



Canaan Culinary University – Mediterranean Food
July 24, 2010

Registration Form

Name: _____ Phone/Cell: _____

Address: _____ City: _____ State: _____ Zip: _____

Email Address: _____

• **Event Description:**

Learn to cook like a chef during this “themed” cooking class with our own Executive Chef, Nemat Odeh. Menu will include items such as Stuffed Squash, Stuffed Grape Leaves, Tabouleh Salad, Hummus Dip, Shish Kabobs, Couscous, Roasted Egg Plant, Shredded Phyllo Dough with sweet cheese and simple syrup. Wine included. Participants will receive a copy of all recipes. Class runs from 11 am to 2 pm. Class will be located under the pavilion. \$50.00 per person. Advanced reservations suggested. Minimum of 15 participants required for class to take place. Reservations: 304-866-4121 x2652 or return the Registration Form.

-\$50 per person **Number of Attendees** _____ **Amount Due: \$** _____

Please mail this completed form along with payment to:
Canaan Valley Resort, Attn: Eric Buchinger, HC 70, Box 330, Davis, WV 26260
Re: Canaan Culinary University
Phone: (304) 866-4121 ext. 2651 or email: buchingere@canaanresort.com

Please indicate method of payment: Enclosed Check _____ Credit Card _____

Credit card number: _____ Exp. Date: _____

Signature of card holder: _____