



Emma Crowhurst who has spent many years working as a chef in London's top restaurants was once Head Teacher at the prestigious Leith's School of Food and Wine in Kensington.

Emma then went on to co-present BBC2's *Food and Drink* with Anthony Worrall Thompson as well as appearing on *Ready Steady Cook* and the *Generation Game*.

Now based in Suffolk Emma has a successful catering business and continues to lead cooking courses for the enthusiastic home cook.

Author of 'Men in the Kitchen' Emma also writes for the East Anglian Daily Times and regularly features on BBC Radio Suffolk.

Terms and conditions

In booking any of our Cookery Days you agree to abide by our terms and conditions. We reserve the right to make minor amendments to the days and their prices without prior notice.

Payment: All payments should be made in full at the time of booking. We do not take provisional bookings and cannot confirm your place on the course until we receive full payment.

Property and Person: We shall not be under any liability for loss, injury or damage to individuals attending classes or demonstrations, or their property, whether in respect of any neglect or act of omission by Helmingham Hall, their employees or visiting chefs.

Health and Safety: Everyone coming to our cookery days must take notice of the instructions that our demonstrators and teachers give as this will help prevent any accidents occurring and we suggest that practical clothing and footwear is worn. Aprons will be provided for the hands on sessions.

Fees and Dates: Classes or demonstrations are quoted at the time of going to print and we reserve the right to make alterations as and when necessary or relevant. We will notify people as soon as possible of any change.

Cancellations: Should you have to cancel we will endeavour to re-book the place. A full refund will be given if the place is re-filled. If you are unable to attend yourself, you are always welcome to send someone in your place. In the unlikely event that we have to cancel, we will of course refund your payment.



HELMINGHAM HALL
GARDENS

The Events Office, Helmingham Hall, Helmingham
Stowmarket, Suffolk IP14 6EF
Telephone: 01473 890799 Fax: 01473 890776
Email: events@helmingham.com



HELMINGHAM HALL
GARDENS

The Helmingham Hall Cookery Experience

With Emma Crowhurst



Unique days in our historic kitchens

The Helmingham Hall Cookery Experience is a unique occasion to spend the day with Suffolk chef Emma Crowhurst in the stunning surroundings of Helmingham Hall. Emma will teach insider tips to improve your skills at home and immeasurably increase your enjoyment of cooking. The Experience Day's focus is bringing enthusiastic home cooks closer to the source of all great cooking – the ingredients. A day typically starts at 10:00am with welcome coffee in the Great Hall, followed by a short walk to the famous Kitchen Garden to select some seasonal produce for the day's menu.

Back in the kitchens, Emma will show how best to prepare the ingredients and create delicious dishes, including invaluable tips and suggestions on 'complete dinner party' menus to cook at home utilising the seasonal ingredients discussed. The day finishes with a magnificent feast of dishes cooked on the course and you will leave having learnt, had fun and enjoyed great cooking in the sublime and exclusive setting of Helmingham Hall.

The Cookery Experience Day runs from 10:00am until around 5:00pm and includes lunch with wine. All guests receive a full set of cookery notes, which include tips on seasonal ingredients, notes on how to prepare the ingredients covered, serving suggestions, menus and dinner party suggestions.



2012 Cookery Days

23rd February Yeasted Pastries and Bread

Learn how to make the most delicate and delicious pastries and bread imaginable.

15th March Easy Entertaining

Ideas to inspire, but easy to make and prepare.

27th April Complete Fish and Seafood

This course is a must for fish and seafood lovers, giving you the chance to learn how to cook it beautifully every time.

23rd May Summer Party & Buffet Food

Learn how to cook and present the classic dressed salmon, fabulous tarts, salads and the wonderful flat ham pie.

27th June Summer Seasonal Cooking

Learn to cook light inventive recipes to make the most of the taste of Summer. Professional tips and foolproof menus.

12th September Jams, Jellies and Preserves

Learn how to make your own delicious preserves to give as gifts or enjoy for the coming year.

17th October A Head of the Game

Venison, pheasant, grouse, partridge and wild duck. Learn how to prepare and enjoy glorious game recipes.

21st November Christmas with Trimmings

Our famous country house Christmas with winning ways to help you become inspired this festive season.



How to Book

To join one of the Cookery Days, simply complete the booking form and return it to Helmingham Hall with a cheque for £150 per cookery day (made payable to Helmingham Hall Gardens). Alternatively call us on 01473 890799.

I would like to book the following Cookery Day(s):

- | | |
|--|--|
| <input type="checkbox"/> 23rd February
Yeasted Pastries and Bread | <input type="checkbox"/> 27th June
Summer Seasonal Cooking |
| <input type="checkbox"/> 15th March
Easy Entertaining | <input type="checkbox"/> 12th September
Jams, Jellies and Preserves |
| <input type="checkbox"/> 27th April
Complete Fish and Seafood | <input type="checkbox"/> 17th October
A Head of the Game |
| <input type="checkbox"/> 23rd May
Summer Party & Buffet Food | <input type="checkbox"/> 21st November
Christmas with Trimmings |

Name: _____

Address: _____

Contact Telephone: _____

Email: _____

Please let us know if you have any special requirements: _____

I enclose a cheque for £ _____

Where did you hear about us? _____

I have read and agree to the terms and conditions.