



**Become the “host or hostess with the mostest”
with our online ZOOM workshop
“HOLIDAY HOSTING HINTS”**



FRIDAY, NOVEMBER 18, 2022 AT 7:00 pm EST

Larry Storm, a professional butcher, will show you how to buy, prepare or debone your Holiday turkey, how to prepare prime rib or lamb and how to create spatchcock poultry.

Silva, owner of Vintner’s Cellar Niagara, will demonstrate how to create a tasty Charcuterie Board.

Vito and Ann Pirri will share amazing & tasty cookie ideas.

Katherine Reid, Winemaker at Joseph's Estate Wines, will suggest great wine pairings for all your festive gatherings!

**Make your holiday meals and parties extra special! Learn fun appetizers!
~ \$10 per person ~**

**To register: <https://bpwniagarafalls.com/register>
\$10 e-Transfers: meetings.bpwniagarafalls@gmail.com**

You will receive the zoom link an hour before the workshop begins.