

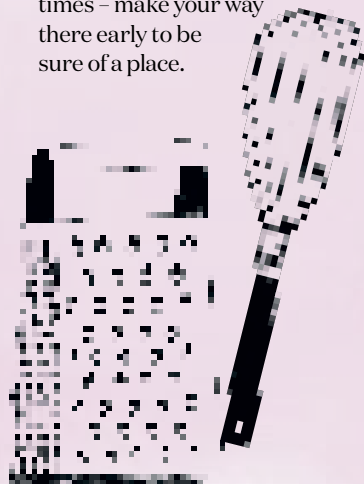


## Join a hands-on cookery or drinks masterclass

If you love to cook, don't miss your chance to take a free 30-minute class with chefs from the **Waitrose Cookery School**. You'll get to make prawn pad Thai or fresh cherry pavlova, and you'll be able to take away the results to enjoy. There are classes for kids, too, who can have a go at decorating biscuits or making fruit smoothies.

See right for times of classes. Places are limited so do **sign up early** at the appropriate Cookery School tent to secure yours. Adults' and children's classes are taking place in different venues - see map, p14.

Meanwhile, over in the **Beers, Wines and Spirits area**, there are free masterclasses on everything from English fizz, food and beer matching and making a perfect G&T. See right for times - make your way there early to be sure of a place.



	COOKERY SCHOOL CLASSES: CHILDREN	COOKERY SCHOOL CLASSES: ADULTS	DRINKS MASTERCLASSES
11am	Summer fruit smoothies		English wine with Peter Richards MW (Saturday: Wine tips with Kate Bedwell)
11.30		Prawn pad Thai	
12pm	Biscuit decorating		
12.30		Fresh cherry pavlova	Pernod Ricard's gin story
1pm	Summer fruit smoothies		
1.30		Prawn pad Thai	
2pm			There's A Beer For That
2.30	Biscuit decorating		
3pm		Fresh cherry pavlova	
3.30	Summer fruit smoothies		English sparkling wine with Peter Richards MW (Saturday: with Matt Dicks)
4pm		Prawn pad Thai	
4.30	Biscuit decorating		
5pm		Fresh cherry pavlova	Cider with Westons
5.30			
6pm			
6.30			The perfect gin and tonic with Fever-Tree