

The Cooking School, presented by Tops
355 Orchard Park Rd., West Seneca, New York 14224
Have you credit card ready to reserve all classes
Please call us at 716-517-3006
For complete class listings, visit www.topsmarkets.com,
click on departments, cooking school, calendar

COMMUNITY EDUCATION FALL 2019

KID'S KITCHEN

Future Chefs Ages 7 & up

A IS FOR APPLE SEASON!

Thursday, October 3, 6-8 pm, West Seneca

\$16 per Future Chef

Celebrate New York State Apple Season with these delicious dipped apples and adorable "apple" inspired cupcakes! You will be given all the supplies you need in this class to make these wonderful fall delights! **Please bring home large containers to take home your creations!**

SCARY DELICIOUS FRIGHT NIGHT FOODS

Thursday, October 24, 6-8 pm, West Seneca

\$16 per Future Chef

Halloween is always a spooky, fun time at The Cooking School! Come join us as we howl together with recipes that are so ghoulish good, they will scare the bats out of the bell tower! *Mummy Brats, Toxic Waste Mac and Cheese, Dracula Dentures, Candy Corn Oreo Milkshakes*

NAILED IT!

Thursday, October 17, 6-8 pm,

\$16 per Future Chef

Frightful and delightful! Nailed It for Halloween is back!! Kids will be given some instruction on how to use fondant and other items to create a grave-yard cake! They will receive a cake, frosting, fondant and Halloween décor to make and take home their Spooktacular creation! A snack will be provided.

Please bring a container to hold a two-layer cake.

HOLIDAY COOKIE DECORATING BASICS

One Future Chef age 10 and up with their Special Adult

Friday, November 1, 6-8 pm, West Seneca

\$25 PER TEAM

Learn the basics of working with buttercream frosting to create beautiful cookies for the Holidays! Fun tips and techniques are waiting for you in this class! Please bring a container to take home your specially decorated cookies!

Parents are asked to inform us of any food allergies at the time of registration. We will try our best to accommodate food allergies with substitutions. Children with long hair, please tie it back before class. Have child wear closed shoes/sneakers. Open shoes are not allowed. In inclement weather, if wearing boots, please bring a pair of shoes to change into. Please let us know if you have any coupons or gift certificates at time of registration.

Little Chefs Ages 3-6 with Caregiver

HAPPY HALLOWEEN!

Saturday, October 19, 11 am-12:30 pm

\$13 per Little Chef

When witches go ridin' and black cats are seen, the moon laughs and whispers "Happy Halloween!" Join us for some spooky, scary good Halloween treats! *Mummy Mini Pizzas, Frozen Banana Ghosts, Candy Corn Fruit Parfaits, Apple Pie "Nachos"*

THANKFUL AND GRATEFUL

Saturday, November 16, 11 am-12:30 pm

\$13 per Little Chef

So many things to be thankful for as the holiday season begins! Little Chefs are thankful for their special adult helpers so bring them along to enjoy a wonderful Thanksgiving lunch! *Mashed Potato Bites, Turkey and Cheddar Crescents, Mayflower Cupcakes with Chocolate Sweet Potato Frosting*

HOLIDAY GIFTS FROM THE KITCHEN

Saturday, December 7, 11 am-12:30 pm

\$13 per Little Chef

Happiness is homemade!! Make someone's holiday special with edible gifts from their favorite Little Chef! *Peppermint Star Suckers, Oreo Truffle Balls, Reindeer Cookies, Snowman Rice Crispy Treats*

Future Chefs Ages 7 & up (Cont'd)

ANNUAL HOLIDAY COOKIE BAKE

Sunday, December 8, 12 noon-2:30 pm,
\$16 per Future Chef

Come prepared to learn to make some new cookie recipes as we discover different ideas to add to your family traditions! Please bring a box to take home your holiday goodies! *No Bake Samoas, Homemade Thin Mints with White Chocolate and Sprinkles, Chocolate Kiss Powder Puff Cookies, Cranberry White Chocolate Cookies*

GINGERBREAD HOLIDAY HOUSES

One Future Chef and One Adult Teams

Culinary Instructor Sandra Murphy-Dinkel
Tuesday, December 10, 6:30-8:00 pm
\$30 PER TEAM / \$5 extra person on team

The holidays are the perfect opportunity to spend some special quality time with the child in your life! Be sure to sign up for this fun and creative class! Build special memories together as your team creates a magical holiday masterpiece! Together, you will decorate a charming gingerbread house with royal icing "snow" and sweet confections. Each team will receive one (1) gingerbread house and our instructor will help you create your own holiday scene with various candies, confections and other goodies! *Please bring a box to take home your house.*

GIFTS FROM THE KITCHEN

Tuesday, December 17, 6-8 pm
\$16 per Future Chef

There is nothing quite as special as a homemade gift to show someone how much they mean to us. These edible presents are both tasty and beautiful! *Gingerbread Fudge, Peppermint Bark, Oreo Cookie Balls, Pancake Mix in a Jar*

NEW YEARS EVE PARTY CAMP

Monday, December 30, 10 am-1 pm
\$16 per Future Chef

10, 9, 8, 7, 6, 5, 4, 3, 2, 1...HAPPY NEW YEAR!! Celebrate in style with some yummy appetizers perfect for any New Year's Eve party!! Buffalo Chicken Quesadilla Ring, Candied Bacon Little Smokies, Antipasto Squares, Raspberry Fondue Fruit Dip, Jello Poke Cupcakes, New Year's Punch

KID'S NIGHT OUT! 6-9 PM

Ages 7-14

Offered at West Seneca Cooking School

Come join us for a special dinner & games night right here in the cooking schools! Each month we will have a special dinner theme that you will help prepare. After eating and helping clean up, we will play selected games.

Bring a friend and add to the fun!! \$30 for one child, \$50 for two children and \$75 for three children (please register all children in your group at the same time to get the discount) No coupons allowed for more than 1 child, as it is already discounted. PLEASE BRING SNEAKERS!

GHOSTLY GAME NIGHT

Saturday, October 5, 6-9 pm

Our Halloween themed cooking tonight is "Spook-alicious"!! Join us this evening as we conjure up some scary good treats with tricks in our kitchens! *Jack-o-Lantern Quesadillas, Graveyard Chicken Enchilada Dip, Candy Corn/White Chocolate Blondies, Mummy Munch Snack Mix*

CALLING ALL TAILGATERS!

Saturday, November 9, 6-9 pm

Whether or not you're a sports fan, the food that accompanies competitive sporting events is always something to rally and cheer about! Let's have some fun as we cheer for our favorite teams while eating great food! *Seven-Layer Dip in a Cup, BBQ Chicken Bites, Poutine with Homemade Gravy, No-Bake Camping Cookies*

BRUNCH WITH OUR SPECIAL HOLIDAY ELF!!

Saturday, December 14, 11 am-12:30 pm

\$10 per Adult

\$8 for children 7-10 yrs.

\$5 for children 3-6 yrs.

This year, one of Santa's Special Elf's has decided to visit the Tops Markets Cooking Schools!! He wants to share and teach you how to make some of Santa's favorite foods! Bernard, Santa's Head Elf has told us to bring in your Christmas Wish List and we will make sure our Special Elf personally takes it back to the North Pole for Santa to read!

Please join us for brunch as we gather together to listen to stories about the reindeer and other fun things from the North Pole! Our meal will include: *Yogurt Fruit Parfaits, Scrambled Eggs, Sausage Patties, Favorite Holiday Tortilla Wraps, plus a Cookie to Decorate and Reindeer Food to make!*