

HOW TO COOK UNDER PRESSURE: THE SOUS-VIDE TECHNIQUE

western living

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the case for
3 modernist
homes

smooth
ESCAPES
and roughing it in style

WESTERN
SUMMER
GETAWAYS

Hotel Arts, Calgary

May 2007 • Price \$3.95

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+ FUN ACTIVITY

No Pain, All Gain

Taste and learn at cooking “work”shops.

Put down your pen and paper—at Cooking with B.C.’s Best workshops, hosted by Edible B.C. (\$69.95 per session), you just take your seat, tuck in your napkin and fill your wine glass. The “work” is watching top chefs cook, followed by heavy fork-to-mouth action to sample the results. On May 8 chocolatiers Dominique and Cindy Duby of DC Duby Chocolates (below) will teach cooking with chocolate; their own creations incorporate everything from savoury Szechuan to floral flavourings. On May 24 Jean Pierre Côté demonstrates how to flavour your home cooking with Maison Côté’s sugars, spices and seasonings. Recipes are emailed after class—for tasty homework.—*LF*

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