



**JACKIE
CAMERON**
SCHOOL OF
FOOD & WINE

2024

Dates to Diarise

Date	Event
14th February	Valentine's Day Sharing Bowl Dinner
2nd March	Elba Kitchen Capers
19th April	Music with Nicky
12th May	Mother's Day Carvery
24th - 26th May	Find us at the Art in the Midlands at Harrington House
2nd - 4th August	Find us at Hilton Arts Festival
8th and 16th August	Boxes of Happiness - Pick up at the school
30th August and 6th September	Boxes of Happiness - Pick up at the school
20th September	Weber Event
13th and 27th September	Boxes of Happiness - Pick up at the school
4th and 11th October	Boxes of Happiness - Pick up at the school
19th and 26th October	High Tea

**For more details on the above events please email Ash @
admin@jackiecameron.co.za**



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2024 SUNDOWNERS

Starting in February 2024 we will showcase different wine estates throughout the year.

The students will pair tastings for the various cultivars presented.

This will be a relaxed, informal get-together of people who enjoy fine fare - and those who would like to gain an appreciation for this sociable activity.

So, on the way home from work, stop off for a sundowner of - a food-and-wine tasting with a difference.

Dates: See below.

Time: Starting 17h30 for 18h00 - we start promptly at 18h00.

Cost: R 290 per person (Incl VAT)

Bookings: e-mail admin@jackiecameron.co.za

Date	Wine Estate
7th February	Bon Courage
6th March	Glen Carlou
10th April	Boschendal
8th May	D'Aria
24th July	Fryer's Cove
14th August	Backsberg
11th September	Bellingham
9th October	Old Road Wine Co
27th November	Spier

2024 Dates to Diarise



As we welcome a new group of JC students, we are excited to share our events for 2024. Some old favourites returning such as our Monthly Sundowners, the Hilton Arts Festival - and towards the end of the year our Boxes of Happiness. Some new, exciting events include cooking demonstrations, Weber events and many more... Keep an eye on our social-media platforms for more details closer to the time of the event.

Other Events @

Jackie Cameron School of Food & Wine

Sundowners

Date	Event
14th February	Valentine's Day Sharing Dinner
2nd March	Elba Kitchen Demonstration
19th April	Music with Nicky
12th May	Mother's Day Carvery
24th - 26th May	Find us at the 'Art in the Midlands' at Harrington House
2nd - 4th August	Find us at 'Hilton Arts Festival'
8th and 16th August	Boxes of Happiness - Pick up at our school
30th August and 6th September	Boxes of Happiness - Pick up at our school
20th September	Weber Cooking Demonstration
13th and 27th September	Boxes of Happiness - Pick up at our school
4th and 11th October	Boxes of Happiness - Pick up at our school
19th and 26th October	High Tea, Final

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7th February	Bon Courage
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**Year end functions
starting in November
2024 - Book early to
secure your spot**



Valentines Day

Sharing Dinner on 14th February

Arrive at 18h00, head to your table – starter, main course and dessert already there for you to enjoy at leisure... Think Cheese and Charcuterie board, main course comprising Smoked-Salmon Puff tart and dessert that includes Berries, Cream and Lavender.

Cost: R350 per person.

ELBA Cooking Demonstration

2nd March

45-minute cooking presentation – with tastings – Jackie Cameron and Ramola

Makan

Time: 10h00 for 10h30

Cost: R150 per person

Mother's Day Carvery

Let us treat the mothers in your lives to a
flavourful carvery

12th May

Plated: Homemade soup of the day, served with artisanal bread.

Buffet: Homemade-Mayonnaise Potato Salad, and a country Salad.

Sous-vide Beef and sear-roasted Topside of Beef with Horseradish.

Yorkshire Pudding and Mustard Sauce.

Roast Gammon with Pineapple and Cherries.

Roasted Chicken with Stuffing.

Seasonal Vegetables, steamed Rice, roast Duck Fat Potatoes, Pan Sauce.

Pasta of the day.

Seasonal Fruit Salad.

Malva pudding with homemade Vanilla Crème Anglaise.

Chocolate Mousse.

Croquembouche – Berry and Rose filled Profiteroles / Choux Buns.

Time: 12:00

Cost: R420 per person, includes 10% gratuity

Music with Nicky

Join us for an evening of Music and Food
with Nicky Grieshaber

19th April

Staters: Afrikaans Pumpkin Fritters with Campfire Olives and Pesto

Boerie on a skewer with Mustard and Horseradish Creme

Bobotie, and Blatjang & Sour Cream Vetkoek

Main: Abba's Jambalaya – A Cajan Rice dish with 'Midlands' Chicken and Vegetable Rice

Dessert: Elvis Presley's Peanut Butter and Banana Sandwich with crispy Maple Bacon

Time:

Cost: R350 per person

Boxes of Happiness

Friday afternoons from 3pm starting in September

Each Box of Happiness is uniquely designed by the students with their personal touch and flair. There is an assortment of items in each box, and we change the contents every two weeks.

Cost: R180 per person

High Tea

19th & 26th October

Join us for the students' final Pastry Exam, and an afternoon of mouth-watering food and delectable bubbles.

Time: 15:00

Cost: R290 per person, includes a glass of Klien Zalze bubbles and cup of Terbodore coffee or tea.

