



AGA COURSES 2010

at Eckington Manor Cookery School

<p>HANDS ON AGA - 1 Day</p> <p>A one day course designed for existing or new owners. Hands-on and practical, you will learn how to make the most of your AGA. <i>Cost: £175 per person, 9.30am – 4.00pm</i> (includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine plus some of the food that you have cooked on the course)</p>	<p>Thurs 4th February 2010 Fri 19th March 2010 Wednesday 21st April 2010 Wednesday 22nd September 2010 <i>November & December dates - TBC</i></p>
<p>ESSENTIAL AGA COOKERY COURSE – 2 Days</p> <p>A comprehensive two day course designed for existing owners. Hands-on and practical, you will learn how to make the most of your AGA. <i>Cost: £350.00 per person, 2 days, 9.30am – 4.00pm</i> (includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine and a goody bag with some of the food that you have cooked on the course)</p>	<p>Wed 24th & Thurs 25th February 2010 Thurs 20th & Friday 21st May 2010 Sat 18th & Sun 19th September 2010 Fri 15th & Sat 16th October 2010 <i>Early December date - TBC</i></p>
<p>COMPLETE AGA COOKERY COURSE – 3 Days</p> <p>Whether you are an existing owner or thinking about buying an Aga, come and perfect your AGA cooking skills, the aim of this three day course is to give you all the skills and guidance to get the most out of your Aga from basic to professional cooking. <i>Cost: £525.00 per person 3 days</i> (includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine and a goody bag with some of the food that you have cooked on the course)</p>	<p>Fri 19th – Sun 21st November 2010</p>
<p>EASY AGA ENTERTAINING</p> <p>A fun one day hands on AGA course for existing owners who are keen to create new impressive but simple dishes without the fuss when entertaining friends and family. <i>Cost: £175 per person, 9.30am – 4.00pm</i> (includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine plus some of the food that you have cooked on the course)</p>	<p>Thurs 22nd April 2010 Sat 12th June 2010 Sept 2010 - TBC <i>Late November/Early December - Easy festive entertaining</i></p>
<p>AGA CAKES & BAKES</p> <p>A fun one day hands on AGA course for existing owners who are keen to perfect their cake and baking skills. Hands-on and practical, you will learn how to get the most from your Aga for baking. <i>Cost: £175 per person, 9.30am – 4.00pm</i> (includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine plus some of the food that you have cooked on the course)</p>	<p>Thursday 11th February 2010 September 2010 - TBC November 2010 - TBC</p>

- Unique state of the art classroom with individual kitchens
 - 5 Aga's and a Rayburn Oven
- Luxury 5 star gold award guest accommodation available from £65.00 per room per night
- *As appeared on BBC1's The Apprentice – April 2008*

Enquiries, bookings & gift vouchers, Call 01386 751600