

Youth Interactive Cooking 'Camp' at The Elkridge Furnace Inn

We are looking forward to your student(s) joining us!

We will be offering two (2) different weeks of full day camps this summer.

The first being the week of **Monday, July 29th through Friday August 2nd, 2019**, with a reception on Saturday August 3rd, from 10:30am to 12:00pm.

The second being the week of **Monday, August 5th through Friday August 9th, 2019**, with a reception on Saturday August 10th from 10:30am to 12:00pm.

The classes will begin promptly at 9:00am and end at 4:30pm.

The cost for the full day camp is \$750, inclusive of tax and all materials. A \$100 non-refundable deposit per student is required for registration with the remaining balance due on or before the first day of class

(once the name has been added to the registration list the non-refundable deposit must be received within two weeks).

The receptions are a way for the students to showcase what they have learned. Guests will enjoy a selection of hors d'oeuvres and desserts that have been prepared by the students. Students may invite as many of their family members and friends as they wish. Guests will enjoy a selection of hors d'oeuvres and desserts that have been prepared by the students. Reservations are required for the reception. With one adult guest allowed for the reception without charge, for additional guests the price per guest is \$15 and attendance is restricted to the participants and their invited guests only.

Please ensure that your student is wearing comfortable clothing (see the permission form for requirements). We have enclosed a parental/guardian permission form. The completed form must be mailed in/dropped off (5745 Furnace Avenue, Elkridge, MD 21075) or be brought with the student the first day of the class and must be completed by the parent or legal guardian prior to the student attending. If the student does not have a completed permission form, they will not be able to participate in any of the hands on activities of the classes until the permission form is received. They will be permitted to watch and sample foods prepared during the class(es). Class fees will not be refunded if a student is not able to fully participate due to an incomplete or missing permission form. Each day the students will learn how to prepare a different French-style breakfast, after the students have had an opportunity to eat this breakfast they will begin the day's instruction. During the week they will be learning about healthy eating and cooking options centered on a 'garden-to-table' approach to food preparation. We believe that understanding where food comes from and its impact on our environment is important. We hope to spend at least one hour per day in our newly expanded on-site organic gardens and greenhouses to assist in the teaching of these principles.

Day 1: Basic Knife Skills and Elements of Sauté

Day 2: Preparing Handmade Pasta and Pan Sauces

Day 3: Healthy Garden to Table Cooking and Soups

Day 4: Explore Pastry Arts

Day 5: Creating a Variety of Hors D'oeuvres and Displays

Students may participate in some or all of the following activities: preparation of ingredients utilizing sharp equipment (mandolins, peelers, knives, etc.) and cooking of food products by means of a gas burner. For the safety of all students we expect that they will follow instructions as given by Chef Wecker, the Manager on Duty, and any adult assistant(s) that may be present. The age requirement on this class has been set at 11 – 16 years of age.

We expect that all students will behave in a mature and responsible manner. We reserve the right to remove any unruly or disruptive student(s) from the class without refund. In addition, we reserve the right to restrict hands on activities of those students who do not follow instructions or otherwise put themselves or other students at risk. Adults are welcome to stay if they wish; we will provide a comfortable place for you in the library.

The dining room will open at 11:30am Tuesdays through Fridays, should you wish to have lunch with us while your student is in class. It is important that we be able to reach a parent or guardian in case of an emergency or other incident. We will require a phone number we may reach you at during the class if you do not stay on the property.

We believe this will be a positively memorable experience for each student! If you have any questions/comments/concerns please do not hesitate to contact us at 410.379.9336. We are looking forward to seeing your students!

Sincerely,

Chef Daniel Wecker

Executive Chef and Owner
The Elkridge Furnace Inn

