



Kitchen class

A converted bakery in Deagon is currently the hottest place to hone your cooking skills with some top chefs, writes Wendy Hall

Ask **Prue Daly** about her food journey and she says: "My life is seafood." Turns out she grew up in Perth and spent a good part of her childhood with a line in the water. She remembers catching squid off the back of her grandfather's boat and family camping trips on the beach. When her grandfather died, Prue bought his fishing boat and still gets over to Perth two or three times a year to cast away for a while.

Meanwhile, **Neisha Cass** had learned all she knew about food from her grandparents and by the time she and Prue met in Queensland they had plenty to talk about . . . and that eventually led them into business together. The pair launched **Grass Tree Cooking School** two years ago in a 1920s bakery building at Deagon. They put their hearts into the project and even launched a cookbook of their recipes and stories.

They have secured a stable of brilliant instructors to run their classes, including such well-known chefs as **Javier Codina**, **Dominique Rizzo** and **Tony Ching**. The kitchen is equipped with domestic appliances and classes feature ingredients readily available so that people can easily recreate at home what they've made at the school. Upcoming classes include a Mexican session on Saturday, November 12, with participants making their own corn chips, guacamole, fish tacos and flat bread; and

Vietnamese on Saturday, December 3, when a menu of caramelised pork, rice paper wraps, pho and tofu stir-fry will be prepared. Both classes run from 2pm-5pm and are \$95 each. For those who really want to push along their culinary learning, there's a food tour to Bali in September. See grasstreekitchen.com.au

GRASS TREE COOKING SCHOOL
 119 Barclay St, Deagon, 0447 232 001,
grasstreekitchen.com.au

Food lovers Neisha Cass and Prue Daly run cooking classes from a 1920s bakery building at Deagon.

Picture: Adam Armstrong



FOOD
WITH
WENDY
HALL

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