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### **PURCHASE - COOKING CLASSES**

CLASS # / NAME: \_\_\_\_\_  
CLASS DATE: \_\_\_\_\_  
NUMBER OF STUDENTS: \_\_\_\_\_  
TOTAL COST OF CLASS(ES): \_\_\_\_\_



**CLASS REGISTRATION FORM**  
*The class size at the school has a minimum of 3 and a maximum of 10 participants.*

**Print form, fill out and send by mail to:**  
621 Art Center Avenue  
New Smyrna Beach, Florida 32168

Make check or money order payable to:  
Edward P. Pankonin

To pay by credit card go online to:  
[www.simpleandfresh.net](http://www.simpleandfresh.net)

### **ALL REGULAR MODULAR CLASSES COST \$79. PER PERSON.**

- 1. Traditional Italian Bread - Focaccia pizza dough and pizza freeta.**  
Breads made the old world way; easy to create and better than the store bought stuff!
- 2. Traditional Classic Meat Sauce with brasola and meatballs.**  
Start from scratch and prepare our special slow cook meat sauce. Once done, try a dish of pasta with your special sauce.
- 3. Fresh Pasta -**  
Make our traditional home-made pasta. You prepare the dough and produce different shaped pasta. Once made, you will make 3 specialty sauces to try with your pasta.
- 4. Fresh Ravioli -**  
You will prepare the dough and make 3 different fillings then produce your own style of Ravioli.
- 5. Four Course Trattoria Dinner -**  
Preparation of a four course dinner from antipasto to desert. The main entree will vary between Italian favorites.
- 6. Special Italian Day!**  
A Day of Cooking - starting with a trip to the outdoor market to buy fresh vegetables than back to our Italian