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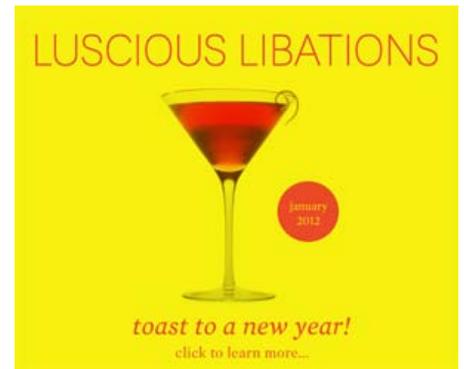
COUPLES KITCHEN MIXERS

Friday September 9th
11:00 am

Friday Harbor House ([event info](#))
130 West Street Friday Harbor, WA 98250 ([map](#))

(360) 378-8455

Cost: \$235
Category: [Eat+Drink](#)



About

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[Couples Kitchen Mixers at Friday Harbor House](#) featuring three culinary vacations organized around the theme, **Farm to Table Island Style**. Each two-night getaway includes a cooking class hosted by Chef Kyle, a special welcome amenity from The Bluff and lunch for two with wine featuring the ingredient or technique learned in class.

Farm to Table Island Style: learn how to make the most of seasonal offerings from local farmers markets during this produce-focused series. Chef Kyle shares his secrets to picking, cleaning, storing and cooking the freshest items available. Utilizing herbs from the on-site garden, including sage, thyme, tarragon, curry leaf and basil, students will learn the importance of working with just-picked produce and knowing local farmers and producers.

Guests are encouraged to attend one or all of the classes offered in the series.

The Series Include:

September 9-10, 2011:

- The **“Spring into Late Summer Salads”** class will have students whipping up light, yet filling, entrée salads bursting with seasonal delights such as heirloom tomatoes, pole beans, huckleberries, gooseberries, blackberries and raspberries. Discover easy tips on creating the perfect dressings and garnishes to highlight the fresh, seasonal ingredients discovered and discussed.

October 7-8, 2011:

- During **“Entertaining Autumn Cuisine,”** Chef Kyle teaches how to entertain with ingredients such as eggplant, chanterelle mushrooms, red torpedo onions and a variety of peppers such as sweet, banana and bell guaranteed to make guests swoon.

November 10-11, 2011



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[toddbishop](#) This week's Geek of the Week is U.S. chief information officer (and Seattleite) Steven VanRoekel. Q&A at CES: [bit.ly/zZITs9](#)
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- Celebrate **“A True Fall Harvest”** with a tutorial on the freshest harvest items from the islands and beyond, using ingredients such as hedgehog mushrooms, golden and red beets, Hubbard squash, leeks, kale and potatoes.

The culinary adventure begins on Friday evenings with a relaxing overnight stay, followed by a signature continental breakfast on Saturday morning. The kitchen gets mixing at 11:00 a.m. on Saturday when Chef Kyle introduces the recipes and begins the hands-on instruction. At 2 p.m. students will toast to their hard work with wine and a specially prepared lunch featuring the ingredient or technique learned in class.

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