2014



The Official Newsletter of Cookies Kitchen

Welcome

Hello and welcome to the Spring 2014 edition of Cooking Times!

Firstly, apologies for the long delay since our last newsletter. It's been such a busy time here in the office, but I'm happy to say that I now have some assistance in the form of Jan, who will be helping with member admin, as well as digging me out from under the mountain of paperwork I'm currently residing under. In addition, Nicola will be helping with newsletters and my social media. I've been looking forward to getting the newsletter back on track, so I hope you all enjoy reading it.

It's always great to hear about club members' news, so please continue to share yours with us, whether it's to do with your own cooking activities or something completely different. Last summer we had to say goodbye to one very keen Creative Cook, who has been selected for the National Korf Ball team. In this edition, you can read all about Creative Cook, Thomas Lawson and his Go-Karting success!

What a great start to the new year it's been, with Junior Cookies learning about vanilla and flour types (Frant) and pomegranate and rhubarb (Underriver and Leigh). Creative Cooks have made granola with blueberry pancakes, as well as a delicious chunky veg soup with pesto croutons.

(Thank you to Scarlett Young, from Junior Cookies, Underriver, for sending in this photo of the pomegranate cake she made at home for her sister's Birthday)



We haven't had to make contingency plans for the snow this year and luckily we have been able to keep running, despite the dreadful rain we've had. We hope that those of you who've had trouble with flooded roads are now over the worst of it.

Have fun with your cooking folks. We hope you're all looking forward to your next sessions as much as we are. Don't forget, the Easter workshops are also coming up, which are open to both members and non-members. Details are in this newsletter, along with dates for our grown-ups courses, which we run for Kent County Council's Adult Learning Programme.

Maxine x



Workshop Updates

With the success of the Christmas workshops now behind us, it's time to look towards the Easter sessions.

Junior Cookies - 5th April, 10.30am - 12.30pm at Underriver, Frant & Leigh
Members £23.50, Non Members £25.00

Creative Cooks - 10th April, 10am - 1pm and 1.30pm - 4.30pm at Tonbridge
Members £42.50, Non Members £44.50

Junior Cookies will be making layered Easter biscuits and edible bonnets and hats. Creative Cooks will be going a bit chocolate crazy, with an Easter themed decorated chocolate cake, edible rabbit a pot of chocolate spread and two chocolate muffins!

Don't forget to book your place soon.

(Thanks to Junior Cookie, Francesca Kinley, for sending us this photo of herself from the Christmas workshop)



New Teacher Joins Cookies Kitchen

We are so happy to welcome Lucy Dickson to our team.

Lucy will be looking after our Creative Cooks clubs, plus she will be involved in parties and our schools programme, including the Togs Action! cookery programme that we run.

As well as being a mum to four teenagers, Lucy is a competitive swimmer, a runner and a Triathlon athlete! She speaks fluent French and Spanish and has worked in the Business and Banking world, as well as teaching English in Madrid.



Adult Cookery Courses



We still have a few places left on some of our upcoming adult cookery courses.

The **Kitchen Cookery School**, which is held at the Tonbridge Adult Education Centre, runs a number of courses, suitable for everyone from beginners, to the more advanced cook.

The courses are taught by Cookies Kitchen's very own cordon-bleu chef, Clare Phillips.

Places are still available on the following courses:

<p>'Home Cooking Made Easy II'</p> <p>5 week course, Tuesday mornings, 10.15am-12.15pm</p> <p>4th March to 1st April.</p>	<p>'Just Baking - Beginners'</p> <p>4 week course, Thursday mornings, 10.00am-12.15pm</p> <p>13th March to 3rd April.</p>
<p>'Bread Making'</p> <p>1 day course, Tuesday 29th April, 10.00am-4.00pm</p>	<p>'Just Baking - Advanced'</p> <p>4 week course, Thursday mornings, 10.00am-12.15pm</p> <p>12th June to 3rd July.</p>
<p>'British Classics'</p> <p>4 week course, Thursday evenings, 7.30pm-9.30pm</p> <p>1st to 22nd May.</p>	<p>'Afternoon Tea'</p> <p>1 day Saturday course, 17th May, 10.00am-4.00pm</p>
<p>'Fish Suppers'</p> <p>4 week course, Thursday evenings, 7.30pm-9.30pm</p> <p>12th June to 3rd July.</p>	

Member News

Creative Cook, Thomas Lawson recently fought off some tough competition to come 4th in the Junior Karting Series at Bayford Meadows, Sittingbourne. This was Thomas' fourth series at junior level and he is due to undertake one more, before moving up to the Subaru Karting Series in March. This means a larger, faster kart and more grey hairs for his mum!

We wish Thomas luck in his quest to improve his position at the next series.





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Calling all Teenage Cooks

Do you have a former Junior Cookie or Creative Cook? Does your son or daughter love to cook or help out in the kitchen?

You may have seen that we often have young helpers at our regular sessions or parties. These teens help with everything from weighing out ingredients, to washing up and we couldn't do without them.

We pay well and it's a great way for a young person to earn some extra money at the weekend, without taking up too much of their study time.

It is also a fantastic opportunity to add some work experience to a CV, whilst at the same time learning new skills too.

If you know a teen who may be interested in a part time job that is unique, fun and varied, please give us a call on **07749 927783**.



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Bidborough Bake-Off

During half term we were at the Bidborough Bake-off and Mad Hatter's Tea Party in aid of the children's charity, CHYPS.

We had great fun challenging children and adults alike to see if they could identify the vegetable, the topping and the spices in our cake. There was lots of 'umming' and 'arrhhing' and just about everybody needed hints, apart from one lady who got it straight away!

It was a great afternoon and there were some fabulous entries in each of the young baker categories. We were so happy to discover that one of the winners was a former Junior Cookie from our Underriver club (and just in case you were wondering, the entries were judged by the WI and not Maxine!).

The event raised over £320 for CHYPS. What a fantastic effort. We can't wait for the next one at Langton Village Hall on Saturday 10th May (more details will be given at a later date).



Save the Date



Oxted

Food and Drink
F e s t i v a l
21 june 2014

This summer we will be making butter at the **Oxted Food Festival**.

The event, which will be held on **21st June at Masterpark**, will be a celebration of local food, from growers and farmers, to manufacturers and suppliers.

There will be cookery demonstrations, plus a chance to sample local produce (both food and wine). You will even be able to have a go at making some things yourself.

In addition, there will be a variety of stalls and exhibitions to browse, many selling produce for you to purchase. And with a planned children's pavillion, to include activities, competitions and music, this promises to be a great day out for all the family.

Put the date in your diary now!

Term Dates

Next sessions for **JUNIOR COOKIES** will be on 8th March and 26th April, for all groups.

CREATIVE COOKS, group E (10.00am-12.30pm) and group F (2pm-4.30pm) will be meeting on 8th March, then 26th April.

CREATIVE COOKS, group G (2pm-4.30pm) will be held on 29th March and 5th April.

A warm welcome to all those who have recently joined us. We hope that you are enjoying cooking with us and that you're looking forward to your next meet ups. Please keep us up to date with how you are getting on, as we always love to hear from our members.

Remember, also, that members are entitled to discounts off all our workshops and parties.



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