



Special points of interest:

- The New Kitchen
- Corporate Events
- Barbecuing for Blokes
- Personal Chef
- Cooking School
- Tactix Netball Team
- Updated Website

ANZ Netball Championship

Tactix Netball Team

Schedule of Games:

Saturday 10th May
2.30pm Away to
Southern Steel, Invercargill

Saturday 17th May
2.30pm Away to Pulse,
Manawatu

Saturday 24th May
2.30pm Home to Magic,
Westpac Arena

Monday 2nd June
7.00pm Away to
Mystics, Auckland

Sunday 8th June 1.00pm
Away to Thunderbirds,
Adelaide

Sunday 15th June
5.30pm Home to Pulse,
Westpac Arena

**Come along and see
the Tactix in the ANZ
Championship**

Blanche Divine Newsletter

Autumn 2008

Personal Chef - Catering - Cooking School

This is the first Blanche Divine Newsletter and we are really excited about bringing it to you. Every year we get more enthusiastic as our business grows.

Last year we built the **new commercial kitchen** and this was a major exercise. It is working amazingly well and is affectionately called 'the bunker' by my family, due in part to its sound proofing capability.

Every year our client base grows, as does the understanding of what our clients really want. This year has been no different and already we have been involved in some wonderful events including the Launch function for the **"Festival of Flowers"** which was held this year at the **COCA** gallery.

The 3rd Annual **BLANCHE DIVINE Barbecuing for Blokes** cooking class was held in February with a great bunch

of men. The continued support of our sponsors, in particular our Gold sponsor Monteith's and other sponsors, Nobilos, Peter Timbs Meats and 4 Seasons was invaluable.

Personal Chef Dinner Parties continue to feature high on the agenda of our work. We love designing menus for our clients and they feel confident and relaxed with the work we do. A highlight would have to be a recent kiwi themed party for one of our clients, including an impromptu song from the chef. (I will say no more)

The **Cooking School** is again open and we have already seen a keen interest in the classes.

Rangi Ruru remains our venue for this and I am pleased to carry on the great association with the school. The classes are held in the hospitality kitchen, mirrors and all.

We have great support for



these classes and as you will appreciate we try and accommodate different levels and interests in cooking. The process is about building confidence with food using French techniques.

Check out our Cooking Class schedule listed below.

Visit our updated website www.blanchedivine.co.nz

Cooking Class Schedule for 2008...

ITALIAN - 29 May

Life beyond pasta. **SOLD OUT**

FRENCH - 5 June

Learn how to make a citron tart and other French food.

MAKING THE MOST OF YOUR FREEZER, PANTRY & FRIDGE - 12 June

We make it easy. A set of recipes which we show you how to adapt. Plus look out for our new food labels.

SPANISH - 31 July

Rustic food that is wholesome and inviting in winter.

FUSION & HERBACEOUS - 11 September

Always a popular class. A sort of East meets West food fusion. Plus using fresh herbs to add flavour but not fat.

XMAS - 5 & 6 NOVEMBER

6th November is a repeat class. Christmas is coming!!

VISIT OUR WEBSITE FOR REGISTRATION FORMS
www.blanchedivine.co.nz