



Released on 2nd and 17th every month



【Venue】



Orangepage salon

A-PLACE Shimbashi 5F, 4-11-1 Shimbashi Minato-ku
Tokyo (3 minute walk from JR Line, Shimbashi station,
Karasumori exit)



Japanese Cooking Class “WASHOKU” by “Orangepage”, the best-selling Japanese Lifestyle Magazine

Japan's best selling magazine “Orangepage” will provide Japanese cooking class. For 31 years, Orangepage has been providing recipes to housewives who love home cooking and has strongly been supported. Seasonal recipes and recipes for various traditional events we provided are all easy to make at home. In this class, you will learn Japanese home cooking and tips for your cooking only Orangepage can provide. Furthermore, ingredients, traditional events related to the dishes and Japanese style arrangement of the food will also be taught. Join our class and experience Japanese food culture!

【Summary of the Course】

Seasonal Japanese Dish Course (course No. 03)
10,000 yen per person, per lesson (tax included)

10 lessons scheduled per year

■Time: 10:50 a.m. to around 1:20 p.m. (approximately 2.5 hours)

*Duration of the time may change depending on the class.

■Minimum number of class participants: 10

*Application may not be admitted when the number of applicants exceeds the set number.

■Language used: English

■Fee includes ingredients and recipes.

Aprons will be lent to the participants.

【Schedule】

October 19th (Wednesday)

November 30th (Wednesday), December 9th (Friday)

【Recipe Menu】

One Main Dish, Two Side Dishes, Rice and Miso Soup

*This basic menu may change depending on the set theme of the class.

- October - Theme: Japanese Autumn Dish

In this class, we will be cooking basic Japanese dishes using seasonal ingredients including rice in earthen pot and miso soup.

- November – Theme: Bento Box for Picnic

We will make Bento Box you can take for sports festival, picnic, etc.

- December – Theme: New Year Celebration

We will make simple Osechi, traditional Japanese New Year's food and place them in Jubako, a traditional tiered boxes. Every item of Osechi has a meaning. You will enjoy learning them as you cook.

【Information on whether the class will be held or not】

We will inform you if the class will be held or not 14 days before the scheduled date. Application available till 3 days before the class if it is held.

For cancellation, please contact us by email by 3 days before the class.

【Payment】

Payment is required at the class on the day. (only Japanese yen accepted)

【Contact information】

For more information, contact the address below. Following 5 information should be included in the email.

washoku@orangepage.co.jp

- (1) Course number you want to apply for: 03
- (2) Possible dates
- (3) Number of applicants
- (4) Names and ages of all applicants
- (5) Nationalities
- (6) Phone number and your email address reachable in Japan

