

The Independent Sales Association Presents

PMC Cooks - January 25th – 27th

Suite 114 – Noon to One

Back by popular demand, reserve your spot today for a fun, fabulous cooking class with wine pairing and tasting experience complete with a delicious lunch!

Take away recipes, cooking techniques as well as display and event ideas.

A fabulous lunch and cooking experience all for only \$10.00.

Space is limited.

Please contact the Pacific Market Center to purchase your tickets.

(Cash or Checks Please –Credit Cards Not Excepted)

Thursday, January 26th & Friday, January 27th



Gary L. Fuller, CCE CEC AAC

Gary is co-owner of Seattle Seasonings LLC a Puget Sound based Gourmet Spice Company. He is a Certified Culinary Educator & Executive Chef and a member of the Academy of Chefs with the American Culinary Federation. He was the Washington State Chef of the Year in 2008 and received the American Culinary Federation leadership Award the "Cutting Edge" in 2010. Currently he is the ACF Washington State Chefs Association Chairman of the Board. He is a Retired Program manager and culinary arts instructor at West Sound Technical Skills Center. He was the owner/chef of The Clambake Restaurant, a popular Seafood Restaurant, and The Original Steak & Oyster Restaurant at Gold Mountain Golf Course in Port Orchard, Washington.

Focaccia with Seattle Seasoning Salt

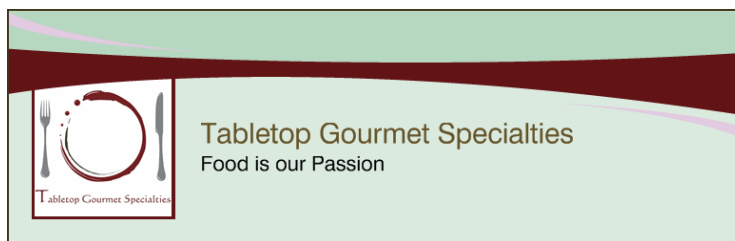
Entree

Trio of Salmon Medallions Seasoned with Salmon Chimise', Japanese 7 Spice and Jump'em Jamaican Jerk on a bed of Caesar Salad with Smoked Italianno de Capri Tomatoes & Roasted Alderwood Smoked Red Potatoes.

Dessert

Oaxaca Mole' Merlot Chocolate Cake
Chocolate Truffle with Southwest Sedona

Saturday, January 28th



"Discovering the World of Salt" with Peg Cutting

Peg has spent the majority of her career in retail having managed retail stores for several large corporations such as Eddie Bauer and Starbucks. She began cooking at a very young age and was trained in Classic French techniques by her Grandmother starting when she was just 3 yrs. old. Peg began catering over 20 years ago and in fact, catered her own wedding. She has also owned several small businesses through the years and has acted as a retail consultant in merchandising and customer care. When Peg's children went off to college it just seemed the right time to merge all of her passions and open a retail store, The Tabletop Shoppe, as well as expand her catering business and cooking classes. The classes have been very well received and have become one of Peg's favorite aspects of doing business! She loves seeing the enthusiasm as guests discover new foods and uncover many hidden culinary skills! Developing this class "Discovering the World of Salt" was all about new ideas and fresh techniques!

Entree

Salt Crusted Fish
Smoked Salt Cracked Potatoes

Dessert

Chocolate Molten Lava Cakes