

Young Astronaut Workshops

EXTRAORDINARY FOOD ADVENTURES FOR COOL KIDS AGED 7+
FEBRUARY HALF-TERM: 16-17TH FEB 2009, LONDON

BOOKING FORM

Apologies for the old technology, but you need to print this out and send it to us with a cheque attached to the address below.

If you book for more than one Young Astronaut, please fill in one form for each

Don't worry: no-one will be forced to eat any food that they really don't want to!

Please see booking terms and conditions below

Name of Young Astronaut	
Age	
Name of parent/carer	
Address	
Parent/carer's email	
Parent/carer's contact phone number	
Workshop date (16 th or 17 th Feb 2009)	
Session (12.00-14.30 or 15.30-18.00)	
Food allergies, intolerances or foods that participant should not eat	

The workshops will take place at:

Food Photography Studio,
1 Dallington St,
Clerkenwell, London EC1V 0BH

Nearest tube: Barbican, Angel or Old St

Parking: NCP 12 Farringdon Rd, London, EC1M 3JB

Contact email: workshops@thegastronaut.com

Gastronaut, Gastronuts & Stefan: www.thegastronaut.com

Gastronuts phone: 07507 524 555

Sessions are £59 each. Please attach a cheque made payable to

Crossplatform TV

Please print out completed forms, attach cheque and **send to:**

Gastronaut Workshops, 43 Petherton Rd, London N5 2QX

Please see booking terms and conditions below

Booking terms and conditions

- 1) Workshop places are available on a first-come-first-served basis, and are confirmed upon receipt of a completed booking form and cheque for the correct amount.
- 2) If your workshop is available we'll confirm your booking by email and send a confirmation by post to the address you've given us with a reminder of all details. This should be brought along to the workshops on the day.
- 3) If the workshop you have requested is already full we'll notify you by email and return your cheque/gift voucher by post to the address you have given us. There will be more workshops later in the year, and we'll try to notify you when these are available.
- 4) Once your booking is confirmed, it cannot be cancelled. It is, however, transferrable so someone else can attend in your place. In this case please inform us beforehand.
- 5) Whilst we plan to cook and eat all of the food discussed, these workshops are individual and very interactive, and if the participants decide on indulging one area of food over another, some of the foods may not be made and/or eaten. In addition, some ingredients are occasionally unavailable or out of season.
- 6) Please notify us of any change in the contact details provided above after your booking has been made.
- 7) Please be careful to inform us of food allergies or intolerances.

We will keep your details on file to inform you of upcoming Gastronomaut news and events unless you inform us not to. We will never pass your details onto any third parties.

The foods we will eat and cook will include some or all of the following:

- **Bum sandwich** (including pesto, cheddar cheese, Parmesan cheese, Olive oil, basil, white bread)
- **Jellyfish salad** including sesame oil (from toasted **sesame seeds**), coriander and chilli
- **Frogs legs** including wheatflour, butter, salt and pepper
- **Afghan tree strawberries** (Afghan mulberries)
- **Chicken feet** in a black bean or chilli sauce
- **Fly eggs, edible flies, caterpillars**
- **Golden sausages** (pork sausages and 24ct gold transfer leaf)
- **Lamb testicles** (including butter, wheatflour and salt & pepper)
- **Flatulent Mashed Jerusalem artichoke** (if available) or potato using blue potatoes (if available)
- **Biscuit-tin smoked salmon** (salmon, vegetable or olive oil)

Please note that these workshops are run by *Crossplatform TV Ltd* and have no connection to the *BBC* or *Objective Productions*, the company that produces the *Gastronuts* TV series.