

EPWC CULINARY GROUP SUGGESTED NEW ACTIVITIES

1. Menu Planning and Food Presentation
2. Non alcoholic Martini Madness – 4 people bring ingredients for flavored martinis, i.e. pomegranate, lemon drop, cosmopolitan, chocolate, true martini, etc. Others volunteer to bring appetizers. Google : non alcoholic martinis for recipes, ideas
3. Five Ingredients or Less [main dishes or appetizers only] – dishes that only take five ingredients [oil, spices, salt and pepper not included in the five] - potluck
4. A Taste of Italy – bring your favorite Italian dish to this potluck luncheon
5. Grilling Boot Camp for Women –
6. Pick a Chef - cooking recipes from the icons, i.e., Julia Child, Jacques Pepin, Alice Waters, Thomas Keller, Ina Garten, etc.
7. Fab Food of the Sixties, Seventies or Eighties [Sixties Fruit Cocktail Cake, etc.], pick one era and go with it!
8. Oregon Grown – potluck , everyone brings a dish made with an ingredient grown in Oregon: cranberries, hazelnuts, crab, marionberries, salmon, wine, mushrooms, pears, apples etc. Discussion of paired Oregon wine options? Best for the fall season.
9. Pre-Fab Fabulous Food [ingredient s found pre-made at store, i.e., pizza dough, take out roasted chicken, shredded coleslaw, etc.]
10. GNO – Girls Night Out. Bring an appetizer and a favorite beverage to share!
11. Chocolate Obsession
12. Spanish Tapas
13. Single Demos
14. Cookie Exchange and Gadget Dud Exchange
15. Holiday Side Dishes – early November
16. Mom's Favorite Recipe(s)
17. From Your Garden
18. Just Desserts
19. Amuse bouche/palate cleansers
20. Flavors of the Orient

with thanks to Denise Marshall and Jean Triebel