



***The Dynamics of Wine and Food
Culinary Classics – Fall Program***

with

Winery Chef Matthew Batey and Sous Chef Riley Bennett

Mission Hill Family Estate is excited to once again announce our now legendary series of culinary workshops, designed for both the novice cook and culinary connoisseur. Chefs Batey and Bennett prepare each dish in our state-of-the-art Culinary Theatre where they readily share their expert knowledge about ingredients and techniques that are essential to the creation of great food. From kitchen staples to epicurean curiosities, come and enjoy their passion and craft. Each three-hour session is interactive, informative and delectable.

The schedule for the 2010 cooking class series includes a few new classes as well as some “encore” performances from last year that have been brought back by popular demand. As always, these classes sell out quickly, so reserve early!

\$79 per class plus taxes. A package of three different classes is available for \$225 plus taxes.

To reserve space, book online www.missionhillwinery.com or call 250-768-6483

2010 Fall Schedule

Affinities: A Garden Tour - New

Tuesday, November 2nd, 2010 at 6:30pm

Winery Chef Matthew Batey will guide you in the pairing of seasonal herbs, fruits and vegetables from our wine-friendly varietal garden with six different estate wines, illustrating how the natural affinities between them bridge both garden and wine tastes. Participants will learn about wine and food pairings that can then be used to develop recipes at home.

100 Mile Diet II – New

Thursday, November 4th, 2010 at 6:30pm

Come and enjoy all that the Okanagan gardens have to offer in this exciting dine-and-learn opportunity with Terrace Chef Riley Bennett. Riley is a native son of this rich agricultural area and delights in sharing the culture, flavour and diversity of our local bounty, along with tips on which wines go best with local fare.

Artisan Cheeses of British Columbia - New

Tuesday, November 9th, 2010 at 6:30pm

Winery Chef Matthew Batey has an obsession with artisan cheese! He will introduce you to some of the best cheeses made in British Columbia and guide you in the exploration of what wines pair well with which cheeses. You will learn about regional differences, specialties and, of course, your own preferences.

Burgundy – Revised

Tuesday, November 16th, 2010 at 6:30pm

One of the oldest and best known wine regions in the world, Burgundy also has a very rich culinary tradition. *Coq au Vin*, *Beef Bourguignon* and the absolutely incomparable *Époisses* cheese pair magnificently with the signature grapes of Burgundy: Chardonnay and Pinot Noir. Gain an in-depth understanding of this fascinating French wine region and its gastronomic specialties.

Portugal - Encore

Thursday, November 18th, 2010 at 6:00pm

Portuguese cooking is largely influenced by the country's former colonial possessions as well as regional Mediterranean traditions. Join Chef Bennett as he explores the culinary treasures of Portugal, including dishes such as Caldo Verde (Collard Greens and Chorizo Soup), Cozido à Portuguesa (Beef, Pork, Chicken, Cabbage, Carrot & Turnip Stew), Bacalhau (salted cod) and Pastel de Nata (Custard Tart). ***Saúde!***

In Praise of Pork - New

Tuesday, November 23rd, 2010 at 6:30pm

No longer “the other white meat”, pork has become one of the preferred lean meats in Canadian diets. Winery Chef Matthew Batey's signature blend of elegance and practicality infuses inspired creations from curing to sausage making and braising to pulling. All dishes and recipes paired with wine!

Thailand II – New

Thursday, November 25th, 2010 at 6:30pm

Escape to South East Asia with Chef Riley Bennett as he explores Thai cooking, using authentic ingredients that are so crucial to success in the kitchen. You will learn traditional techniques and discover how to balance the five elements of taste: sweet, sour, bitter, spicy and salty. In order to convey their special importance in the flavour dynamics of Thai cuisine, nuts and shellfish are commonly used.

Lobster – Encore *Special Price \$95

Tuesday, November 30th, 2010 at 6:30pm

Globally revered for its flavour and texture, this luxurious crustacean can be an intimidating ingredient for amateur cooks. Join Winery Chef Matthew Batey as he shares his secrets of how to prepare Bisque, Ceviche, Thermador, Ravioli and Surf & Turf... picture yourself with a fine line of melted butter running down your chin – THIS IS FOOD! THIS IS HOT-CUISINE!

Germany - New

Thursday, December 2nd, 2010 at 6:30 pm

Germany joins our World Cuisine Program as Chef Bennett introduces fellow Chef Jan Dobbener who will explain that his home land is more than BMW, VW, Mercedes-Benz and Braun kitchen appliances, but a country with a diverse food culture. This session features both traditional classics as well as contemporary German cooking, expertly paired with the best of the aromatic white wines of Mission Hill Family Estate.



Christmas Dinner – Encore

Tuesday, December 7th, 2010 at 6:30 pm

Tired of the traditional turkey dinner with the predictable trimmings? Join Chef Batey as he offers a fresh approach to the holiday feast. This class will inspire you to start some new traditions! No jellied salad, he promises!

An Asian Inspired Christmas Dinner – Encore

Thursday, December 9th, 2010 at 6:30pm

Join Chef Riley Bennett as he takes you on an international journey from India to China and from Japan to Southeast Asia, exploring traditional Christmas meals from this rich culinary region.

Escape the cold and expand your repertoire of flavourful holiday dishes your family will love.