

Welcome

Friday, 18 November 2005

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DON'T WANT TO EAT OUT? - HIT THE KITCHEN WITH US!

When you are trying to save money in this down economic pressure, eating-in is probably one of the best option to help you in hard times. There were days when you had more money in your pocket, and eating out used to be fun and festivity. Those days are out and let's do the "in-thing" today by learning how to cook at home with one of the best cuisines around the world - Thai food!

If you have the love for Thai food and enjoy cooking, this is the site for you. We are here to help you to learn more about home cooking. Growing up in a family restaurant business and used to own a restaurant, Chef Jak learned from all the best chefs his family had to offer and his combining cooking experience. The best of it is that he has been teaching Thai cooking classes up and down around the East Coast since 2003.

Love to learn? Contact us for a private group hands-on classes in our place or yours. We will show you all the techniques you need to know about Asian home cooking.

Love to laugh? Have fun, drink wine, laugh, and talk. And, of course, sit down to enjoy the meal we've created together.

PRIVATE COOKING CLASSES ARE AVAILABLE

Come and join us for a fun hands-on cooking class from beginner to intermediate classes. Pick your own menu from your favourite dish or we build you a menu like Thai Spicy Salad (Yum), Tom Yum, Tom Kha, curry, or Pad Thai. The class will offer 3-4 courses meal with 2 dishes that you will learn how to cook with us.

COST: \$65 per person.

WHERE: Choice of your place or Earth Fare Supermarket - 10341 Moncreiffe Road Raleigh, North Carolina 27617

Reserve your class today or call Jak 919-413-3678.

ORDER YOUR SPICE OF LIFE COOKING BOOK SET WITH CD FOR ONLY \$19.99. Enjoy your Thai cooking companion for your kitchen collection. The Spice of Life, a beautiful, glossy full color book and CD Rom in presentation case, was compiled, designed, and produced entirely in Thailand. Spice of Life offers a double dose of information: the gorgeous, sumptuously illustrated cookbook starts with a delightful introductory section on Thailand's culture, regions,

and cuisines, then presents in clear, concise, paragraphs the myriad vegetables, meats, fishes, sauces, and spices that can be used to prepare Thai dishes. The recipes are arranged by category: appetizers, soups and curries, salads, main dishes, rice & noodles, sauces, desserts, and beverages. Each recipe comes with the original Thai name, a translation, list of ingredients, step-by-step instructions, and a "tip" to help you prepare the most delicious dish possible. See user reviews at Amazon.com. Julienne/Carving KNIFE FOR \$11.99 OR TOGETHER WITH THE BOOK SET FOR \$29.99. This is an All-purpose Julienne-knife combo. You can use this miracle knife to peel or julienne your favorite potato, carrot, apple or more. The side of this knife has a little plastic sharp lever for soft cutting like orange or use the bottom of the knife to deseed apple. For garnishing and fruit-crafting, turn around the blade holder and make a zig-zag cutting for your favorite fruits. Have this miracle knife for your kitchen and you will be pleased of how useful this knife can help you to look like a pro when it come to garnishing. This is a hard to find item in the US. We import directly from Thailand.