



## Culinary Ambassador Series

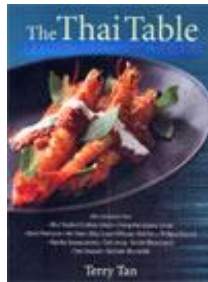
Buford Highway Farmers Market  
5600 Buford Highway  
Doraville, GA 30340  
770 455 0770  
[www.bufordhighwayfarmersmarket.com](http://www.bufordhighwayfarmersmarket.com)



### **Chef Philippa Kingsley Philippa's Orient Thai Catering and Culinary School** [www.philippasorient.com](http://www.philippasorient.com)

Chef Philippa shares her love of Thailand and Thai Cuisine introducing you to the cultural background of the four main culinary regions of Thailand. Her meticulous attention to quality ingredients and instruction for the Sweet, Sour, Salty and Spicy marriage, which makes for exceptional and authentic Thai cuisine, will inspire you.

She is honored to be one of three chefs representing the USA in the international Thai cookbook The Thai Table. Chef Philippa has catered events for His Excellency the Ambassador of Thailand in Washington D.C., the Thai Tourism Authority in New York and the Thai Trade Center in Miami. She has frequently been featured in Magazines and TV Shows around the world.



*Chef Philippa's classes and other Buford Highway Farmers Market's classes are available for your group events. See Bill for details @ 678 873 7447 or [bill.bhfm@gmail.com](mailto:bill.bhfm@gmail.com)*



### **Chef Philippa Kingsley Hands on Thai Cooking Class**

\$ 15 per person

(Includes \$10 Buford Highway Farmers Market Gift Card)  
Contact Bill 678 873 7447 or [bill.bhfm@gmail.com](mailto:bill.bhfm@gmail.com) for class reservations

**Thursday JULY 8, 7pm – 9pm**

**Coconut Milk Soup with Chicken with Lemon Grass  
(TOM KHA GAI)**

**Shrimp Basil Rolls and Tofu Basil Rolls with Thai Plum  
Dipping Sauce**

**Wednesday JULY 14, 7 – 9 pm**

**Coconut Milk Soup with Halibut and Lemon Grass  
(Tom Kha Pla)**

**Shrimp Basil Rolls and Tofu Basil Rolls with Thai Plum  
Sauce**

**Thursday JULY 22, 7pm – 9pm**

**Thai Fishcakes with Sweet Cucumber & Carrot Dipping  
Sauce (TOD MAN PLA) OR Crab and Coconut Cakes  
with Thai Plum Dipping Sauce (TOD MAN POO)**

**Red Curry of Roasted Duck Breast with Sweet Thai  
Basil (GAENG PED PHED YANG)**

**Thursday AUGUST 12, 7 pm – 9pm**

**Spicy Shrimp Soup with Lemon Grass, Galangal (TOM  
YAM KHOONG)**

**Salad of Roasted Duck Breast with Crispy Noodles and  
Cashew Nuts (YAM PED YANG)**

**Thursday AUGUST 19, 7 – 9PM**

**Coconut Milk Soup with Chicken and Lemon Grass  
(Tom Kha Pla)**

**Shrimp Basil Rolls and Tofu Basil Rolls with Thai Plum  
Sauce**

**Thursday SEPTEMBER 2, 7pm – 9pm**

**Green Papaya Salad (SOM TAM)  
Red Curry of Roasted Duck Breast with Lychees and  
(GAENG PHED PED YANG)**