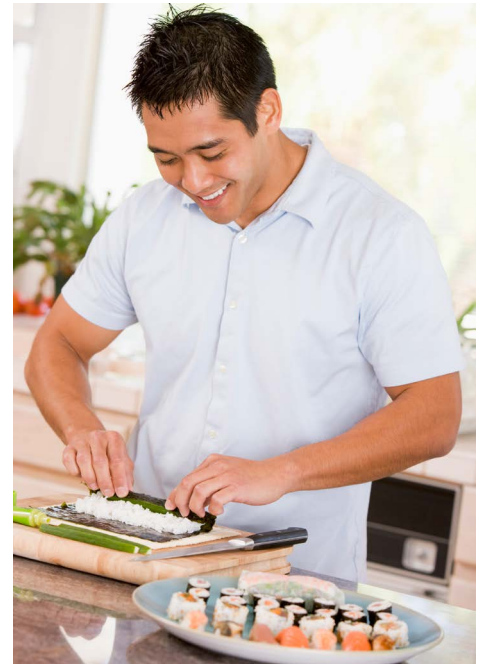


# The Spice of Life

## General Interest Courses

**NEW**  
**This Fall!**



*The best way to learn about what you love is to experience it. That's why we've created these fun, hands-on courses - from Home Canning to Cake Decorating, and Gourmet Cooking to Wine Appreciation. So go ahead. Take a course, and discover your own 'Spice of Life'!*

### CANNING

Home Canning I: Fruits  
Home Canning II: Pickles and Sauces

### CLUBS AND NETWORKS

The Epicurious Cinema Club  
The Hesitant Gourmet Haute Cuisine Club

### CULINARY TRENDS

The Art of Charcuterie  
High Tea  
Introduction to Artisan Bread Creations  
Introduction to Molecular Cocktail Revolution  
Modern Trends in Canadian Cuisine  
Traditional Sushi Artistry

### EXPRESS YOURSELF!

The Art of Eyelash Extensions  
Special Effects Make-up Artistry



### DECORATING AND DESSERTS

Basic Cake Decorating Phase I  
Cake Decorating: Flowers & Cake Design Phase II  
Cake Decorating: Gum Paste & Fondant Phase III

### HEALTHY LIVING

Nutrition, Diet and Cooking Program  
Dine Like a Tudor  
My Dinner with Shakespeare

### TRAVEL AND CULTURE

Interactive Exploration of Art, Food, and Wine of Tuscany  
and Umbria  
Latin American Cuisine  
Wine Appreciation Club and Tour of Prince Edward County

### FOR THE KIDS!

Merlin's Kitchen: Food Based Science  
Experiments for Kids!

Contact Wes Wilkinson, 613-727-4723, ext. 5226,  
wilkinw@algonquincollege.com, or visit our website.