

Why Share in a Cooking Lesson and Improve How You Cook?

- ✓ *Preparing a great meal with your family can be an amazing occasion, building lasting memories.*
- ✓ *Cooking for a loved one can be a wonderful way to say, "You are someone very special."*
- ✓ *Preparing your own meals can save your money and the time spent "Out."*

While an average dinner out, feeding four (sorry no alcoholic drinks included) typically costs about \$46.00 . . .

The same price will buy of a bag of groceries providing an entire day's meals for that same family . . . not to mention a few leftovers.

- ✓ *Cooking controls what you eat, which can lead to weight loss, increased energy and a healthy, happy life.*

Sodium in Commercial Fried Chicken
- Greater than 1000 mg

Sodium in Home Made Fried Chicken
- Less than 200 mg

503-421-2688
www.OneBrownEgg.com

**Fun, Professional In-Home
Culinary Instruction**

"Give a man a fish; feed him for a day.
Teach a man to fish; feed him for a lifetime."
- Lao Tzu, 5th Century BC

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**ONE
BROWNTM
EGG**

**Fun, Professional In-Home
Culinary Instruction**

Using the same techniques
learned while training at
The Culinary Institute of America,
One Brown Egg delivers you personal,
professional cooking instruction in the
comforts of your own home.

We look forward to hearing from you!

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Why Do "In Home" Lessons Work So Well?

Over the years, students would return to our studio and remark, "I loved the classes, but it just wasn't the same when I tried it at home."

In-Home lessons work so well because care is taken to use as many of your own tools as we can ... In this way, you are familiar with everything it takes to revisit the new skill you now discovered.

You may suddenly notice you just happen to live in one of our town's best restaurants!

Our Menu - Skill Based

All items are designed for groups limited to 1-4 participants, available in Portland Metro.

If you wish to host a larger number of guests, please let us know and we can help make arrangements for you.

Basic Knife Skills, 2-4 hours

This class is of our customer's favorites. Learn a wonderful set of skills that can last a lifetime as we create wonderful soups, salads and perhaps a pizza party. A great class for everyone including old home pros, younger audiences, those who are just beginning to discover their Inner Chef and those who may be living away from home soon; on the doorstep of new adventures.

\$159.00 (1-2 participants) - 195.00 (3-4 participants)

The Perfect Sauté, Braise or Poaching Skills Class, 3-4 hours

The absolute essential skills for a lifetime of memories ... and not to mention, great food! Work with our team in creating a splendid dinner for you and your guests. A hands-on experience which will be designed around menu items which you can choose ... whether Italian Risottos, Ossobuco, Sea Foods, Pastas or other items of your interest, a menu will be designed just for you!

\$249.00 (1-2 participants) - 295.00 (3-4 participants)

A hands-on culinary experience,
fun and interactive;
customized to hone your own skills.

—
One Brown Egg will help you
discover your Inner Chef, focusing on lessons
that can last a lifetime.



Our Menu - Build Your Own Event!

Most items are designed for groups limited to 1-4 participants, available in Portland Metro.

If you wish to host a larger number of guests, please let us know and we can help make arrangements for you.

Do You Wish to Spend the Evening Touring Italy or France?

Are Wheat-Free and Other Such Special Needs on Your Mind?

Perhaps You Wish to Create Wonderful Dishes Found within Your Own Garden?

Let your imagination wander and let our team "plate" your dreams for you ... so to speak!

Please visit us at www.OneBrownEgg.com or call us at 503-421-2688 and we will design yours.

Other Popular Selections -

Not Just Eggs ... All About Breakfast, 3 -4 hours

The most important meal of the day ... Eggs, whole grain pancakes, quiches and more welcome you to a new day!

\$249.00 (1-2 participants)- 295.00 (3-4 participants)

Truffle Madness, 3-4 hours

Dipping your fingers in chocolate for an evening? Piles of assorted truffles will adorn your kitchen at end the night!

\$295.00 (Groups of 2-6 are welcome!)

Our Proprietor (Our Head Chef)-

Gary Duane, MPM

Culinary Institute of America '94 High Honor
New York / Denver / Aspen

Since 1994, Gary Duane and his team have been delivering fun, interactive lessons to families and their friends, creating wonderful memories.

Having served within luxury hotels and restaurants, Gary has been privileged to host Rock Stars, Heads of State and Celebrities ... yet he prefers working with people right next door. His professional approach, coupled with a passion for the art will bring an unforgettable culinary experience

... right to your own home.