

# *Be inspired* for your holiday celebration meals

Recipes, cooking methods, tips and inspirations... and free samplings!!

## *Knowlton Boutique* 40, center road, Knowlton QC J0E 1V0 (450) 242-3825 ext 221

- December 10th (Saturday) Chef Jo-Any Rancourt (L'Escouade Culinaire)  
11am to 5pm How to prepare simple appetizers that will impress your guests
- December 11th (Sunday) Chef Jo-Any Rancourt (L'Escouade Culinaire)  
11am to 4pm How to prepare, cook and preserve duck legs
- December 17th (Saturday) Joanne DeGuire, a duck passionate  
11am to 5pm How to successfully cook a whole duck... a WOW but simple recipe!
- December 23rd (Friday) Chef Vincent Le Dorze Cloutier (Deux Caribous traiteur)  
11am to 5pm How to make a foie gras terrine and hors d'oeuvre recipes
- December 30th (Friday) Chef Vincent Le Dorze Cloutier (Deux Caribous traiteur)  
11am to 5pm How to make a foie gras terrine and hors d'oeuvre recipes

## *Jean-Talon Boutique* 176, Jean-Talon Street East, Montreal QC H2R 1S7 (514) 286-1286

- December 9th (Friday) Chef Jo-Any Rancourt (L'Escouade Culinaire)  
11am to 5pm Add an Asian touch to your holiday menu!
- December 10th (Saturday) Chef Domenico Forte  
11am to 5pm 3 simple appetizers to prepare that will impress your guests
- December 16th (Friday) Chef Jo-Any Rancourt (L'Escouade Culinaire)  
11am to 5pm Simple appetizers to prepare for your holiday menu
- December 17th (Saturday) Chef Domenico Forte  
11am to 5pm How to successfully cook a whole duck ... a WOW but simple recipe!
- December 23rd (Friday) Chef Domenico Forte  
11am to 5pm Tips and tricks about foie gras

