

Cooking for non-cooks with Ray Dixon

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Wednesdays, 9:00-11:00am in United Church Kitchen

7 weeks starting on January 19, 2011

Maximum 10

Storm Policy: No classes when schools are closed in Sackville

We will start with creating a delicious soup, and then cooking various meats and vegetables. Later, we will cook Chinese and Italian dishes and will finish up with stews and casseroles

NOTE: There will be an additional cost, per student, for cooking supplies.

Instructor Bio:

Ray Dixon is a retired sales rep who has cooked all his married life and also was a partner in a restaurant for two years.

Some people are very sensitive to perfumes and other scents. Please respect a scent free environment by not using scented products. Thank you.

A note to seniors about class attendance and absenteeism....

As you know, our instructors are all volunteers, who work very hard at putting courses together. Your cooperation is appreciated in letting them know if you are unable to attend any of the classes as most instructors plan weekly classes that are appropriate to the number of registered students in the course.

If circumstances change between registration and the first class, or if you decide to withdraw after the first or second class, please email tsccordinator@nbnet.nb.ca or call 364-2780. Many courses have a wait list and this could allow someone else to take your place. Sometimes, seniors have travel plans or medical appointments made in advance. It would help instructors to know this at registration, if possible, so that class material may be adjusted accordingly. Illness, as well as other unanticipated and unavoidable conflicts can occur. If you are able, please let your instructor know as soon as possible if you will miss a class.

Thank you!