

WILLIAMS-SONOMA

Culinary Events

NOVEMBER 2014 Technique Classes

Our Technique Classes are complimentary and held at your local Williams-Sonoma store. Class sizes are limited, reserving your spot is recommended. For specific times and more details, please see an associate.



America's Ultimate Thanksgiving

SUNDAY, NOVEMBER 2 &
MONDAY, NOVEMBER 3

Want to host the ultimate Thanksgiving feast? This is the class for you! We'll offer tips and techniques for planning and preparing an impressive meal. You'll also discover some smart shortcuts—our Thanksgiving foods will streamline prep on the big day without sacrificing flavor. Our ultimate Thanksgiving menu features a host of classic and modern dishes, including gluten-free sides. These delicious recipes are sure to satisfy everyone at the table.



Turkey Made Easy

SUNDAY, NOVEMBER 9 &
MONDAY, NOVEMBER 10

Whether it's your first turkey or your twentieth, this class will teach you what you need to know to prepare a delicious, moist turkey on Thanksgiving day. From brining to using flavorful rubs, from knowing when your turkey is done to carving the turkey for a beautiful presentation, this class will be your guide. We'll also cover how to deep fry your turkey—a classic Southern technique.



Perfect Sides

SUNDAY, NOVEMBER 16 &
MONDAY, NOVEMBER 17

While the turkey is the star, Thanksgiving isn't complete without a bountiful table of side dishes, everything from the classics to inventive new vegetable dishes. We'll cover make-ahead ideas and vegetarian dishes hearty enough to be enjoyed as a main dish. Join us and learn our favorites for this holiday.



Thanksgiving Desserts

SUNDAY, NOVEMBER 23 &
MONDAY, NOVEMBER 24

No matter how much we feast, there's always room for dessert on Thanksgiving. Sweet slices of pumpkin and pecan pie are classics, but we'll also cover some delicious alternatives such as pumpkin cheesecake. This class will ensure your Thanksgiving ends on a sweet note.



Junior Chef

Just in time for Thanksgiving, we've created our new Thanksgiving Helper Series designed especially for our Junior Chefs! We'll get your Junior Chef ready to help prepare one of the most important meals of the year – Thanksgiving Dinner!

Thanksgiving Helper – Soup Please!

SATURDAY, NOVEMBER 1 AT 10AM

Be in charge of Thanksgiving dinner's first course – delicious Butternut Squash Soup with Crispy Herb Croutons. We'll teach you how to make it step by step, as well as tell you all about winter squashes. Suitable for ages 9–13.

Thanksgiving Helper – Mashed Potatoes

SATURDAY, NOVEMBER 8 AT 10AM

Did you know that different types of potatoes can make mashed potatoes either creamy or gummy? Join us and learn the secrets to making delicious creamy mashed potatoes. Suitable for ages 9–13.

Thanksgiving Helper – Decorating Pies

SATURDAY, NOVEMBER 15 AT 10AM

Learn how to make a lattice top or decorate the top of mom's Thanksgiving pie with beautiful cutouts, sugar crystals and other finishing touches. Suitable for ages 5–13.

This Month at Your Local Williams-Sonoma Store



Thanksgiving Knife Sharpening Event SATURDAY, NOVEMBER 1ST FROM 12-2PM

Before the turkey comes out of the oven, guarantee the best performance from your carving knife by keeping it in top condition. We invite you to bring in your knives and our cutlery experts will be happy to sharpen and hone them for you using our precision professional equipment. (First knife is free, \$5 for each additional knife.)



Taste of Thanksgiving NOVEMBER 8TH, 15TH & 22ND

Join us as we prepare all of our Thanksgiving favorites, including our classic Willie Bird Turkey, side dishes, desserts & more! Learn helpful short cuts and get your own copy of our Thanksgiving Brochure!



Cookbook Club

Cook your way through some of our very favorite cookbooks with our Cookbook Club Classes. Learn how to prepare and enjoy several dishes from one of our most popular cookbooks, which you will then get to take home with you!



November Cookbook Club

Ina Garten's Make It Ahead

WEDNESDAY, NOVEMBER 12

(Fee: \$75 per person includes cooking class, cookbook and 10% discount after the class)

Whether you're hosting a lavish special occasion or just trying to whip up dinner on a hectic weeknight, Ina Garten makes it easier. For the first time, the Food Network's Barefoot Contessa answers the number-one question she receives from cooks: "Can I make it ahead?" Join us as our culinary specialist prepares new, make it ahead recipes from beloved culinary icon Ina Garten.