

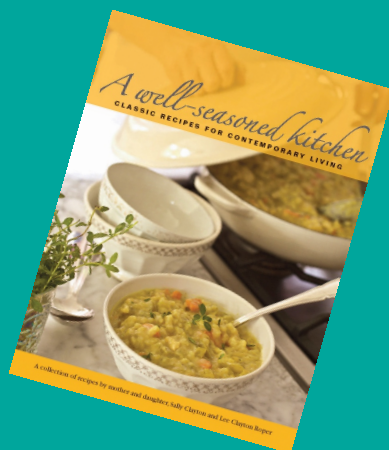
IN-HOME COOKING CLASSES

with Lee Clayton Roper, cookbook author, TV personality & renowned hostess



A Well-Seasoned Kitchen

Written by mother and daughter,
Sally Clayton and Lee Clayton Roper



A **gold medal-winning** treasury of delicious recipes, menus and tips that are ideal for everyday meals and equally impressive for entertaining

www.seasonedkitchen.com

Host a cooking class in your home!

Learn new cooking tips and techniques
in a fun, relaxed atmosphere with friends

Acquire new skills that will make cooking easier and more fun,
learn about party planning, add a turnkey entertaining menu
to your repertoire - all in the comfort of your home

What You Receive

- Cooking class conducted by Lee Clayton Roper, TV personality, renowned hostess and co-author of the gold medal winning cookbook *A Well-Seasoned Kitchen*
- Instruction for preparing a complete menu for a lunch, brunch, cocktail party or dinner
- Tips, techniques and recommendations for making cooking and entertaining stress-free and enjoyable
- Meal prepared during class is served to you and your guests
- Wine for you and your guests (during class and the meal)
- Written copies of prepared menu and corresponding recipes for you and your guests
- Everyone at the class will have the opportunity to purchase Lee's cookbook at 15% discount



**TO SIGN UP OR FOR MORE
INFORMATION, CONTACT:**

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A Well-Seasoned Kitchen

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How It Works

Together with Lee, you:

- Select party date
- Pick your meal - lunch, brunch, cocktails or dinner
- Determine desired cooking class format - demonstration only, hands-on, or combination
- Determine number of guests (based on kitchen and dining room size)
- Create your guest list - ladies only, men only or couples/mixed
- Finalize menu for cooking class and meal (Lee will provide suggestions)
- Finalize per person charge (host or hostess is complimentary)
- Create invitation for you to email to your friends

Praise for Lee's Cooking Class Parties:

"This is SO much more than a cooking class...Lee makes you feel like you're in the kitchen with her and her mom, learning tips, techniques and sharing memories of special times. It's a one-of-a-kind experience that is fun, festive and full of great information."

- *Liane Clasen, hostess*

"Thank you for a fun, confidence boosting class. As you were cooking, you mentioned a variety of helpful tips (which cookware to buy, best way to use herbs, etc.) and these tips are frequent companions with me in the kitchen. I have made the recipes numerous times since the class. My guests have been "wowed!" by the food, and they have marveled with the ease from which they appear from the kitchen!"

- *Cathy Fogler, attendee*

"How fun to join a lovely group of ladies, drink a little wine and learn to cook things I never thought I could cook. I was pleasantly surprised at how easy Lee's recipes are to follow and how elegant they are, without much effort! For me, the best part was watching the preparation and cooking process and learning tips to make things easier and faster in the kitchen."

- *Robyn Moore, attendee*

About Lee Clayton Roper

Lee was inspired by her mother Sally's love of cooking and entertaining, and, in fact, she held her first dinner party at the age of 16. Throughout the years, Lee has provided recipes, menu advice and cooking tips to friends seeking uncomplicated, delicious ideas for easy home entertaining. In 2009, she published *A Well-Seasoned Kitchen*, a cookbook she co-authored with her mother. The book has received rave reviews, and in May 2010 was awarded a gold medal from the Living Now Book Awards. Lee is frequently invited to conduct cooking demonstrations throughout Colorado, by local broadcast stations (Denver's Channels 2, 7, 9 and 31) and cable networks as well as at culinary events including A Taste of Colorado, Denver Food & Wine Classic and the Cherry Creek North Food & Wine Festival. She started teaching in-home cooking classes at the request of several of her cookbook fans.