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## Gateway to hold two cooking related workshops

Want to know how to make the best apple or pumpkin pie? How about learn knife skills needed to be the best cook you can be?

Gateway Technical College will hold two culinary workshops in the Culinary Arts program demonstration room in the Lake Building on its Racine Campus, 1001 Lake Ave.

- Essential knife skills. Oct. 13 8:30 a.m. to 11 a.m., \$39. Gateway instructor Adam Larkin will lead participants through hands-on demonstrations of basic knife skills and fundamental cuts for vegetables, as well as some more advanced techniques. Larkin will also show how to properly select, handle and sharpen a knife.
- How to make a basic pie crust and fruit pie. Nov. 10, 8 a.m. to 11 a.m., \$39. Gateway instructor Susanna Elrod will show participants how to make a pumpkin or apple pie from scratch, from making a light, flaky crust to choosing and using the proper fruit for a great-tasting pie. Included are a 9-inch pie pan, all ingredients, supplies, recipes and a whole pie to take home.

To register, go to training gtc.edu, or call (800) 247-7122, Ext. 7500.

Gateway Technical College collaborates with communities in Kenosha, Racine and Walworth counties to ensure economic growth and viability by providing education, training, leadership and technological resources to meet the changing needs of students, employers and communities.

