

**Italian Food Artisans**  
**ONE DAY WORKSHOP**  
**REGISTRATION FORM**

Classes are Euro 175/person, exchange rates available at [www.oanda.com](http://www.oanda.com)  
Program includes the lesson (with printed recipes in English), lunch and wine.  
There is a 2 person minimum. Group prices available for groups of 10 or more.

*Please print legibly*

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ home(\_\_\_\_) office (\_\_\_\_) \_\_\_\_\_

Fax (\_\_\_\_) \_\_\_\_\_ email \_\_\_\_\_

Date of program: \_\_\_\_\_

_____ Italian Food Artisans	_____ The Farmers' Market/ Ribollita
_____ Fresh Pasta	_____ Pienza / Pecorino cheese
_____ Montalcino / Brunello	_____ Etruscan Chiusi
_____ Montepulciano/ Vino Nobile	
_____ OTHER: _____	

Names of additional attendees (use reverse side, if necessary):

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Special diet considerations: \_\_\_\_\_  
\_\_\_\_\_

Enclosed is my deposit of \_\_\_\_\_; check payable to **Culinary Arts, Intl.**  
Refunds with at least 60 days notice will be made, less \$25 handling fee.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Italian Food Artisans / Culinary Arts, Intl.**

27 W. Anapamu Street, #427, Santa Barbara, CA 93101

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In Italy: Tel (++39) 0578 798 370

[www.FoodArtisans.com](http://www.FoodArtisans.com)

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