



Taste & Experience
LCBO's Guide to Hands-on Learning

AUTUMN 2016
Greater Toronto Area

WINE APPRECIATION • TUTORED TASTINGS • COOKING CLASSES • LIFE & STYLE

Autumn

Taste & Experience

LCBO's Guide to Hands-on Learning

The bounty of Ontario harvests, the vibrancy of changing leaves, the freshness of clear, crisp days... There is so much to love about this time of year, including our latest guide. Discover something new, get the latest on the very best pours (including our own craft beers!), learn how to make scrumptious meals that will get everyone around the table and so much more. Register now – we look forward to welcoming you.

Wine Appreciation 3

Tutored Tastings

BAYVIEW VILLAGE 6
MILLCROFT CENTRE 7
SUMMERHILL 8

Cooking Classes

BAYVIEW VILLAGE 12
MILLCROFT CENTRE 15
SUMMERHILL 22

Life & Style

MILLCROFT CENTRE 26
SUMMERHILL 26

To purchase tickets, please register in person at the Customer Service Desk at the desired location.



Wine Appreciation

Forget the notion that wine knowledge is lots of technical terms and lofty descriptions. The LCBO's Wine Appreciation series dispels the myth with a fun approach to the constantly evolving world of wine. An expert Product Consultant will highlight all aspects of winemaking and food pairings (even for tricky dishes like chocolate desserts!), plus give you the inside scoop on wine-producing countries, regions and grape varieties. All this in your choice of three four-week sessions: Introduction to Wine Appreciation, Wines of the Old World and Wines of the New World.

An Introduction to Wine Appreciation (Four-week Course) – \$100

White Wines Wow
Cultivate a new relationship with white wine. Sip and savour during a step-by-step tasting of eight white wines that will broaden your wine vocabulary and reveal the fascinating complexities of classic whites.

Revealing Reds
Learn winemaking 101 and enhance your understanding of wine. Your palate will be developed by tasting eight classic reds.

Bring on the Bubbles
Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world and learn how winemakers get those bubbles in the bottle.

Fortified Finesse
Are all sherries sweet? Does all Port come from Portugal? Why do they put herbs in vermouth? Discover these answers and more...
Includes a food-matching segment.

Wines of the New World (Four-week Course) – \$130

Australia: What's Up Down Under
Australia knows what wine consumers want. Find out why Shiraz and other Aussie wines are becoming such a presence at our dinner tables.

California: Window on the West
Explore the wine regions of California, develop your tasting approach and get the latest on West Coast wines in the world market.

Spotlight: South America
Experience the unique tastes of Chile and Argentina while expanding your knowledge of wines made at the foot of the Andes.

Canada: Here at Home
Get acquainted with Canadian winemaking and the creation of the Vintners Quality Alliance (VOA) as you sample world-class wines from Ontario and British Columbia.

Wines of the Old World (Four-week Course) – \$130

Vive la France!
While uncovering French wine appellations and regions, learn why the world looks to France as the benchmark for fine wines.

Ciao Italia!
From the top of the boot to its toe, there isn't a region in Italy that doesn't grow grapes for wine. Taste the quality and romance of wines from Piedmont, Tuscany, Sicily and more.

Say "Si" to Spain
Hot temperatures, dry climate and more grape-growing acreage than any other country in the world! Explore Spain's traditions, innovations and Tempranillo and Palomino grapes (which easily challenge Cabernet and Chardonnay).

Journey to Germany
You might think Germany is too cold to grow quality wine grapes. Think again! Discover how German winemakers face this challenge, and get familiar with their wine labels and unique quality grading system.

when & where

An Introduction to Wine Appreciation

LCBO BAYVIEW VILLAGE
WEDNESDAYS, SEPTEMBER 7, 14, 21, 28 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, SEPTEMBER 7, 14, 21, 28 6:30 – 8:30 PM

LCBO SUMMERHILL
SESSION 1:
MONDAYS,
SEPTEMBER 12, 19, 26 & OCTOBER 3 6:00 – 8:00 PM
SESSION 2:
WEDNESDAYS,
SEPTEMBER 14, 21, 28 & OCTOBER 5 6:00 – 8:00 PM

Wines of the Old World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, OCTOBER 5, 12, 19, 26 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, OCTOBER 5, 12, 19, 26 6:30 – 8:30 PM

LCBO SUMMERHILL
TUESDAY, OCTOBER 11 &
MONDAYS 17, 24, 31 6:00 – 8:00 PM

Wines of the New World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, NOVEMBER 2, 9, 16, 23 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, NOVEMBER 2, 9, 16, 23 6:30 – 8:30 PM

LCBO SUMMERHILL
MONDAYS, NOVEMBER 7, 14, 21, 28 6:00 – 8:00 PM

lift here for
when & where

Tutored Tastings

Why not rely on a pro?

Our Tutored Tastings let you do just that as one of our expert Product Consultants reveals a whole new approach to tasting in lively and engaging seminars.

*Perfect Pairings

Matching food with drink shouldn't be a mystery. Sip and sample drinks which we will serve with specially chosen food matches in our highly informative Perfect Pairings seminars. Eat, drink and learn how easy it is to complement menus with wine, spirits and beer.

5 Featured products will be served with sample-sized portions of catered food matches.

BAYVIEW VILLAGE

SCOTCH APPRECIATION SERIES SERIES OF THREE CLASSES – \$270*

*Save \$45 when purchasing a three-class series).

All classes include a full catered food matching. There will be no refunds for the three-class series purchased after October 15, 2016.

CLASS 1: SINGLE MALTS, GETTING STARTED* – \$90

FRIDAY, OCTOBER 21

6:30 – 8:00 PM

From the Highlands to the Lowlands, from Islay to Campbeltown, each area produces a distinctive and unique spirit. Discover your favourite as we venture on a tasting tour of Scotland's "water of life." Sign up early as this very popular class sells out quickly.

CLASS 2: SINGLE & LOVING IT!* – \$100

FRIDAY, OCTOBER 28

6:30 – 8:00 PM

In the intermediate class of this series, an expert Product Consultant presents an exclusive tasting of single malts and reveals how each region affects and contributes to malts' characteristic colour, bouquet, flavour and texture.

CLASS 3: PREMIUM SINGLE MALTS* – \$125

FRIDAY, NOVEMBER 4

6:30 – 8:00 PM

In the final class of this series, we celebrate the spirit of Scotland by sampling some of its rarest and finest single malts. Experience the influence that each region's rolling hills, heather, salty sea air and famous peat has on this unique libation. Don't delay – this class sells out quickly.

GIFTS FROM ONTARIO... VQA SUPERSTARS – \$35

TUESDAY, SEPTEMBER 13

7:00 – 8:00 PM

VQA, Ontario's wine appellation system, is a guarantee of quality from the vineyard to the glass. This evening an expert Product Consultant will feature a tasting of some of our finest examples. Discover why these wines are winning awards around the world.

SPOTLIGHT: ONTARIO CRAFT BREWERIES – \$35

TUESDAY, SEPTEMBER 27

7:00 – 8:00 PM

Tonight we will explore the craft of brewing and discover the wonderful diversity of beer. Join us for an exciting and educational tasting of beer styles from our own backyard!

PREMIUM PORTS... SIMPLE LUXURY – \$75

TUESDAY, OCTOBER 11

6:30 – 8:00 PM

Come and experience one of the oldest traditions in fortified wines. Ruby, tawny or vintage, Port's many styles are versatile enough to suit any palate. An expert Product Consultant will guide you through a tasting and allow you to pick a favourite.

*Perfect Pairings MARTINI MADNESS – \$50

TUESDAY, OCTOBER 25

6:30 – 8:00 PM

Join us for a sophisticated evening experiencing the magic of the best new martinis. This evening you will master the techniques, learn the insider tips and taste the world's most stylish cocktail.

DELIGHTFUL WARMING TREATS – \$35

TUESDAY, NOVEMBER 15

7:00 – 8:00 PM

Let us give you some great ideas on what to serve up on these frosty evenings. An expert Product Consultant will show you how to prepare both traditional and the latest fireside drinks that are sure to take the chill out of your bones. Discover just how easy it is to turn that ordinary coffee, tea or toddy into the perfect winter warmer.

*Perfect Pairings CHAMPAGNE DREAMS – \$90

TUESDAY, NOVEMBER 22

6:30 – 8:00 PM

Champagne is one of the world's greatest and most misunderstood beverages. Though long recognized as a celebratory drink, it is less recognized as a versatile partner at the dinner table. Tonight you will not only learn how Champagne is made, but also discover its different styles and food "matchability." Treat yourself to a holiday surprise. A great date night idea! Includes a food-matching segment.

MYSTERY NIGHT IN VINTAGES... A HOLIDAY SPECIAL – \$45

TUESDAY, NOVEMBER 29

7:00 – 8:00 PM

For all you mystery lovers out there, this class is for you. Join us this evening as an expert Product Consultant features an exceptional tasting of various wines from Vintages, our fine wine and premium spirits division. This is your chance to find a wine that will be perfect for gift-giving or entertaining. A unique, tasting event from this special corner of the LCBO!

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MILLCROFT CENTRE

GATEWAY TO AGAVE – \$40
FRIDAY, SEPTEMBER 16
7:00 – 8:00 PM

Come and join us for our agave collection of Blanco, Reposado and Añejo. Taste some amazing tequilas made in Mexico as an expert Product Consultant takes you through the process and expressions of great tequilas.

WHAT IS IN MY GLASS
WHISKY EVENT – \$45
FRIDAY, SEPTEMBER 23
7:00 – 8:00 PM

The most exciting thing about whisky is the diversity of flavours, which is why conducting a whisky tasting is so much fun. Comparing and contrasting whiskies is a good way to learn more about them. The fun theme of the event is to taste the whiskies “blind,” not knowing which type of whisky you’re sampling and thereby dispelling any preconceived opinions.

THANKSGIVING TURKEY WITH
BEER, COCKTAILS & WINE – \$45



FRIDAY, SEPTEMBER 30
6:30 – 8:00 PM

Thanksgiving dinner or any traditional occasion that calls for a full-course meal can be one of the most stressful meals to plan. This event will remove that stress and provide unique beverage suggestions ranging from beer and cocktails to wine, all a perfect complement to this traditional meal.

BEER APPRECIATION:
Perfect Pairings

A FOUR-WEEK SERIES – \$105*

Prud'homme-certified Beer Specialist and Product Consultant Melissa Wrigley will be leading this unique four-week course on beer appreciation. Each week will focus on a different style of beer and the foods that naturally match it.

**Save \$35 when purchasing a four-class series. Each class includes a food-matching segment.*

**WEEK 1: HISTORY OF BREWING/
LAGERS VS. ALES – \$35**
FRIDAY, OCTOBER 14

7:00 – 8:30 PM

We begin with the history of beer production, its global impact and upcoming trends in brewing. While sampling various styles of lager and ales, we'll examine the beer family tree, and discover how only two branches can yield such varied results. Beer and food matching will also be discussed as you learn how versatile beer can be at your table.

**WEEK 2: THE WORLD OF ALES
FROM IPAS TO STOUTS – \$35**
FRIDAY, OCTOBER 21

7:00 – 8:30 PM

Explore varied styles of IPAs, stouts and wheat beers as you come to understand the different historic styles and the countries that inspired them. Savour tastes that are everything from hugely hoppy to mightily malty! Food matches will be a special focus as these beers pack tremendous flavour.

**WEEK 3: THE RISE OF SOURS,
LAMBICS, RADLERS & CIDERS – \$35**
FRIDAY, OCTOBER 28

7:00 – 8:30 PM

Funk, esoteric, rare. Let us help you decipher the wild lambic world of the often misunderstood spontaneous beer. Also on the docket will be radlers and ciders. Delicious and crisp, both are made with fruit and/or fruit juices and are on the rise during summer patio months.

**WEEK 4: CRAFT BREWING & FUTURE
TRENDS, GUEST BREWERY – \$35**
FRIDAY, NOVEMBER 4

7:00 – 8:30 PM

We finish our series closer to home as we examine the huge trend of craft brewing. Phil Craig from Nickel Brook Brewing will be on hand to discuss why they proudly use only the finest, natural ingredients from all over the world and brew them in small batches. We'll try a number of styles that they've perfected and match them with some common and not-so-common food pairings.

**FOR THE LOVE OF PORT &
FORTIFIED WINES – \$40**
FRIDAY, NOVEMBER 25

7:00 – 8:00 PM

Come and join us as we discover port and fortified wines' long history, wide range of flavours and exceptionally delicious styles before you pick favourites.

Includes a food-matching segment.

SUMMERHILL

**FROM OUR LATEST RELEASE! THE
EXQUISITE WINES OF BURGUNDY – \$50**
THURSDAY, SEPTEMBER 8

6:30 – 8:00 PM

The vineyards of Burgundy have for over a 1,000 years created wines that express the very spirit of the rocky soil from which they draw. Join us for a wonderful opportunity to try wines made by some of the very best producers and originating from a selection of the most outstanding appellations in all of France.

JUST IN FROM CHILE – \$40
WEDNESDAY, SEPTEMBER 14
7:00 – 8:00 PM

Chile is one of South America's most important wine-producing countries. Situated down the western coast of the continent, it is home to a wide range of terrior and wine varieties such as crisp, grassy Sauvignon Blanc and traditional Bordeaux varieties, such as Cabernet Sauvignon and Merlot.

Includes a food-matching segment.

WINE & CHEESE – \$45
THURSDAY, SEPTEMBER 15
7:00 – 8:00 PM

Think outside the simple wine and cheese box. Discover some inspired fine wine and regional cheese matches, learn simple strategies for flawless pairings and explore cheeses you likely haven't tried before.

**INTRODUCTION TO
SINGLE MALTS – \$60**
THURSDAY, SEPTEMBER 22
7:00 – 8:00 PM

A must for those wanting to enter the ever so popular world of single malts, this class takes you from the Highlands to the Lowlands and Islay, to name a few, each area distinctive and unique. Discover your favourite as we experience Scotland's pride. Sign up early for this very popular class.



SUMMERHILL

DISCOVER VQA WINE & ARTISANAL CHEESE – \$45
THURSDAY, SEPTEMBER 29
6:30 – 8:00 PM

Vintners Quality Alliance (VQA) is the consumer's guarantee of quality and origin for wine produced in Ontario. Join our featured guest Afrim Pristine of the Cheese Boutique and discover a range of VQA wines matched with wonderful artisanal cheeses. Sign up soon as this class sells out!

TUSCAN TREASURES FROM OUR LATEST RELEASE! – \$60
THURSDAY, OCTOBER 6
6:30 – 8:00 PM

Tonight we will explore a selection of famous wines from one of Italy's best known regions with famous wines, such as VINO Nobile, Brunello and Chianti. Tuscany is an ancient region that keeps reinventing itself so join us this evening as we explore and taste a selection of its vinous gems and study the past, present and future of this exciting wine region.

JUST IN FROM SPAIN: ITS WINES & CUISINE – \$40
THURSDAY, OCTOBER 6
6:30 – 7:30 PM

Spain produces many exciting wines based on both indigenous and international grape varieties. An expert Product Consultant takes you on a tasting tour from our latest release where you'll discover the unique flavours and styles found in one of the world's oldest wine regions, all paired with tapas. Tantalize your senses!

WINE & CHEESE – \$45
WEDNESDAY, OCTOBER 12
6:30 – 7:30 PM

Think outside the simple wine and cheese box. Discover some inspired fine wine and regional cheese matches, learn simple strategies for flawless pairings and explore cheeses you likely haven't tried before.

SINGLE MALTS: THE HIGHLANDS – \$65
WEDNESDAY, OCTOBER 19
6:30 – 8:00 PM

The Highlands have long been considered the heartland of Scotland's malt whisky production and by far the majority of single malt whiskies are distilled and bottled here. Discover a favourite as we taste and discover a selection of fine examples from this area. Do not delay – our scotch classes sell out quickly.

WINES OF PIEDMONT – \$40
WEDNESDAY, OCTOBER 19
6:30 – 7:30 PM

Situated in the northwest corner of Italy, Piedmont is known for its variety of wines. Experience a selection of wines, such as Barolo and Barbaresco made from the classic Nebbiolo grape, as well as some white and sparkling wines. *Includes a food-matching segment.*

CALIFORNIA'S WINE REGIONS – \$40
THURSDAY, OCTOBER 20
6:30 – 7:30 PM

California's wine regions are well known for a variety of top-rated wines producing varietals such as Cabernet Sauvignon, Zinfandel and Chardonnay to name a few. California has very geologically diverse regions and is equally varied in the range of climatic zones and where most of the vineyards are located along the Pacific Coast and its Central Valley. This evening we will sample a variety of examples from our latest Vintages release of wines from the Napa area.

ITALY'S WINES & CHEESES – \$50
WEDNESDAY, OCTOBER 26
6:30 – 8:00 PM

For the gourmand: an expert Product Consultant will help you discover the diversity of flavours in Italian wines and experience some of the best matches for Italian cheeses. As always, this class is very popular and fills up fast so don't delay!

BLENDING AT ITS BEST – \$40
WEDNESDAY, NOVEMBER 2
6:30 – 7:30 PM

Blending 101. The sum is greater than the individual parts. GSM, meritage – these terms allow winemakers from all over the world to blend grape varieties together. This class is an opportunity to taste how good grapes become great wines when individual varieties are put together to form excellent blended expressions. Bordeaux, Côtes de Rhône, VQA Ontario and Super Tuscans, are some of the areas that show off this style. So come for an evening of blended tasting!

Includes a food-matching segment.

LATEST VINTAGES RELEASE FROM BORDEAUX – \$45
THURSDAY, NOVEMBER 3
6:30 – 7:30 PM

A lot of good winemaking has produced excellent wines throughout Bordeaux. The largest percentage of wine produced in this vast region is red such as Cabernet Sauvignon, Cabernet Franc and Merlot to Sauvignon Blanc and Sauterne in the whites. Don't miss this opportunity to sample a selection of this legendary region's wines, crafted by some of the world's finest producers.

NEW ZEALAND WINES PAIRED WITH FOOD – \$40
WEDNESDAY, NOVEMBER 9
6:30 – 7:30 PM

Savour some New Zealand wines and see why their unique and distinct New World flavours from Sauvignon Blanc and Pinot Noir are especially delicious when accompanied with food pairings. This is a must-do event for those who love to entertain. *Includes a food-matching segment.*

THE WINE & CHEESE OF FRANCE – \$50
THURSDAY, NOVEMBER 10
6:30 – 7:30 PM

Wine and cheese are such an integral part of the French culture that it is quite natural for us to highlight the wonderful wines and cheeses of France. Join us and discover just how profound these matches can be.

SCOTCH ENTHUSIASTS – \$65
WEDNESDAY, NOVEMBER 16
6:30 – 7:30 PM

Lovers of single malt will wish to join us this evening as we explore and taste Scotland's unique gift to the World. Discover your favourite as we venture on a tasting tour of Scotland's whiskies. Sign up early as this very popular class sells out quickly!

WHISKY FROM AROUND THE WORLD – \$60
THURSDAY, NOVEMBER 17
6:30 – 7:30 PM

The holidays are almost upon us, and what better time to discover your new favourite whisky from around the world. Discover how whiskies from around the globe differ in taste and in style and discover what makes each of them unique.

AMERICAN WHISKEY – \$50
WEDNESDAY, NOVEMBER 23
6:30 – 7:30 PM

Breathe and taste the very essence of Americana. Learn the styles and differences between classic and new examples, like Kentucky Bourbon and Tennessee Sour Mash, led by expert Product Consultant Brendan McKenna. Don't delay – this class sells out quickly!

BIG REDS: NEW WORLD VS. OLD WORLD – \$50
THURSDAY, NOVEMBER 24
6:30 – 7:30 PM

This evening we will sample a flight of big, bold reds from around the world as an expert Product Consultant leads us in a comparative tasting to discover what makes them so popular and in demand. This tasting promises to be both memorable and informative and is a must for lovers of full-bodied reds.

PREMIUM SINGLE MALT SCOTCH – \$125
WEDNESDAY, NOVEMBER 30
6:30 – 8:00 PM

Here's a unique opportunity to sample some of Scotland's rarest and finest malts. Come experience the influence that each region's rolling hills, heather, salty sea air and famous peat has on this unique libation. From fresh grassy aperitifs, to the richly honeyed and to the pungent and smoky, Scotland's whiskies offer something for all occasions. A wonderful gift for the scotch aficionados!

PORT OF CALL – \$50
THURSDAY, DECEMBER 1
6:30 – 7:30 PM

Experience one of the oldest traditions in fortified wines. An expert Product Consultant will explain the differences between ruby, tawny and vintage styles while you decide which is your favourite. Enjoyed on its own or paired with food, Port is the perfect way to end your evening! *Includes a food-matching segment.*

Cooking Classes

LCBO Cooking Classes let you get creative as you learn how to prepare some of your favourite menu items. Classes include a small food sample of each prepared recipe paired with a complementary wine, spirit or beer chosen by our expert Product Consultants.

BAYVIEW VILLAGE

SHRIMP & SCALLOP FESTIVAL – \$70
MONDAY, SEPTEMBER 12
6:00 – 8:00 PM

Join Chef Jim Comishen as he perfectly matches shrimp and scallops to create this exciting feast that you can make for family and friends. On the menu: Southwestern Baby Shrimp and Scallop Parfait; Manhattan-Style Shrimp, Scallop and Bacon Chowder in Smoky Tomato Broth; and Salmon Wellington in Puff Pastry stuffed with Shrimp and Scallop Newburg.

SMITA & SANJEEV CHANDRA:
A ROYAL FEAST – \$60
THURSDAY, SEPTEMBER 15
6:00 – 8:00 PM

Cookbook authors and food historians Smita and Sanjeev Chandra invite you to savour the delicious flavours of India's palace cuisine, also known as Mughlai food. On the menu: Roasted Eggplant Dip with Feta, Tomatoes and Herbs served with Warm Naan; Fava Bean Dill Rice Pilaf served with Oven-Roasted Spiced Chicken simmered with Chickpeas in Tomato Herb Sauce and served with Walnut Radish Raita; and Carrot Halwa.

STEPHEN PERRIN: CLASSIC
BISTRO FAVOURITES – \$85
MONDAY, SEPTEMBER 19
5:30 – 8:30 PM

Executive Chef and owner of Terra, Stephen Perrin is sure to satisfy with this classic and creative bistro meal. On the menu: Shellfish Bisque with Lobster Ragoût and Savoury Sabayon; Pan-Roasted Petite Fillet with Bone-Marrow Jus and Asparagus; and Crème Brûlée with Fresh Berries.

Full-meal class

EARLY FALL COCKTAIL PARTY – \$70
THURSDAY, SEPTEMBER 22
6:00 – 8:00 PM

Learn how to create a delicious and memorable cocktail party for friends and family. Executive Chef Michael Kirkwood shares this gourmet cocktail party menu along with helpful hints on how to prepare and present it easily. On the menu: Roast Pumpkin and Apple Soup with Toasted Pumpkin Seeds and Savoury Crème Fraîche; Pan-Seared Sea Scallops with Parsnips and Vanilla Cream; Matsutake Mushroom-Great Lakes Caviar; Beef Brisket on Leek-Potato Ragoût; and Orange and Fennel Panna Cotta with Fall Fruit.

HANDS-ON BASIC
KNIFE SKILLS – \$145
FRIDAY, SEPTEMBER 23
6:00 – 8:30 PM

The chefs of Dining In Chez Vous will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. Plus, each registrant will also receive a complimentary paring knife, chef's knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident. On the menu: Green Salad served with Buttermilk Dressing; Wild Mushroom Risotto; and Strawberry Cheesecake in a Martini Glass.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

MAD FOR MUSHROOMS – \$60
MONDAY, SEPTEMBER 26
6:00 – 8:00 PM

Warm up this fall with earthy mushrooms. Culinary instructor MaryCatherine Anderson of MC_Cooks pairs this lush ingredient with herbs, cheeses, vegetables, meats and grains and brings out remarkable sensations. On the menu: Assorted Mushroom Crostini with Fontina and Pancetta; Cremini and Shallot Mushroom Soup Shooters; Mushroom and Thyme Phyllo Triangles; Grilled Chicken with Portobello and King Oyster Mushrooms served with Truffled Shiitake and Asparagus Risotto; and Chocolate Ganache Truffles made with Tea-infused Cream.

BRENDA KWONG HING: HANDS-ON
COUPLES COOK TOGETHER – \$75
THURSDAY, SEPTEMBER 29
6:00 – 8:30 PM

Date night takes a twist. Join Chef Brenda Kwong Hing while she guides you and your partner on a fun adventure to create these sumptuous dishes. On the menu: Corn Cakes with Smoked Salmon and Chipotle Cream; Seared Scallops with Saffron-Fennel Purée; Spanish Tortilla with Chorizo and Sweet Potato; and Beef Skewers with Sweet and Spicy Mango Sauce.

Hands-on class

OKTOBERFEST AT HOME – \$60
MONDAY, OCTOBER 3
6:00 – 8:00 PM

Chef Vanessa Yeung, owner of Aphrodite Cooks, Toronto, presents a taste of Munich as she highlights Bavarian food with these celebratory dishes. On the menu: Handmade Bratwurst Bites with Beer and Horseradish Mustard Sauce; Cherry Beer-braised Red Cabbage; Herbed Spaetzle; and Autumn Apple Strudel with Vanilla Ice Cream.

BAYVIEW VILLAGE

JO LUSTED: AUTUMN DECADENCE DONE LIGHT – \$60

THURSDAY, OCTOBER 6
6:00 – 8:00 PM

Chef Jo Lusted shows how you can prepare decadent, delicious and healthy food for family and friends. On the menu: Sweet Potato Macaroni and Cheese; Dish Do-Over Fried Chicken with Harissa Aioli; Kale and Brussels Sprout Caesar Salad with Greek Yogurt Dressing; and Beetroot Chocolate Cake with Lime Ganache, Pistachios and Olive Oil.

NOURISH: WHOLE FOOD RECIPES – \$60

THURSDAY, OCTOBER 13
6:00 – 8:00 PM

Cookbook author and culinary instructor Nettie Cronish shares a fall menu, featuring recipes from her new cookbook Nourish – whole food recipes featuring seeds, nuts and beans. On the menu: Broccoli Brunch Patties with Yogurt Dipping Sauce; Thai Peanut Noodle Salad; Stacked Tortilla and Pinto Bean Pie; and On-The-Go Granola Bars.

HANDS-ON ADVANCED KNIFE SKILLS – \$160

FRIDAY, OCTOBER 14
6:00 – 8:30 PM

Get your cooking skills in shape in this interactive class with the chefs from Dining In Chez Vous. You'll learn the proper way to bone a chicken breast and fillet a fish and how to make wonderful dishes. Plus, each registrant will also receive a complimentary boning knife, filleting knife and knife block (retail value: over \$200) courtesy of Wüsthof-Trident. On the menu: Fried Trout Po-Boys; Cobb Salad; and Salad of Orange and Pink Grapefruit Segments with Basil Chiffonade.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

PAN-LATINO TAPAS – \$60

MONDAY, OCTOBER 17
6:00 – 8:00 PM

Latin food is all about refreshing flavours, varied textures and vibrant colours. Tonight, Chef Carlos Fuenmayor, owner of Sabrosito, Toronto, shares these authentic, regional specialties. On the menu: Colombian Changua (milk, potatoes and egg soup); Venezuelan Arepitas con Queso Fresco (corn meal patties with local fresh cheese); Peruvian Cosido Limeno (beans, potatoes, corn and pumpkin casserole); Brazilian Ximxim de Galinda (chicken, shrimp, cashews and coconut milk stew); and Alfajores con Dulce de Leche (almonds and vanilla shortbread cookies with caramel sauce).

EMILY RICHARDS: PORK ON YOUR FORK – \$60

THURSDAY, OCTOBER 20
6:00 – 8:00 PM

Tonight, chef and cookbook author Emily Richards showcases easy-to-prepare dishes using different cuts of Ontario pork: budget-friendly loin, shoulder and ground. On the menu: Red Pepper and Prosciutto Pork Roast; Quick Pork Stew with Polenta; Fresh Homemade Pork Sausages; Double Dinner Pulled Pork; and Prosciutto and Fig Bites. As an added bonus, all attendees will leave with an Ontario Pork gift bag that includes a pork-cut chart, T-shirt, spices and more!

TONY ANDRADY: OCTOBER BOUNTY – \$85

MONDAY, OCTOBER 24
5:30 – 8:30 PM

Chef Tony Andrady will impress with this stylish menu featuring ingredients that celebrate the season. On the menu: East African Chicken Coconut Curry Soup; Fig Wheat Berry Kale Salad topped with Stilton Cheese; Bay of Fundy Salmon Fillet in Lattice Pastry Crust stuffed with Spinach, Parmigiano and Mascarpone on Lobster Vermouth Stew; and Bosc Pear Streusel Cheesecake with Maple Syrup Cream.

Full-meal class

MATTHEW KENNEDY: THE BEST OF ONTARIO FISH – \$70

THURSDAY, OCTOBER 27
6:00 – 8:00 PM

Join Chef Matthew Kennedy of Kennedy Catering, Toronto, as he shares the best of Ontario Lake Fish paired with farm fresh vegetables from Toronto's local markets. On the menu: Cold Smoked Huron White Fish, Butter Lettuce, Icicle Radish and Pickled Strawberries; Pan-Seared Pickerel Fillet with Ratatouille, Turned Potatoes and Basil Pistou; and Torched Sabayon with Late Harvest Simcoe Berries.

HALLOWEEN WITH CHRIS PIRES – \$60

MONDAY, OCTOBER 31
6:00 – 8:00 PM

Join Chef Chris Pires and learn how to prepare these devilishly delightful Halloween dishes. On the menu: Curried Pumpkin Soup with Witches Fingers; Spiked Salmon en Papillote with Diced Tomato, Capers and Red Onions; Bleeding Green Beans in Tomato Sauce; and Bloody Good Cheesecake topped with Strawberries and Raspberries.

MATHEW SUTHERLAND: SEASONAL & STYLISH FARE – \$60

THURSDAY, NOVEMBER 3
6:00 – 8:00 PM

Executive Chef Mathew Sutherland of Latitude Food and Drink, Georgetown, prepares a stylish meal featuring seasonal ingredients that celebrate local flavours. On the menu: Sun Choke Soup with Prosciutto, Truffle Oil and Sun Choke Chips; Port-soaked Smoked Breast of Duck with Potato, Rapini and Duck Confit Hash; and Almond and Fennel Cake with Whipped Cream and Warm Brandy Pear Compote. Plus, one lucky registrant will receive a \$50 gift certificate to Latitude Food and Drink.

Featured chef

SULTAN'S TENT: FLAVOURS OF MOROCCO – \$60

MONDAY, NOVEMBER 7
6:00 – 8:00 PM

The Sultan's Tent, Toronto, shows you how to bring the exotic flavours and techniques of Moroccan cuisine into your own home using the best-quality ingredients to create this authentic, celebratory feast. On the menu: Preserved Lemons; Fennel Salad (with preserved lemons); Lamb Tagine; Orange Almond Cake; and Mint Tea.

SMITA & SANJEEV CHANDRA: CURRY CAFE – \$60

THURSDAY, NOVEMBER 10
6:00 – 8:00 PM

Cookbook authors and food historians Smita and Sanjeev Chandra invite you on a discovery of curry in coffeehouses around the globe. On the menu: Turkish "Cigars" of Phyllo Pastry stuffed with Feta and served with Mango Chutney; Japanese Chicken Curry over Rice; Balti Lamb Curry with Seared Vegetables from Britain served with Naan; and Cardamom Espresso Brownies.

DUELLING CHEFS – \$85

MONDAY, NOVEMBER 14
5:30 – 8:30 PM

Learn how to cook something spectacular with whatever you have on hand in your pantry, fridge or freezer. Tonight, Chefs Stephen Perrin, chef/owner of Terra, Toronto, and Jerry Barber, Executive Chef of Rusty's, Collingwood, will each prepare a full meal including appetizer, entrée and dessert from a common table of secret ingredients bought and revealed just as the class begins. You will decide the winner!

Full-meal class

JEFFREY MARSHALL: COOKING WITH CALVADOS – \$60

THURSDAY, NOVEMBER 17
6:00 – 8:00 PM

Executive Chef Jeffrey Marshall of George Weston Limited will be sure to impress you as he cooks with Calvados, adding flavour and depth to create this comforting autumn meal. On the menu: Onion Soup with Apple Brandy and Sherry; Medallions of Pork Tenderloin with Calvados, Oven-Roasted Shallots, Ricotta Gnocchi and French Green Beans; and Brown Sugar Crème Caramel with Spiced Calvados Caramel Sauce.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

BAYVIEW VILLAGE

PAULA BAMBRICK: HANDS-ON HOLIDAY TREATS – \$75
MONDAY, NOVEMBER 21
6:00 – 8:30 PM

Join Pastry Chef Paula Bambrick in baking an assortment of delectable holiday treats that you can take home for family and friends. On the menu: Chocolate Ginger Slices; Vanilla Bean Puffs; Raspberry Hazelnut Pinwheels; Triple Ginger Crackles; Pistachio Mexican Wedding Cakes; Toffee Squares; Chocolate Hazelnut Spread; Sweet and Spicy Mustard Asian Pesto; Chocolate Cherry Pretzel Clusters; Spiced Cheese Logs; and Blueberry Apple Preserves.

Hands-on class

MATTHEW KENNEDY: HEARTWARMING HOLIDAY DINNER – \$85
THURSDAY, NOVEMBER 24
5:30 – 8:30 PM

Chef Matthew Kennedy of Kennedy Catering, Toronto, celebrates the holidays with heart-warming comfort food. On the menu: Sweet Corn Soup with Brown Butter and Hush Puppies; Roasted Squash Formata (savory flan/soufflé) with Wilted Baby Spinach and Parmesan Froth; Capon Ballotine with Rosemary, Focaccia and Apple Stuffing, Fricassee of Brussels Sprouts and Bacon and Pan Gravy; and Pumpkin Spiced Bread Pudding with Bavarian Cream.

Full-meal class

JIM COMISHEN: A BLAST IN THE BAYOU – \$60
FRIDAY, NOVEMBER 25
6:00 – 8:00 PM

Experience great southern cooking from New Orleans with Chef Jim Comishen. On the menu: Cabbage and Sausage Creole Soup; Classic Blackened Garlic and Lime Shrimp over a bed of Cheese Grits; and Cajun Chicken Pot Gumbo Pie topped with Puff Pastry.

PURDY'S HANDS-ON HOLIDAY TRUFFLES – \$75
MONDAY, NOVEMBER 28
6:00 – 8:30 PM

Master Chocolate Connoisseur Peter Blanchet, from Purdy's Chocolatier, will guide you through a chocolate-drenched tasting/pairing journey for the senses. Learn all about the best cocoa, and how to correctly temper chocolate and make truffles in the traditional Parisian style. Choose your liqueurs and flavours, and then learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts amongst your friends and family.

Hands-on class

MILLCROFT CENTRE

MODERN CUISINE TECHNIQUES – \$60
SATURDAY, SEPTEMBER 10
10:30 AM – 12:30 PM

Learn modern cuisine techniques, which showcase some aspects of molecular gastronomy and enjoy these dishes that Chef Andy McKinnney of Whisk Management Catering whips up for your dining pleasure. On the menu: Prosciutto with Melon Caviar (a beautiful presentation to behold!); Spherified Pea Soup; Grilled Tiger Prawns with Lemon Air served with 'Slaw; and Pound Cake served with Chocolate Spaghetti.

TOP FLAVOURS OF THE SEASON – \$85
TUESDAY, SEPTEMBER 13
6:00 – 9:00 PM

Executive Chef and cookbook author Domenico Casagrande Bei, a.k.a. Mimmo, of Koolini's Catering, Windsor, shares some of his favourite recipes featuring delicious flavours sure to impress. On the menu: Duck Confit Mini Tacos with Onions, Marmalade and Avocado Sauce; Pan-Fried Tagliatelle Cake with Shiitake Mushrooms and Butternut Squash Purée; Tagliata di Manzo (cut of tender steak) with Celery, Arugula and Blue Cheese Salad; and Chocolate Soufflé with Vanilla and Lavender Sauce.

Full-meal class

A TASTE OF THAI – \$60
THURSDAY, SEPTEMBER 15
7:00 – 9:00 PM

Recent Chopped Canada Champion, and Chef/owner of Friendly Chef, Pam Fanjoy shares her passion for farm-to-table dining and Thai-influenced foods. On the menu: Hands-on Cold Chicken Thai Spring Rolls; Cashew Chicken Thai Stir-Fry served with Basmati Rice; and Homemade Mango Ice Cream.

HANDS-ON BASIC KNIFE SKILLS – \$145
MONDAY, SEPTEMBER 19
6:30 – 9:00 PM

Executive Chef/general manager Jessica Tennier, of Gerald's Restaurant, Burlington, will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. Plus, each registrant will also receive a complimentary paring knife, chef's knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident's Gourmet Series. On the menu: Fresh Rice Paper Spring Roll with Sweet Chili Sauce; Vegetarian Stir-Fry with Basmati Rice; and Apple Blueberry Crumble with Homemade Caramel Sauce.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

HANDS-ON PASTA – \$75
TUESDAY, SEPTEMBER 20
6:30 – 9:00 PM

Chef Donna Miller has a passion for authentic Italian pastas and will show you how to make some exquisite pasta in this unique hands-on class. On the menu: A traditional appetizer of Cold Cuts, Pizza Garlic Knots and Grilled Veggies; Pork Ragu Sauce with Fettuccini; Spaghettini a la Guitarra (fresh tomato sauce with basil and pancetta); Four Cheese Lasagne; and Frappe (deep-fried pasta dough sprinkled with icing sugar).

Hands-on class

CELEBRATE AFRICAN CUISINE – \$60
THURSDAY, SEPTEMBER 22
7:00 – 9:00 PM

Chef and culinary instructor Erica Guidi knows that African Cuisine is exciting, delicious and fun to eat and is coming in at the top of the 2016 food trends charts. Treat yourself to an introduction to some vibrant, colourful and distinctly African-inspired dishes. On the menu: Shredded Greens Salad with Roasted Sweet Potato, Red Lentils, Cashews and Crumbled Goat's Cheese with warm Harissa-scented Chapati; West African Peanut Stew served with Fonio and Red Quinoa Pilaf with Dates and Carrots; and Sombi (warm coconut rice pudding).

IT'S ALL ABOUT LAMB – \$70
SATURDAY, SEPTEMBER 24
10:30 AM – 12:30 PM

By popular demand, Executive Corporate Chef William Wallace returns with more delicious crowd-pleasing recipes and tips for preparing lamb to "melt in your mouth" deliciousness! On the menu: Curried Lamb Loin Medallions; Lamb Kebab with Fresh Mint Onion Jam; Stuffed, Roasted Leg of Lamb served with Couscous and Root vegetables; and White Chocolate Caramel Mousse.

MODERN STEAK HOUSE DINING – \$70
MONDAY, SEPTEMBER 26
7:00 – 9:00 PM

Executive Corporate Chef Eric Pless joins forces with Peter Trajkovski, Director of Operations, The Edgewater Manor Restaurant, Stoney Creek, to bring you an evening filled with fabulous foods indicative of steakhouse dining with a very modern twist. On the menu: Millennial Caesar Salad; Baked Potato Bisque with Niagara Gold Cheddar and Candied Bacon; NY Steak with Mushrooms and Blue Cheese; and S'mores Chocolate Pie.



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MILLCROFT CENTRE

CELEBRATE LOCAL – \$60

TUESDAY, SEPTEMBER 27

7:00 – 9:00 PM

Mathew Sutherland, Executive Chef of Latitude Food and Drink, Georgetown, prepares a stylish meal featuring seasonal ingredients that celebrate local flavours.

On the menu: Sun Choke Soup with Prosciutto, Truffle Oil and Sun Choke Chips; Port-soaked Smoked Breast of Duck with Potato, Rapini and Duck Confit Hash; and Almond and Fennel Cake with Whipped Cream and Warm Brandy Pear Compote. Plus, one lucky participant will receive a \$50 gift certificate to Latitude Food and Drink.

Featured chef

ELEGANT FALL FARE – \$85

THURSDAY, SEPTEMBER 29

6:00 – 9:00 PM

Executive Chef Ray Taylor of 21 Club at Fallsview Casino Resort showcases some of his favourite recipes and will tantalize your taste buds with exceptional seasonal dishes. On the menu: Roasted Pork Belly served with Crushed Butternut Squash, and Apple Walnut Salsa; Heirloom Tomatoes with Wasabi Mascarpone, Sherry Vinaigrette and Pea Tendrils; Pistachio- and Pine Nut-crusting Halibut with Wild Arugula and Parsley Vichyssoise; and Ricotta Fritters served with Blackberry Sauce and Chocolate “Soil.”

Full-meal class

AUTUMN INSPIRATIONS – \$60

SATURDAY, OCTOBER 1

10:30 AM – 12:30 PM

Chef and technical instructor Adrian Rusyn of George Brown College has the amazing ability to take the very freshest and most easily accessible ingredients to the sublime as he spins his culinary magic and shares his preparation tips. On the menu: Root Vegetable Salad of Pumpkin, Butternut Squash, Parsnips, Apples, Cranberries and Pumpkin Seeds with Goat’s Cheese Vinaigrette; Shepherd’s Pie with Roasted Carrots and Mint Dressing; and Chocolate-Avocado Pudding.

TURKEY TALK – \$60

TUESDAY, OCTOBER 4

7:00 – 9:00 PM

So many of us only roast a turkey for the holidays and forget that we can cook it all year long! Chef, recipe developer and cookbook author Emily Richards will show you how to create some new favourite turkey recipes with a variety of different cuts available and demonstrates how you can enjoy turkey for any of your seasonal get-togethers. On the menu: Sesame Soy Roast Turkey; Slow-Cooker Turkey Sauerbraten; Turkey Sweet Potato Burrito; Apple-Wheat berry Turkey Salad; and Turkey Medallions with Chunky Pear Horseradish Sauce. Plus, everyone attending will receive kitchen utensils from Ontario Turkey and more great recipes to take home and enjoy.

HANDS-ON PURDY’S TRUFFLES – \$75

THURSDAY, OCTOBER 6

6:30 – 9:00 PM

Master Chocolate Connoisseur Peter Blanchet from Purdy’s Chocolatier will guide you through a chocolate-drenched tasting/pairing/cooking journey for the senses. Learn all about world of cocoa from growing, to production and finally, to sustainability. On the menu: Chocolate Brie Crostini and Chardonnay-infused Raisin and Goat’s Cheese Apricot (from Purdy’s E Book cooking collection). Plus, master the art of truffle-making, Parisian- style. Choose your favourite liqueurs and flavours and learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts.

Hands-on class

FROM THE BISTRO – \$60

TUESDAY, OCTOBER 11

7:00 – 9:00 PM

Executive Chef Brandon Ashby of Burlington’s West Plains Bistro shows you how to make a mouthwatering menu, perfect for your entertaining needs. On the menu: Tenderloin-wrapped Asparagus with Balsamic Reduction, Tomato and Smoked Trout Mousse; Bacon-wrapped Pork Tenderloin with Tomato-Pernod Butter served with Celeriac Purée, Blistered Brussels Sprouts and Roasted Shiitake Mushroom; and Chocolate Mousse with Cinnamon Chantilly, Orange Syrup and Goose Berries.

HANDS-ON BAKING WITH PHYLLO & PUFF PASTRY – \$75

THURSDAY, OCTOBER 13

6:30 – 9:00 PM

Chef Ruth Bleijerveld, Pastry Chef at Benchmark Restaurant and part-time Chef Professor Canadian Food and Wine Institute (Niagara college), will teach you how to make sweet and savoury pastry treats with both phyllo and puff pastry in this exciting and unique class. On the menu: Phyllo Beggars Purses filled with Brie, Nuts and Fig; Phyllo Tart filled with Apple, Cream Cheese and Spice; Puff Pastry Turnover filled with Shrimp Salad and Gruyere; Puff Pastry Goat’s Cheese Bruschetta; and Puff Pastry Balsamic Strudel Braid.

Hands-on class

AS EASY AS ONE, TWO, THREE – \$60

SATURDAY, OCTOBER 15

10:30 AM – 12:30 PM

Personal Chef Paola Faiella prepares family-friendly food that tastes fabulous and is easy as one, two, three for schedules that don’t allow the time to “slave over a hot stove” for hours on end. On the menu: Crockpot Flank Steak; Classic Polenta; Pappardelle with Portobello and Parmigiano; and Lemon Tea Cake.

CULINARY DELIGHTS FROM THE BLACK TREE – \$60

MONDAY, OCTOBER 17

7:00 – 9:00 PM

Chef/owner Matteo Paonessa of Burlington’s Black Tree Restaurant ignites your enthusiasm for the not-so-traditional as he treats you to an exceptional dining experience. Based on his restaurant’s innovative and seasonal menu changes, Chef Matteo promises to provide the freshest of the season, the best-quality ingredients and maximum creativity to you. Come prepared to be inspired and amazed at the delicious menu that awaits!

A PARTY AT YOUR FINGERTIPS – \$60

TUESDAY, OCTOBER 18

7:00 – 9:00 PM

Chef de Cuisine Justin Hill of Spencer’s at the Waterfront demonstrates a fresh, and inspiring menu perfect for entertaining, and treats you to an exceptional dining experience. On the menu: French White Onion Soup with Smoked Salmon and Chives; Roasted Elk Striploin with Goat’s Cheese Spätzle and Root Vegetables; and Apple Galette with Dolce de Leche and Crème Fraîche.

HANDS-ON PREMIUM KNIFE SKILLS – \$260

THURSDAY, OCTOBER 20

6:30 – 9:00 PM

Executive Chef/general manager Jessica Tennier of Geraldo’s Restaurant (La Salle Park, Burlington) will teach you how to slice, dice and chop in the safest and most efficient manner with premium equipment to create an outstanding menu. Plus, each registrant will also receive a complimentary Santoku knife, paring knife, peeling knife and wooden cutting board (retail value: over \$400) courtesy of Wüsthof-Trident’s Classic Series. On the menu: Goat’s Cheese Tart with Candied Tomatoes and Fresh Basil; Pork Tenderloin with Fig and Apple Chutney, Citrus Fingerling Potatoes and Heirloom Carrots; and Fresh Berries with Sabayon.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

JAMMIN’ JAMAICA-STYLE – \$60

SATURDAY, OCTOBER 22

10:30 AM – 12:30 PM

Chef Bruce Duff serves up a taste of Jamaica! Discover the secret to delicious Jamaican cuisine and have a lot of fun along the way. On the menu: Shrimp and Black Bean Salad; Jamaican Meat Patties; Spicy Jerk Chicken served with authentic Rice and Peas; and Banana-Coconut Cream Pie.

MILLCROFT CENTRE

TEMPTED! – \$60
TUESDAY, OCTOBER 25
7:00 – 9:00 PM

Chef and culinary instructor Paul Mattina shares his culinary knowledge, best techniques and recipes as he prepares a classic autumn menu, perfect for any get-together all season long. On the menu: Roasted Pepper and Tomato Cream Soup with Herb Croutons; Roasted Pork Loin with Ontario Apple Salsa, Garlic-mashed Potatoes and Roasted Root Vegetables; and Apple Purses.

ALL “BACON-ED OUT” – \$60
THURSDAY, OCTOBER 27
12:30 – 2:30 PM

Executive Chef Tony Andrady prepares the perfect menu for bacon-lovers everywhere and demonstrates how bacon can be used in all the courses of a meal to create a memorable and tasty culinary experience. On the menu: North Country Double-Smoked Bacon and Green Pea Soup with a Mini Back Bacon Sarnie; Home-Style Porchetta (Ontario pork tenderloin wrapped in bacon, mustard and fresh herbs) on Bacon- and Jalapeño-smashed Sweet Potato; and Bittersweet Chocolate Bacon Brownies.

HEALTHY & GOOD-FOR-YOU EATING – \$60
THURSDAY, OCTOBER 27
7:00 – 9:00 PM

Chef, cookbook author and culinary instructor Nettie Cronish prepares foods from her newest cookbook, Nourish, Whole Food Recipes featuring Seeds, Nuts and Beans, that taste fabulous and contribute to healthy clean eating at the same time! On the menu: Broccoli Brunch Patties with Yogurt Dipping Sauce; Thai Peanut Noodle Salad; Stacked Tortilla and Pinto Bean Pie; and On-the-Go Granola Bars. Plus, one lucky registrant will take home a copy of Chef Nettie's latest cookbook.

FROM THE GLEN TAVERN – \$60
TUESDAY, NOVEMBER 1
7:00 – 9:00 PM

Restaurateurs and partners of the renowned Scaramouche invite you to experience the honest, satisfying foods of its affiliate, The Glen Tavern, as Chef Stew Alyward and Sous Chef Dean Banasco demonstrate an elegant menu to pamper your guests. On the menu: Cream of Mushroom Soup served with Crème Fraîche, Pinenut Crumbs and Chives; Hickory-smoked and Roasted Salmon served with Crispy Potato Pancake, Leeks, Savoy Cabbage and Bacon-Butter Sauce; and Chocolate Pot de Crème made with Dark Chocolate, Whipped Cream, Caramelized Brioche Crumbs and Sea Salt.

GLOBAL HOLIDAY FEAST – \$60
THURSDAY, NOVEMBER 3
7:00 – 9:00 PM

Executive Chef/food and beverage director Therese De Grace of The Good Earth Food and Wine Co. has put together a stunning and memorable menu featuring some of her favourite foods, perfect for any celebration. On the menu: Portuguese Caldo Verde Soup with Pimentita Drizzle and Crispy Chorizo; Calabrian Steamed Mussels with Roasted Fennel in Tomato Basil Broth served with Smoked Garlic Focaccia; Jerk-roasted Chicken Supreme with Cornbread and Bacon Stuffing served with Allspice-roasted Root Vegetables and Jerk Demi-Glace; and Sticky Toffee Pudding with Bourbon-Pepper Caramel.

TRADITIONAL EUROPEAN CHRISTMAS EVE DINNER – \$60
SATURDAY, NOVEMBER 5
10:30 AM – 12:30 PM

By popular demand, Chef and former restaurateur Izabella Kwiatkowski demonstrates a restaurant-worthy traditional European-style Christmas Eve dinner to impress your family and friends. On the menu: Traditional Red Borscht with Polish Mushroom Dumplings (uszka); Traditional Polish Potato Vegetable Salad; Baked Salmon stuffed with Crab, Goat's Cheese and Spinach served with Basmati Rice; and Mini Apple Cheesecakes.

HOLIDAY APPETIZERS – \$85
TUESDAY, NOVEMBER 8
6:00 – 9:00 PM

Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant shares his recipes for entertaining with an array of elegant and guest-friendly small plates. On the menu: Wild Mushroom and Fontina Arancini; Fior di Latte Caprese Baguette; Chorizo- and Goat's cheese-stuffed Chicken Drumettes; Seared Tuna Tataki Tacos; Bacon-wrapped Jalapeño Poppers; and French Macarons.

Full-meal class

ON A (HANDS-ON) ROLL – \$75
THURSDAY, NOVEMBER 10
12:00 – 2:30 PM

It's time to roll up your sleeves for a fun afternoon with culinary instructor Suzy Cui and learn how to make restaurant-quality Oriental-influenced rolls to impress your guests. On the menu: Egg Rolls stuffed with Fresh Bean Sprouts, Chopped Celery, Chicken and Barbecued Pork and served with Plum Sauce; Vietnamese-Style Rice Wrapper Summer Rolls stuffed with Rice Noodles, Fresh Cucumber, Shredded Carrots and Pickled Radish and served with Peanut Butter Hoisin Sauce; Crispy Chicken Spring Rolls stuffed with White Chicken Meat, Fresh Bean Sprouts, Green Onion, Shiitake Mushrooms and Cabbage and served with Sweet and Chili Sauce; Stir-Fried Chicken and Mixed Vegetables on Rice; and Sesame Cookies.

Hands-on class

RIB-STICKING GOODNESS! – \$85
THURSDAY, NOVEMBER 10
6:00 – 9:00 PM

Can't get enough of ribs? If ribs are one of your favourite foods, then this is definitely the class for you! Culinary instructor Suzy Cui returns to the kitchen and presents an entire evening filled with Oriental-influenced ribs of many varieties. On the menu: Sticky Emperor's Pork Back Ribs; Steamed Baby Pork Ribs with Black Bean Sauce, Ginger and Garlic; Beef Short Ribs with Chinese Five Spice Rub; Stir-Fry with Mixed Vegetables on Rice; and Suzy's Sesame Cookies.

Full-meal class

ELEGANT TASTES OF NIAGARA – \$60
SATURDAY, NOVEMBER 12
10:30 AM – 12:30 PM

Executive Chef Chris Smythe of Niagara-On-the-Lake's Prince of Wales Hotel encourages you to simplify the preparation of elegant food. On the menu: Baked Butternut Squash and Goat's Cheese Crostada with Arugula Leaves and Pancetta Cracklings; Pulled Savoury Duck served with Organic Adzuki Bean Cassoulet and Red Wine-braised Fall Vegetables; and Niagara Anjou Pear Cake with Candied Ginger and Cointreau Crème Anglaise.

AN ARGYLE GRILLE CULINARY ADVENTURE – \$60
TUESDAY, NOVEMBER 15
7:00 – 9:00 PM

By popular demand, Executive Chef Wade Taylor of Caledonia's Argyle Street Grille returns to the kitchen to impress with a selection of dishes inspired by the season and his love for simple, wholesome foods. On the menu: Mini Grilled Cheese with Brie, Apple and Caramelized Onion served with a Roasted Red Pepper and Tomato Shooter; Harvest Salad of Baby Greens, Goat's Cheese, Strawberry, Shaved Red Onion and Maple-glazed Pecans with Honey-Pear Dressing; Wine and Pesto Salmon on Rice and Quinoa Pilaf with Butter-braised Baby Bok Choy; and Cheesecake Four Ways (four pieces each with a different topping).

EVERYONE'S INVITED! – \$60
THURSDAY, NOVEMBER 17
7:00 – 9:00 PM

Host a fun and relaxed evening at home with these delicious dishes, as demonstrated by Chef and culinary instructor Paul Mattina. On the menu: Cream of Mushroom Soup; Bangers and Mash with Homemade Baked Beans; and Blondies served with Vanilla Bean Gelato.

MILLCROFT CENTRE

DECADENT DISHES – \$60
SATURDAY, NOVEMBER 19
10:30 AM – 12:30 PM

Chef and kitchen manager Agnes Murawski of Richtree Natural Market restaurant, Mississauga, will teach you how to create a special occasion meal with these decadent dishes. On the menu: Roasted Parsnip and Pear Soup with Toasted Crostini and Parsley Pistou; Prosciutto-wrapped Beef with Red Wine Shallot Sauce served with Confit Potatoes and Grilled Plum; and Caramelized Apple Cream Parfait with Buttered Maple Pecans. Plus, one lucky registrant will go home with a gift basket, courtesy of Richtree Natural Market.

PUT PORK ON YOUR FORK – \$60
MONDAY, NOVEMBER 21
7:00 – 9:00 PM

Chef and cookbook author Emily Richards will showcase easy-to-prepare dishes using different cuts of Ontario pork like budget-friendly loin, shoulder and ground pork. On the menu: Red Pepper and Prosciutto Pork Roast; Quick Pork Stew with Polenta; Fresh Homemade Pork Sausages; Double Dinner Pulled Pork and Prosciutto; and Fig Bites. Plus, everyone will go home with an Ontario Pork gift bag that includes a Pork Cut chart, T-shirt, spices and more!

CHOCOLATE, CHOCOLATE, CHOCOLATE! – \$85
TUESDAY, NOVEMBER 22
6:00 – 9:00 PM

Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant knows that nothing evokes thoughts of decadence and richness in foods like chocolate! Enjoy these tasty dishes which include a chocolate component in every course. On the menu: Bartlett Pear, Parsnip and White Chocolate Vichyssoise; Albacore Tuna Crudo with Dark Chocolate Picada Pesto, Miso Aioli and Pickled Vegetables; Sun-dried Tomato-crusting Monkfish Medallion served with Lemon-Tarragon Buerre Blanc, Vanilla Parsnip and a White Chocolate Hollandaise; and "Twisted" S'mores.

Full-meal class

SWEET & SAVOURY
HOLIDAY BAKING – \$60
THURSDAY, NOVEMBER 24
12:30 – 2:30 PM

Whether it's bread or a small bite, sweet and savoury favourites are baked in the oven which frees up your stove and lets you get other things ready to serve at this busy time of year. Chef, recipe developer and cookbook author Emily Richards shares some tasty recipes from the oven. On the menu: Roast Tomato and Potato Galette; Wild Rice and Vegetable Brunch Bake; Easy Apple and Pear Crumble Tarts; Chocolate Balsamic Polenta Cake; and Prosciutto Cobbles Bread.

MEZMERIZING FLAVOURS – \$85
THURSDAY, NOVEMBER 24
6:00 – 9:00 PM

Executive Chef Tony Andrady delights your palate, one delicious bite at a time with an extraordinary meal which showcases his creativity and culinary talents. On the menu: East Coast Lobster Corn Chowder; Kale and Brussels Sprouts Salad with Bacon and Shaved Pecorino Cheese; Free-Range Ontario Turkey in Lattice Pasty Crust stuffed with Forest Mushroom Duxelles on a bed of Roasted Vegetable Ratatouille; and Bosc Pear Streusel Cheesecake with Maple Syrup Cream.

Full-meal class

HOLIDAY SEAFOOD
EXTRAVAGANZA – \$70
SATURDAY, NOVEMBER 26
10:30 AM – 12:30 PM

Seafood dishes never tasted so good! Executive Corporate Chef William Wallace helps to demystify seafood preparation and shows you just how easily these seafood dishes can be made in your own kitchen. On the menu: Mussels in White Wine, Cream, Herbs and Garlic on Crisp Sourdough; Gravlax (cured salmon with brown sugar, dill and vodka); Roasted Halibut with Fresh Horseradish Brioche Crumbs, Mascarpone-mashed Potato and Sugar Snap Peas; and French Vanilla Crème Brûlée with Maple Crust.

LCBO SUMMERHILL

MATTHEW KENNEDY: THE BEST OF ONTARIO FISH – \$70
TUESDAY, SEPTEMBER 13
6:00 – 8:00 PM

Join Chef Matthew Kennedy of Kennedy Catering as he shares the best of Ontario Lake Fish paired with farm fresh vegetables from Toronto's local markets. On the menu: Cold Smoked Huron White Fish, Butter Lettuce, Icicle Radish and Pickled Strawberries; Pan-Seared Pickerel Fillet with Ratatouille, Turned Potatoes and Basil Pistou; and Torched Sabayon with Late Harvest Simcoe Berries.

EMILY RICHARDS: ALL ABOUT TURKEY – \$60

TUESDAY, SEPTEMBER 20
6:00 – 8:00 PM

Learn about turkey, its various cuts, cooking methods, proper cooking times and temperatures. Chef and cookbook author Emily Richards informs about all things turkey and then demonstrates and treats you to these sensational dishes. On the menu: Sesame Soy Roast Turkey; Slow-Cooker Turkey Sauerbraten; Turkey Sweet Potato Burrito; Apple Wheat Berry Turkey Salad; and Turkey Medallions with Chunky Pear Horseradish Sauce. As a bonus, all registrants will receive useful kitchen utensils from Ontario Turkey and more great recipes.

SULTAN'S TENT: FLAVOURS OF MOROCCO – \$60

TUESDAY, SEPTEMBER 27
6:00 – 8:00 PM

The Sultan's Tent, Toronto, shows you how to bring the exotic flavours and techniques of Moroccan cuisine into your own home using the best quality ingredients to create this authentic, celebratory feast. On the menu: Preserved Lemons; Fennel Salad (with preserved lemons); Lamb Tagine; Orange Almond Cake; and Mint Tea.

TONY ANDRADY: OCTOBER BOUNTY – \$85
TUESDAY, OCTOBER 4
6:00 – 9:00 PM

Chef Tony Andrady will impress with this stylish menu featuring ingredients that celebrate the season. On the menu: East African Chicken Coconut Curry Soup; Fig Wheat Berry Kale Salad topped with Stilton Cheese; Bay of Fundy Salmon Fillet in Lattice Pastry Crust stuffed with Spinach, Parmigiano and Mascarpone on Lobster Vermouth Stew; and Bosc Pear Streusel Cheesecake with Maple Syrup Cream.

Full-meal class

JEFFREY MARSHALL: COOKING WITH CALVADOS – \$60

THURSDAY, OCTOBER 13
6:00 – 8:00 PM

Jeffrey Marshall, Executive Chef of George Weston Limited, cooks with Calvados, adding flavour and depth to create this comforting autumn meal. On the menu: Onion Soup with Apple Brandy and Sherry; Medallions of Pork Tenderloin with Calvados, Oven-Roasted Shallots, Ricotta Gnocchi and French Green Beans; and Brown Sugar Crème Caramel with Spiced Calvados Caramel Sauce.

MATHEW SUTHERLAND: SEASONAL & STYLISH FARE – \$60
TUESDAY, OCTOBER 18
6:00 – 8:00 PM

Executive Chef Mathew Sutherland, of Latitude Food and Drink, Georgetown, prepares a stylish meal featuring seasonal ingredients that celebrate local flavours. On the menu: Sun Choke Soup with Prosciutto, Truffle Oil and Sun Choke Chips; Port-soaked Smoked Breast of Duck with Potato, Rapini and Duck Confit Hash; and Almond and Fennel Cake with Whipped Cream and Warm Brandy Pear Compôte. Plus, one lucky registrant will receive a \$50 gift certificate to Latitude Food and Drink.

Featured chef

MATTHEW KENNEDY ENTERTAINS WITH BRUNCH – \$60

SATURDAY, OCTOBER 22
11:00 AM – 1:00 PM

Chef Matthew Kennedy of Kennedy Catering shares his knowledge in creating an elegant and delicious brunch menu that will leave you feeling confident to host your own brunch for friends and family. On the menu: Perfect Poached Eggs; Buttermilk Biscuits; Hollandaise; Potato Rosti; House-Cured Salmon Gravlax and Crème Fraîche; and Mascarpone-stuffed French Toast with Caramelized Bananas and Rum Syrup.

LCBO SUMMERHILL

SMITA & SANJEEV CHANDRA: CURRY CAFE – \$60

TUESDAY, OCTOBER 25

6:00 – 8:00 PM

Cookbook authors and food historians Smita and Sanjeev Chandra invite you on a discovery of curry in coffeehouses around the globe. On the menu: Turkish “Cigars” of Phyllo Pastry stuffed with Feta and served with Mango Chutney; Japanese Chicken Curry over Rice; Balti Lamb Curry with Seared Vegetables served with Naan; and Cardamom Espresso Brownies.

TERRONI: DINNER IN TUSCANY – \$60 TUESDAY, NOVEMBER 1

6:00 – 8:00 PM

Giovanna Alonzi, Executive Chef of Terroni Restaurant, Toronto, indulges with premium ingredients, simple, sophisticated technique, and this spectacular Tuscan menu. On the menu: Ribollita (traditional kale, bean and bread soup); Cinghiale Stufato (beef cheeks braised in San Givese); and Torta della Nonna (lemon, ricotta and pine nut tart).

BRENDA KWONG HING: HANDS-ON COUPLES COOK TOGETHER – \$75

FRIDAY, NOVEMBER 4

6:00 – 8:30 PM

Date night takes a twist. Join Chef Brenda Kwong Hing while she guides you and your partner on a fun adventure to create these sumptuous dishes. On the menu: Corn Cakes with Smoked Salmon and Chipotle Cream; Seared Scallops with Saffron-Fennel Purée; Spanish Tortilla with Chorizo and Sweet Potato; and Beef Skewers with Sweet and Spicy Mango Sauce.

Hands-on class

JO LUSTED: AUTUMN DECADENCE DONE LIGHT – \$60

TUESDAY, NOVEMBER 8

6:00 – 8:00 PM

Chef Jo Lusted shows how you can prepare decadent, delicious and healthy food for family and friends. On the menu: Sweet Potato Macaroni and Cheese; Dish Do-Over Fried Chicken with Harissa Aioli; Kale and Brussels Sprout Casear Salad with Greek Yogurt Dressing; and Beetroot Chocolate Cake with Lime Ganache, Pistachios and Olive Oil.

MAD FOR MUSHROOMS – \$60 TUESDAY, NOVEMBER 15

6:00 – 8:00 PM

Warm up this fall with earthy mushrooms. Culinary instructor MaryCatherine Anderson of MC_Cooks pairs this lush ingredient with herbs, cheeses, vegetables, meats and grains and brings out remarkable sensations. On the menu: Assorted Mushroom Crostini with Fontina and Pancetta; Cremini and Shallot Mushroom Soup Shooters; Mushroom and Thyme Phyllo Triangles; Grilled Chicken with Portobello and King Oyster Mushrooms served with Truffled Shiitake and Asparagus Risotto; and Chocolate Ganache Truffles made with Tea-infused Cream.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

PURDY’S HANDS-ON HOLIDAY TRUFFLES – \$75

TUESDAY, NOVEMBER 22

6:00 – 8:30 PM

Master Chocolate Connoisseur Peter Blanchet, from Purdy’s Chocolatier, will guide you through a chocolate-drenched tasting/pairing journey for the senses. Learn all about the best cocoa, and how to correctly temper chocolate and make truffles in the traditional Parisian style. Choose your liqueurs and flavours, and then learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts amongst your friends and family.

Hands-on class

PAULA BAMBRICK: HANDS-ON HOLIDAY TREATS – \$75

TUESDAY, NOVEMBER 29

6:00 – 8:30 PM

Join Pastry Chef Paula Bambrick in baking an assortment of delectable holiday treats that you can take home for family and friends. On the menu: Chocolate Ginger Slices; Vanilla Bean Puffs; Raspberry Hazelnut Pinwheels; Triple Ginger Crackles; Pistachio Mexican Wedding Cakes; Toffee Squares; Chocolate Hazelnut Spread; Sweet and Spicy Mustard Asian Pesto; Chocolate Cherry Pretzel Clusters; Spiced Cheese Logs; and Blueberry Apple Preserves.

Hands-on class

Spotlight

Mathew Sutherland

Mathew Sutherland, Executive Chef of Latitude Food and Drink, Georgetown, has had a passion for cooking for as long as he can remember. Having cooked professionally for over 30 years, he loves sharing his enthusiasm and wealth of knowledge through teaching, mentoring and daily interactions with people who share this passion.

Sutherland’s repertoire is wide, but his focus is always on allowing fresh, quality ingredients (often farm to table) to speak for themselves. He loves to travel, and has been influenced by the purposeful exploration of culinary destinations, absorbing his experiences and incorporating them into his own vision.



Chef Mathew Sutherland

f.y.i.

What would people be surprised to find in your kitchen?

A large mortar and pestle that I use every day to grind my coffee by hand.

Which kitchen item couldn’t you live without?

A good 10-inch French knife and solid chopping board to use it on.

What is your favourite guilty pleasure?

Frozen butter tarts.

What is the most unusual thing you’ve ever eaten?

Vietnamese half hatched duck eggs.

What type of food has influenced you the most?

Cheese.

meet him...

LCBO BAYVIEW VILLAGE

NOVEMBER 3

LCBO MILLCROFT CENTRE

SEPTEMBER 27

LCBO SUMMERHILL

OCTOBER 18



Life & Style

Our autumn events offer something for every taste, from cool yogurt drinks and local artisanal honey to ooey-gooey fondues and beers crafted here at home. Don't miss out – register today.

MILLCROFT CENTRE

**COOL & REFRESHING
INDIAN LASSI – \$40**

**MONDAY, SEPTEMBER 12
6:30 – 8:30 PM**

Join Chef Jasjit for an amazing class on cool Indian yogurt drinks which you can enjoy all year-round, including Plain Lassi, Sweet, Salty and Flavoured Mango Lassi with dollop of Fresh White Butter (a speciality of Punjab) and dairy-free, vegan options. Light snacks traditionally served with Lassi will be on offer along with cocktails designed to complement Lassi flavours.

**EXPLORING THE TERROIR OF
ONTARIO HONEY – \$35**

**MONDAY, OCTOBER 3
6:30 – 8:30 PM**

Terroir describes the unique qualities imparted to a food by the environment in which it is produced. The flavour and texture of artisanal honey is a snapshot of what was in bloom in a given area at a given time. Join beekeeper and honey connoisseur Natalie Ann Comeau for a guided honey tasting flight and learn how to combine honey with food and mix it into cocktails.

**RACLETTE & FONDUE: MELTY
GOODNESS – \$45**

**MONDAY, NOVEMBER 14
6:30 – 8:30 PM**

Fall and winter are great times for these ooey-gooey favourites. Most people are familiar with fondue but tonight we kick it up a notch with raclette. Join Debbie Levy, cheese expert from Dairy Farmers of Canada, as we melt some cheese and discover the perfect pairings selected by an expert Product Consultant.

all you need is cheese.ca

LCBO SUMMERHILL

**ONTARIO'S BEST IN BEER – \$40
THURSDAY, OCTOBER 20
6:30 – 8:00 PM**

Join Robin LeBlanc and Jordan St. John, renowned beer writers and authors of the Ontario Craft Beer Guide, as they take you through a tasting of some of the best beers Ontario has to offer. Expect long-time popular favourites, understated and hidden gems, tips for tasting and a celebration of the amazing brewing talent coming out of our province today.

let's keep in touch!

If you wish to receive Taste & Experience, The LCBO's Guide to Hands-on Learning, are moving, or wish to be removed from our mailing list, please email us at speialevents@lcbo.com.

If you have a comment, suggestion or concern, please contact [helloLCBO](mailto:helloLCBO@lcbo.com) at www.helloLCBO.com or call us toll-free at 1-800-668-5226 or 416-365-5900



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HOW TO REGISTER

To avoid disappointment, please register early! To purchase your tickets, please call or visit the Customer Service Desk at the desired location. Payment must be received in person prior to the class date. Spaces are limited.

We reserve the right to cancel or postpone classes (in which case, participants will be notified and fully reimbursed or offered a credit). A refund or transfer is available up to five days before class(es) begin. No refunds or transfers for missed class(es). Participants must be 19 years of age or older.

Please note: Events are subject to change as are advertised recipes. Call the store in advance for confirmation.

In accordance with Alcohol and Gaming Commission guidelines, beverage alcohol samples are offered in limited quantities. Customers will receive one sample only of each product. Seats in classes cannot be reserved, nor can we ask class participants to relinquish or change their seats to accommodate groups. We suggest you arrive early to ensure your group is seated together. Full-meal classes feature full portions of the recipes prepared. Events are subject to change as are advertised recipes. Call the store in advance for confirmation.

Aroma is an important component of all beverage alcohol tastings. We recommend attendees refrain from wearing perfume, cologne or other scented products.

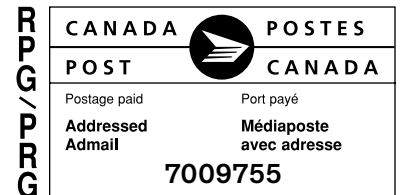
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

lcbo.com/learn

LCBO

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