



Cooking Class Schedule

May - August 2011

The Chef's Gallery

A Hardware Store For Cooks!

HAPPY SPRING!



“No matter how long the winter, spring is sure to follow.”

Proverb

We love Stillwater in the springtime! A vibrant community next to a beautiful river, it's hard to think of any other place to live and work!

As we start our twelfth spring at The Chef's Gallery we do so with much anticipation and excitement for the coming season. It has been a long, cold winter, and we are ready to get outdoors and play, and to prepare lighter menus with fresh, local ingredients. Fortunately, we have so many local sources of meat, cheese, produce, beer and wine, as well as wonderful customers that share our passion for cooking and entertaining! We have enjoyed putting together another schedule of classes to inspire and motivate you to create memorable meals and celebrations with the people you love.

With a delicious variety of timely classes on grilling, preserving, seasonal salads and desserts, date nights, knife skills, Spanish, Cuban, Mexican, Indian and Sushi, as well as lots of classes for kids and a market tour, we think we have you covered for the next few months. Our shelves are full of great kitchen tools and gadgets, beautiful serving pieces, and picnic supplies to make your culinary adventures complete.

So make us part of your summer plans. As always, we look forward to seeing you and sharing our love of all-things-food!

From all of us at The Chef's Gallery

MAY – AUGUST COOKING CLASSES

D - Demonstration P - Participation

Each cooking class at The Chef's Gallery is either a demonstration by the chef (indicated with a "D"), or involves participation of the students working alongside the chef (indicated with a "P"). Accordingly, please note every class description is marked with a D or P to the right of the class price.



Pasta 101: Rolled and Cut

Marge Porter

Using a hand-crank pasta machine, this is a hands-on class for beginners who want to learn successful techniques for making fresh homemade pasta. This class starts with a how-to demonstration on making the dough or paste, coloring and flavoring, then rolling and cutting the dough into pasta. Then students working in groups are given prepared dough to create a cut pasta dish along with a simple sauce. We will make four flavors or colors of *Fettuccine* and *Linguine* along with simple sauces to complement each. Enjoy a glass of wine with our samples.

Tuesday, May 3, 6-9pm

\$60 P

Black Belt Desserts

Donna Nowicki

If you thought dessert and self-defense didn't go together, guess again! There has never been a class like this before! Join us for a unique Mother's Day course that will teach you how to make beautiful bite-sized cakes shaped as mini-purses and ladies' bonnets while gaining knowledge that could save your life. This class is taught by Donna, a 2nd Degree Black Belt and a women's self-defense expert who teaches seminars for major corporations and universities around the Twin Cities. While making mini-purse cake pops, Donna will discuss with you why a woman's purse is an arsenal of defense in ways you may have never thought. Create delicate bonnet cakes while Donna talks about not letting delicate looks fool you! Women of all ages, shapes and sizes can learn simple, life-saving awareness and techniques. Defense techniques will be in the form of discussion while we make and eat our cakes. Students will be encouraged to ask any self-defense questions they may have. A self-defense handout full of life-saving tips and techniques will be given to every student along with the recipe packet.

Wednesday, May 4, 6-9pm

\$55 P

A Summer Pizza Party

Robin Asbell

Everyone loves pizza, right? But there is so much more than the same old sausage and cheese variety! In today's class you will learn the secrets to making a great overnight dough as well as quick dough, how to use a pizza stone, and grilling pizzas outdoors for additional flavor. Starting with the perfect crust – crispy thin, thick, or deep-dish – we then top them with delicious combinations to create *Deep Dish Chicago-style Spinach, Ham and Mushroom Pizza*, a *Cracker Crust Pizza Aglio with Roasted Garlic and Goat Cheese*, a *Classic Margherita Pizza*, a *Smoked Salmon, Lemon and Asparagus Pizza*, and a *Salad Pizza with Mixed Greens, Prosciutto and Gorgonzola*. We will even make hot and cold combo summer pizzas, where a hot crust is topped with cool ingredients for a perfect summer riff on the Italian classic.

Thursday, May 5, 11am-2pm

\$60 P

The Best Pan for the Job: All Clad

Marge Porter and Brent Smith

Choosing the right cooking vessel can be daunting even for the most experienced cook. Join Chef Marge as she creates a variety of menu items which showcase the properties of All-Clad pans. All-Clad has long been an industry leader in fine cookware, being the first manufacturer to bond various metals, capturing all of their most important properties in each piece. Marge will braise, fry, sauté, steam, and brown a selection of meat and vegetable items to demonstrate the cooking properties of these pans. Brent Smith will offer technical support and answer questions about which pans are right for your kitchen. *Included in this class is an All-Clad 12" fry pan with lid, valued at \$190.*

Thursday, May 5, 6:30-8:30pm

\$75 D

Hands-on Sizzling Steaks

Terry John Zila

Join Terry to explore many ways to make a perfect juicy steak as well as a variety of complementing sauces. Learn to prepare three menus of *Cheese and Steak Sliders with Truffle-scented Sautéed Mushrooms and Creamy Jack Cheese*; *Seared Top Sirloin with Buttermilk Blue Cheese Sauce and Herb-roasted Yukon Gold Potatoes*; and *Rib Eyes Marinated with Mediterranean Aromatics and Roasted Fennel served over Creamy Polenta*. We will enjoy a cold beer or glass of wine with our meal.

Friday, May 6, 6-9 pm \$70 P

Mother's Day Brunch

Suzanne Schilling

Suzanne has created a very special menu that is guaranteed to impress the most discerning mother. Sit back and sip a glass of Champagne while you enjoy *English Crème Scones served with Lemon Curd* and assorted jams; *Baby Greens with Strawberries, Orange Segments, Goat Cheese Fritters and Orange Vinaigrette*; *Herb-crusted Salmon with Pistou* (basil, garlic, grape tomatoes and olive oil); *Leek, Mushroom and Asparagus Frittata*; and for a sweet finish to our meal, *Dark Chocolate Waffles with Caramelized Bananas and Decadent Chocolate Sauce*.

Saturday, May 7, 11am-2pm \$60 D

Grilling: Just the Basics

Manfred Krug

Tonight we will learn to prepare an entire meal on the backyard grill with delicious results. Manfred will teach us the fundamentals of meat preparation, grilling (direct and indirect), flavored chips, timing, heat choice, and the best techniques and methods for gas or charcoal grills. Then together we will prepare a menu of *Grilled Garlic and Herb-crusted Smoke-roasted Whole Chickens*, *Peppered Portobello Mushroom Steaks with Parmesan Dressing*, *Grilled Fresh Mozzarella and Bread Skewers with Tomatoes, Red Onion and Pesto Vinaigrette* (a fun take on the Caprese salad), and *Grilled Pineapple and Banana Sundaes with Toasted Coconut Ice Cream*. We will enjoy local Lift Bridge beer and sample Croix Valley Steak Sauces with our buffet.

Monday, May 9, 6-9pm \$65 P



A Spring Menu with Chef John Occhiato

John Occhiato

Well known for his use of fresh and local ingredients, John will prepare a delicious seasonal menu this evening. While covering resources for the best seasonal ingredients and sharing his talent at combining fresh flavors beautifully, he will prepare *Spring Pea Crema with Roasted Foraged Mushrooms, Crab and Asparagus Risotto, Roasted Local Chicken with Spring Vegetables and Ramp Butter*, then finish with his favorite *Rhubarb Cake with Sweet Butter Syrup*. Wine will be served.

Tuesday, May 10, 6-9pm \$60 D

Sushi Boot Camp for Serious Sushi Enthusiasts

John Sugimu-a

Master Journey Sushi Chef John will lead a hands-on sushi boot camp, where sushi lovers can explore the art of making sushi in greater detail than our usual participation class. This four-hour class will include instruction for properly cutting different types of fish, how to work with shrimp, techniques for making more elaborate maki rolls, and *Torched Sake* (salmon) *Nigiri*. Chef Sugimu-a will also guide the class to create a dish of *Sashimi Hamachi with Ponzu and Crispy Onions*. This class is great for both sushi novices and for more experienced sushi makers.

Wednesday, May 11, 5-9pm \$60 P

Lunch & Learn: Quesadillas Times Three

Kathleen Schubert

Join us today for one of our many lunchtime series classes. Kathleen will show you how to create three wonderful and unique quesadillas that are made with masa rather than packaged tortillas. The unique fillings she has selected are sure to get you thinking beyond the usual cheese. She'll make *Fontina, Caramelized Onions, Pancetta and Squash Quesadilla, Grilled Vegetables, Black Olives and Feta Quesadilla*, and *Mango and Brie Quesadilla with Raspberry-Jalapeno Jam*. You will enjoy sampling all three quesadillas, and receive the recipes to take home.

Thursday, May 12, 11:30am-1pm \$25 D

The Flavors of Cuba

Chris Murray

Although many Latin American cuisines share similar ingredients, each country has its own distinctive flavor. The Cuban diet relies on citrus flavoring and does not use milk products and cheeses in heavy sauces that other Latin American cuisines use. Cuban food generally uses mild flavor, such as cumin and oregano, and is not spicy. The basis for most Cuban dishes is a *sofrito*, a mixture of garlic, green pepper, onion and oregano, which is sautéed and added to meats, sauces and stews to give them a distinct Cuban flavor. Join Chef Chris this evening and enjoy sampling while learning to prepare *Roasted Adobo Ham, Havanah-style, Black Bean and Pineapple Crostini with Fresh Ham, Red Bean Stew with Grilled Citron Chicken, Cuban Pocket Steak, and Guava Blanco Empanadas*.

Thursday, May 12, 6-9pm \$60 D

Market Tour Marge Porter

Take a day and shop the world without leaving the Twin Cities. This tour includes the cities' best markets as frequented by casual foodies and professional chefs alike – a perfect opportunity to stock your pantry with unique food items. The fun begins at The Chef's Gallery with coffee and muffins and a 10% discount on in-store food items. We then proceed to *Bill's Imported Foods*, *Ingebretsen's*, *Penzey's*, *Golden Fig*, *United Noodle*, *El Burrito Mercado*, *Solo Vino*, and *Cossetta's*, with a stop for lunch on your own at *Midtown Global Market*. The tour returns to Stillwater by 4pm. (Please note this class fills quickly as it is limited to 16 people.)

Friday, May 13, 9am-4pm

\$70 Tour



Date Night: Tickle Your Ribs Terry John Zila

How to create delicious, moist, fall-off-the-bone ribs is the theme of this evening's class. Starting from the beginning, Terry will take you through all the steps to create crowd favorites of *Classic BBQ Pork Ribs*, *Lemongrass and Coconut Braised Beef Ribs*, and *Sticky Asian Pork Spare Ribs*. He will also prepare complementing side dishes of *No-Mayo Potato Salad*, *Sriracha Peanut Slaw*, and *Roasted Vegetable Salad with Israeli Cous Cous*. We will be joined by Billy Shaver of Stillwater Brewing Co., who will serve samples from their selection of craft beers.

Friday, May 13, 6-9pm

\$65 D

Beginning Cake Decoration Donna Nowicki

Never bake a boring cake again! Creating beautiful homemade cakes to thrill your family and friends is easier than you think. This cake decorating class is for the absolute beginner. Step-by-step instructions will be covered from baking delicious cakes made from a mix then turning them into something special with fluffy buttercream frostings and beautiful embellishments. We will learn a variety of flowers, borders and writing techniques. Each student will take home their own decorated cake. *A cake decorating kit is included with the class.*

Saturday, May 14, 1-4pm

\$65 P

Cooking for Absolute Beginners William Lendway

Does your idea of cooking involve a can opener, a microwave, and take-out menus? Do you watch cooking shows longingly and wonder just how anyone learns to use a knife that well or to confidently read a recipe? Who would possibly be patient enough to teach you the basics to get you on your way? This class was designed especially for you. You will learn knife skills from a man who still has ten fingers and endless patience! Chef William has designed this class around learning the absolute basics, with plenty of time for questions and teaching basic skills. You will deconstruct recipes into ingredients and simple methods. Covered will be cutting, sautéing, grilling, searing, roasting, and braising. Then, with those techniques, we'll make *Sautéed Chicken Breast with Bearnaise Sauce*, *Grilled Vegetables*, *Seared Scallops with Fresh Sprouts and Citrus Vinaigrette*, *Roasted Potatoes*, *Southwest Braised Beef*, and *Purple Thai Rice Pudding with Coconut Milk and Lime*. There will be lots of one-on-one instruction to make sure that you leave confident and ready to take on dinner for family or friends!

Sunday, May 15, 1-4:30pm

\$85 P

Cooking For One or Two Jeff Woodward

Has cooking for you turned into the same old dishes over and over? Do you have food going to waste and limited inspiration for creating healthy meals? Jeff will share with you a system that helps minimize waste while giving you healthy, fresh ideas that are also easy to prepare. While he shares ideas, he will demonstrate with the preparation of *Shrimp with Vegetables in Peanut Sauce*, *Pan-roasted Salmon with Parsley, Oregano, Chili and Lime*, *Chicken with Balsamic Glaze*, *Green Beans and Carrots*, and *Chicken Sausage with Red Cabbage and Asparagus and Lemon Anchovy Butter*.

Monday, May 16, 6-9pm

\$60 D

“Around here, grillin’ is grillin’ and barbecue is, well -- what dinin’ in heaven’s got to be all about.”

Jane Garvey

Lifestyle, Food and Fitness

Angel Obert

Shopping, cooking, preparing, eating and moving are all part of satiating our senses – “We are physical beings in a world of non-moving behavior.” With so much information about food, diets and fitness, how does anyone know what will work for them? Food and fitness rhythms are not the same for everyone, but there are basics you can start with and mold into your lifestyle. We must be open and interested in order to gain a new perspective on what all this means. Angel Obert, Lifestyle Consultant, has been studying simple solutions for healthy living, food and fitness throughout her life. Diagnosed with a neurological disorder as an adolescent, she has created her lifestyle around being as healthy as possible, developing her own set of basics with eating, fitness, breathing, and surrounded herself with great mentors that guided her to where she is today. Angel continues her education in healing and is currently working on a lifestyle book that will include everything you need to know on finding health within you, as you live now. These classes are set up in a series that allows participants to practice what they learn each class and develop a new rhythm with food and fitness.

Part I: The focus will be on creating a list of foods you already love to eat and starting a journal to become aware of what we are doing now. Tips on smarter grocery shopping and how to recreate the recipes you already love to a healthier version (bring one of your favorite recipes with you). These steps save money, time and stress. We will also learn about what your body likes to eat, what foods does it thrive on and how to combine them to get the most satisfaction and nutrition. Fitness is included in this class; come dressed to play outside. Angel is also a master at exercise and creating fitness routines that you can do in 15 minutes a day. All fitness levels are welcome, no experience required. We will also be preparing a satisfying meal together.

Part II: If we clutter our lives with stuff, especially food, we clutter our bodies. In the first class we learned what our body likes to eat, creating combinations that satisfy, and how to work our body and feel results in a short amount of time. This class goes beyond food and fitness and into our lives, going into more depth in our journaling. Angel will guide you to create ways to break unwanted patterns and build healthier ones. We will review what we learned in fitness from the week before, adding more combinations which can be used with your existing training or by itself. We will be preparing and eating another satisfying lunch together. You will complete a confidential lifestyle assessment packet that Angel developed to provide you with the best recommendations in your life. The results can be either mailed to you, or reviewed in the class and shared over lunch.

Tuesdays, May 17 & 24, 10am-1pm

\$100 P

“Anybody can make you enjoy the first bite of a dish,
but only a real chef can make you enjoy the last.”

Francois Minot

Grilling with the Girls: Gourmet Pizza

Marge Porter

Create gourmet pizza at home on your patio grill reminiscent of the wood-fired pizza available in popular restaurants. Distinguished by a crisp crust and light smoky flavor, these pizzas are sure to be hit with your family and friends. Together we will make two kinds of dough then break into groups and proceed to top them with fresh summer ingredients. On the menu will be *Grilled Vegetable, Herb Pesto and Two Cheese Pizza topped with Salad Greens; Fresh Mozzarella, Tomato and Basil Pizza; Caramelized Onion and Garlic Pizza with Kalamata Olives and Goat Cheese; Sweet Pepper and Hot Pepper Pizza with Italian Sausage; and Spicy Barbecued Chicken and Bacon Pizza with Red Onions and Cilantro*. Wine or beer will be served with our creations.

Tuesday, May 17, 6-9pm

\$60 P

Under Pressure

Suzanne Schilling and Charlie Means

Faster cooking time and fewer nutrients lost are two of the many reasons for using a pressure cooker. Tonight Charlie and Suzanne demonstrate how the pressure cooker can take hours out of the kitchen as well as produce delicious meals faster and with less heat or energy. You will sample pressure cooker dishes of *Strawberry Risotto, Orange Carrot Soup with Orange Segments and Toasted Pine Nuts, Quick and Easy Pressure Cooked Fresh Vegetables, and Texas Asado* (pork cooked in a chili sauce with onions, garlic and cilantro and served in a soft tortilla with avocado and cheese).

Wednesday, May 18, 6-9pm

\$55 D

Beautiful Breakfast Pastries

Rachel Wille

Join the talented pastry chef from Stillwater's Fresh Fields bakery for this hands-on class that's all about love from the oven! The kitchen will smell wonderful as we create classic *Croissant Cinnamon Rolls, Danish* (two ways), *Brioche Sticky Buns, and Raspberry Cream Scones with Devonshire Cream and Lemon Curd*. Coffee and juice will be served.

Thursday, May 19, 11am-2pm

\$50 P



Empanadas

Robin Asbell

Little pastries stuffed with tasty fillings are a delicious Latin tradition. Whether enjoyed for tapas, appetizers or dessert, these little beauties are as fun to make as they are to eat. Join Robin and learn to make *Spanish Spinach Egg and Pine Nut Empanaditas*, *Puerto Rican Crab Empanaditas in Yucca-Achiote Crusts*, *Mexican Pork and Plantain Empanadita in Masa Crust*, *Chicken, Corn and Poblano Empanaditas in Saffron Chili Crust with Cilantro Cream*, and two sweet endings with *Sweet Potato, Pineapple and Coconut Empanaditas in Puff Pastry*, and *Banana Cajeta Caramel in Phyllo*. We will sip wine with our meal.

Thursday, May 19, 6-9pm

\$65 P

Lunch & Learn: Spring Rolls

Kathleen Schubert

Join us today for one of our many lunchtime series classes. Asian flavors reawaken the senses, and today Kathleen will show you how easy it is to create fresh, delicious *Spring Rolls*, ideal for springtime menus. And since the best way to learn is to get in there and do it, she will have you rolling your own lunch, as well as making a variety of complementing sauces.

Friday, May 20, 11:30am-1pm

\$30 P

Date Night: A Summer Cocktail Party in Madrid

Michele Licata

Tonight we will travel to Madrid for the delightful flavors of the Mediterranean – a perfect inspiration for a party. Michele has selected a menu that is as fun to prepare together as it is to eat. We'll make *Chilled Mussels with Saffron Mayonnaise*; *Meatballs with Ouzo and Mint*; *Tortilla Espanola with Chorizo*; *Roasted Eggplant Dip with Greek Yogurt*; *Herb-rubbed Pitas*; and a refreshing *Meyer Lemon Upside-Down Cake*. Prosecco cocktails will be served with our meal.

Friday, May 20, 6-9pm

\$60 P

The Spice of Life

Marge Porter

The pungent, vibrant, fiery, fragrant, even exotic flavors that spices bring to a dish have been treasured for centuries. Yet adding spice to a dish can be daunting for some cooks. This class, featuring spices available from Stillwater's own Trade Winds Spice Company, will explore a variety of spices used in cooking from pepper (one of the most common), to saffron (the most expensive). While Marge prepares a variety of dishes to sample, she will discuss the use of spices, a bit of history, health benefits of consuming certain spices regularly and pairing them with appropriate foods. You will sample *Pita Bread with Dukkah* (spice and nut blend) *Dipping Oil*, *Roasted Chili-crust Chicken with Mashed Potatoes*, *Vegetable Curry with Saffron Rice*, *Moroccan-spiced Chickpea Chili*, *Marinated Beef Steak with Peppercorn Sauce*, and *Zucchini Spice Cake*. Each class participant will receive a discount coupon for purchases at Trade Winds Spice Company, located at 423 South Main Street.

Saturday, May 21, 4-7pm

\$60 D

Cupcakes with Kids

Donna Nowicki

Spend a Sunday afternoon with your child baking awesome rainbow cupcakes topped with fluffy rainbow buttercream frosting. These multi-flavored cake layers will be a one-of-a-kind gourmet masterpiece. Donna will also show you how to create mini-rainbow cupcake kebabs – tiny bite-sized cupcakes on a skewer paired with fruit and marshmallows, dipped in a variety of flavors, colors and sprinkles.

Class fee includes one child, age 12 and older, and one adult.

Sunday, May 22, 2-5pm

\$70 P

Riedel Tasting Event at Revé 324

Sean Petrie and Riedel Crystal

Riedel, the first to understand how the shape of a glass dramatically affects a wine's bouquet and flavor, has turned knowledge into perfection. Backed by 250 years of glassmaking excellence, Riedel wine glasses and decanters are the finest instruments in the world for enhancing the enjoyment of wine and spirits. We are fortunate to have Sean Petrie join us once again in a unique and fascinating comparative tasting. Sean will demonstrate the relationship between the shape of a glass and our perception and enjoyment of wines – an experience that will change your wine appreciation forever. He will discuss Riedel's unique properties and allow us to experience what a difference the proper wine glass can make. Each participant will receive a tasting set of Vinum XL Riedel glasses (a \$136 value). We are offering this class across the hall from the store at Revé 324. Following the class, feel free to stay for dinner or appetizers as they will be offering specials to class participants.

Sunday, May 22, 4-6pm

\$75 or \$130/couple D

Grilling: Ribs, Rubs and Revelry

Manfred Krug

No one ever tires of smoky, succulent ribs! Tonight, Manfred will guide you in the preparation of four different types: *Puerto Rican-style Pork Ribs with Sweet and Sour Sauce*, *Barbecued Pork Ribs with Peanut Chipotle Sauce*, *Lone Star Spare Ribs with Beer Mop*, and *Kentucky Bourbon-glazed Ribs*. Also included will be four flavorful side dishes of *Orange and Roasted Beet Salad*, *Green Apple and Celery Root Salad with Bacon Buttermilk Dressing*, *Grilled Spicy New Potato Salad*, and *Chick Pea Salad with Cumin and Mint*. Beer or wine will be served, and we will sample Croix Valley Steak Sauces with our meal.

Monday, May 23, 6-9pm

\$70 P

Grilling with the Girls: Let's Get Grilling!

Marge Porter

In the northern heartland, we know warm weather has arrived when the neighborhood fills with the tantalizing aroma of backyard grills. Celebrate all that is summer with an eclectic evening of grill-perfect recipes. We will divide into groups that will prepare one of the following menus: *Grilled Shrimp Gazpacho*, *Minted Lamb Skewers with Grilled Eggplant*, and *Anaheim Salad*. Or *Buttery Lemon Chicken with Rosemary New Potatoes*. Or *Chipotle and Apricot Glazed Babyback Ribs with Rainbow Slaw*, and *Grilled Fruit and Pound Cake Kebabs with Honey-Rum Glaze*. Enjoy wine or a beer with our buffet.

Tuesday, May 24, 6-9pm

\$65 P

Prosecco Brunch

Robin Asbell

Prosecco is an easy sparkler, with all the festive bubbles of Champagne and a lower price tag. Paired with today's brunch, it beautifully complements the Italian-inspired menu. The lightness of Prosecco offers a natural partner while lending fresh, bright flavors reminiscent of spring. Today Robin leads you in the preparation of a festive and elegant menu of *Arugula Fennel Salad with Prosecco Vinaigrette*, *Crostini Porcini with Smoked Almonds*, *Crespelle Di Scampi*, *Hazelnut-cruste Chicken with Gorgonzola Sauce*, *Pasta Primavera with Chervil*, and a sweet finish of *Zuppa Inglese with Mascarpone and Strawberries*.

Wednesday, May 25, 11am-2pm

\$55 P

Asian Excursion

Terry John Zila

The appreciation of Asian flavors has expanded with the result of availability of a wide variety of ingredients in our local stores. But cooking them authentically requires the right balance of flavors. Join us this evening as Terry demonstrates with this inspired menu of *Japanese Teriyaki Salmon with Udon Noodles and Spinach*, *Thai Spicy Shrimp and Cilantro Noodles*, *Vietnamese Pork and Shrimp Springrolls*, *Chinese Lemon Chicken*, and then we will cool off with *Green Tea Ice Cream*. Also discussed will be his favorite local sources for the best ingredients.

Wednesday, May 25, 6-9pm

\$60 D

Lunch & Learn: Sensational Summer Salads

Kathleen Schubert

Join us today for one of our wonderful lunchtime series classes. Since so many summer events lend themselves to a beautiful tasty salad, Kathleen has selected three of her specialties to prepare today. Full of fresh flavors her *Asian Cucumber Ribbon Salad* complements any seafood dish; her *Grilled Red Potato Salad with Fresh Beans and Blue Cheese* puts the common version to shame; and her *Vegetable Saffron Salad* is a unique, flavorful addition to any summer meal. Included will be ideas for presentation and variations.

Thursday, May 26, 11:30am-1pm

\$25 D

Risotto 101

Rachael Perron

Long regarded as technically difficult, risotto is actually a simple dish to master. Chef Rachael learned to make perfect creamy risotto in Italy and will share the technique with you this evening. To be prepared and sampled tonight are *Risotto with Asparagus and Pistachios*, *Porcini and Mascarpone Risotto*, *Lemony Chicken and Parmesan Risotto with Sweet Baby Peas*, *Sweet Cream Dessert Risotto*, and *Breakfast Risotto with Walnuts, Figs and Clover Honey*. Note: To ensure the maximum benefit, this class will be primarily demonstration, though there will be ample opportunity to get up close with the dishes as you practice stirring techniques.

Thursday, May 26, 6-9pm

\$60 D



Whoopie Pie Fest

Suzanne Schilling

Listed as “one of the hot new foods for 2011,” *Whoopie Pies* are fun to make – and to eat! Who can resist a sweet hand-held cream-filled cake? Suzanne will walk you through the steps to making these treats and their creative fillings with *Traditional Chocolate Whoopie Pie with a Vanilla Cream Filling*, *Lemon Whoopie Pie with Crystallized Ginger Filling*, *Spice Whoopie Pie with Cream Cheese and Marshmallow-Blueberry Filling*, *Buttermilk Whoopie Pie with Raspberry and White Chocolate Filling*, and *Red Velvet Whoopie Pie with Cream Cheese and Peppermint Filling*. All will be sampled with coffee or tea.

Saturday, May 28, 12:30-3:30pm

\$55 P

Pasta Maker 102: Rolled and Stuffed

Marge Porter

A bit more challenging than Pasta Maker 101, this class embraces a variety of stuffed fresh pasta including ravioli, tortellini and cannelloni. After a quick demonstration of making the dough, groups will roll prepared dough using a hand-crank pasta maker. From there, participants form the sheets into meat, cheese, or vegetable filled pasta along with simple sauces to complement each. We will make *Three Cheese Ravioli*, *Butternut Squash Ravioli*, *Spicy Sausage Tortellini*, and *Baked Cannelloni with Asparagus and Prosciutto*. Wine will be served with our samples.

Wednesday, June 1, 6-9pm

\$60 P

Lunch & Learn: Summer Soups

Kathleen Schubert

A really good cold summer soup depends on four elements: *flavor*, with a bit of tartness for interest; *texture*, either silky smooth or chunky; *color*, preferably something eye-catching; and *time*, for proper cooling. If any element is missing, the soup may be a disappointment. Kathleen will show you how to achieve all the elements with the preparation of *Cucumber Soup with Wasabi-Avocado Cream*, *Vegetable Soup with Basil and Garlic Sauce*, and *Carrot-Saffron Soup with Crème Fraîche*.

Thursday, June 2, 11:30am-1pm

\$25 D

Eating Well While Losing Weight

Jeff Woodward

The South Beach Diet has been an effective healing and weight loss diet for many people. You can lose weight, lower cholesterol and reduce inflammation on this successful, do-able dietary program created by one of America's premier cardiologists. While Jeff prepares delicious examples of dishes, he will share his expertise on how to make this program work in your life. You will sample *Chipotle Black Bean Soup*, *Jalapeno Shrimp and Vegetables with Lime and Cilantro*, a *Spinach, Chickpea and Red Cabbage Salad with Fresh Basil*, and *Balsamic-glazed Salmon with Asparagus and Red Pepper*.

Thursday, June 2, 6-8:30pm

\$60 D

4th of July Cupcakes

Donna Nowicki

Join us today as we spend three fun-filled hours creating two unique cupcake treats that are sure to be the hit of your 4th of July get-together. You will learn step-by-step techniques for making adorable mini-BBQ grill cupcakes complete with tiny "kebabs," "steaks," and "hot dogs." Watch the smiles on the faces of your family and friends as you present unique patriotic mini-cupcake kebabs, tiny bite-size cupcakes complete with little dollops of fluffy buttercream on a skewer, and decorated in honor of the red, white and blue.

Friday, June 3, 10am-1pm

\$55 P

Mexican Fiesta Brunch

Suzanne Schilling

Join Suzanne for a Latin American-inspired brunch menu as you prepare *Ensalada de Botana* (greens with tomatoes, radishes, avocados, Oaxacan string cheese and Chicharron with pineapple Dijon dressing), *Grilled Shrimp Torta with a Fresh Ancho Sauce*, *Black Bean Chilaquiles* (tortillas smothered in a black bean sauce with an avocado crema), *Grilled Chicken with a Mango Chipotle Sauce*, and a sweet finish of *Broiled Pineapple and Coconut Ice Cream*. We'll enjoy a Michaladas with our buffet.

Saturday, June 4, 11am-2pm

\$60 P



An Evening with Bar La Grassa

Erik Sather

Back by popular demand! Bar La Grassa was a semi-finalist in The James Beard Foundation's "Best New Restaurant of 2010," was voted one of the "10 Best New Restaurants in America" by Bon Appetit, named "Best New Restaurant" in Mpls/St Paul magazine, and The Star Tribune voted it "Restaurant of the Year." Located in the warehouse district of Minneapolis, their menu features separate categories for appetizers, bruschetta, fresh pasta and dried pasta, as well as secondi. Dishes range from Italian classics to inventive creations with wines representing Italy's different regions. We are so pleased to have their chef and bar manager with us for the evening to create a delicious seasonal menu paired with wine. Incorporating what's fresh and available, Erik will prepare *Antipasta*, *Grilled Bruschetta*, fresh hand-made *Pasta*, and finish with a fresh, light dessert. We think the description "fine dining without the formality" perfectly reflects this evening. Wine will be served.

Monday, June 6, 6-9pm

\$65 D

Celebrating the Season Through Food

John Occhiato

The school year is finishing and we start thinking about summer vacations, trips to the pool, picnics and cookouts, grilled corn and watermelon. But from a gardening perspective most of the foods that we associate with summer have yet to be planted. Tomato and sweet pepper seedlings crowd the basement and watermelon and cantaloupe seeds are still in their packets. With summer still three weeks away, let us remember to enjoy this time, the beauty of late spring, and maybe it will make the summer seem that much longer! John has prepared a menu for the evening that will bridge the time between spring and summer as he prepares *Carpaccio of Summer Squash*, *French Feta and Basil*; *Fresh Ricotta Ravioli*, *Pistachios Peas and Mint*; *Yogurt-marinated Chicken*, *Spring Onions and Grilled Flatbread*; and a light and easy free-form *Apricot and Almond Tart*. Wine will be served.

Tuesday, June 7, 6-9pm

\$65 D

The Art of Sushi: Maki Rolls

John Sugimu-a

Sushi, the original Japanese fast food, doesn't have to be enjoyed just at your local sushi bar. Join us this evening and become your own sushi master in this fun, hands-on class. You will learn about the history of sushi, language and etiquette, as well as how to select your ingredients. Chef John will guide you in the preparation of a beautiful variety of *Sushi Rolls*, including traditional, specialty, and crunchy rolls. Also covered will be how to make traditional *Sushi Rice*, how to cut fresh fish and prepare it properly for the dishes we will be making, as well as displaying and serving with garnishes and sauces. The perfect class for sushi lovers!

Wednesday, June 8, 6-9pm

\$60 P

Hands-on Jamaican Party

Robin Asbell

A trip to Negril opened Chef Robin's eyes to the amazing flavors of Jamaican cookery. We can pretend we are in the tropics, where it's always 90 degrees, and sip Red Stripe beer while we learn to prepare these island favorites: *Jamaican Patties* (with vegetable and meat fillings), *Coco Bread*, *Jerked Chicken and Jerk Sauce*, *Red Snapper with Papaya*, *Rice and Peas*, and *Curried Greens with Plantain*. Fruits, fish and fresh flavors make this a great class for lovers of Jamaican food, as well as for those who have never tried it!

Thursday, June 9, 6-9pm

\$65 P

Breakfast on the Grill

Suzanne Schilling

Take advantage of a cool summer morning and invite a few friends over for a unique breakfast experience. Suzanne will lead you in the preparation of a delicious seasonal breakfast menu of *Grilled Vegetable Frittata with Goat Cheese and Basil*, *Grilled Bacon-wrapped and Stuffed Breakfast Sausage*, *Strawberry, Kiwi and Orange Salad with Orange Liqueur Dressing*, *Crispy Potato Pancakes*, and for a sweet ending, *Grilled Blueberry and Mascarpone-stuffed French Toast with Maple Syrup*. We'll enjoy a Mimosa with our meal.

Friday, June 10, 11am-2pm

\$60 P

Meet Your Maker Night

Brad Glynn, Chad Anderson, and Jim Kyndberg

This evening's event features Brad Glynn, co-owner of Lift Bridge Brewery, and Chad Anderson, owner of Scandia Cattle Company. Both of these new local businesses are dedicated to bringing you extraordinary products: Lift Bridge's tasty craft brew and Chad's 100% Wagyu beef. Join the discussion of all aspects of beer and beef with the experts, and find out why those cattle love the barley grains that Lift Bridge passes on to Chad for feed. Chef Jim Kyndberg will prepare several paired dishes that highlight the impressive qualities of both products.

Friday, June 10, 6-9pm

\$65 D

Ten Essential Techniques

Marge Porter

Professional chefs agree that mastering the ten culinary techniques featured in this class will guarantee recipe success. You will learn the proper technique for dicing and mincing onions, caramelizing onions, segmenting citrus fruits, making a vinaigrette, browning or searing meat, preparing a pan sauce, rolling pastry dough, melting chocolate, tempering egg mixtures, and proper folding techniques. Class members will work in small groups and practice as we prepare this menu that includes all of the techniques: *Caramelized Onion Tart*, *Spinach and Orange Salad with Toasted Pine Nuts*, *Chicken with Wild Mushroom and White Wine Sauce*, and *Molten Chocolate Cakes*.

Saturday, June 11, 11am-3pm

\$70 P



Date Night: French Style

Terry John Zila

When we think of French food, we think of sensual classic dishes, comforting flavors, and romance – the perfect theme for this evening's date night class. Join Terry as he guides you in the preparation of his French-inspired menu with *Fresh Tomato Soup with Tarragon*, *Bib Lettuce Salad with Champaign Vinaigrette*, perfect *Roast Chicken with Shallot Haricot Verts*, a *Summer Vegetable Gratin*, and *Profiteroles with Caramel Ice Cream and Chocolate Sauce*. Wine served with our meal.

Saturday, June 11, 6-9pm

\$65 P

Macho Man: In Heaven There Is No Beer!

Manfred Krug

The mouth of a perfectly contented man is filled with beer, according to an ancient Egyptian hieroglyphic inscription. In fact, Egyptian and Sumerian physicians considered cooking with beer a healthy practice. Because beer is such a satisfying, cooling beverage, many people forget that it is also one of the world's greatest seasoning agents. As a marinade for meat, fish or seafood, it tenderizes. In roasting, baking or broiling, beer is used to baste the foods or as an ingredient in the basting sauce to impart a rich, dark color and highlight the gravy. The alcohol evaporates in the cooking, leaving only the delicate flavors to intrigue the diner. As a baking liquid, it adds lightness to biscuits, pancakes, cakes and breads. Join us this evening for a celebration of the magic combination of grain, water and yeast, and enjoy a menu of *Beer Soup*, *Beer Boiled Shrimp*, *Beer Can Chicken*, *Beer Battered Fish*, *Pork Butt with Beer Mop*, *Beer Potato Salad*, *Beer Bread*, and a *Chocolate Guinness Cake*. We will be joined by Brad Glynn, co-owner of the local Lift Bridge Brewery. We will also sample Croix Valley Steak Sauces with our meal.

Monday, June 13, 6-9pm

\$70 P

Gourmet Grilled Sandwiches

Suzanne Schilling

Grilled sandwiches have come of age, and become far more sophisticated than our childhood staple of grilled cheese on white bread. Using our grills and a variety of worldly flavors, you will prepare four different and delicious styles of grilled sandwiches: *Banh Mi* (a Vietnamese sandwich with homemade mayonnaise, cilantro, cucumber, a tangy-sweet daikon and carrot pickle, grilled chicken with a drizzle of soy on a baguette, and named one of the hot new foods for 2011), *Cemita* (savory Mexican carnitas of pulled pork in an ancho orange juice sauce, chipotles, avocado, Oaxacan cheese on a sesame seed bun), *Genovese Piadina* (an Italian vegetarian sandwich with mozzarella, pecan pesto, tomatoes, pine nuts and kalamata on a grilled flatbread), and homemade *Gyros* (we will make our own Greek gyros meat, slice it thin and pile it in a pita with tomatoes, onions and tzatziki sauce).

Tuesday, June 14, 6-9pm

\$60 P

Grilling with the Girls: Go Fish!

Marge Porter

Grilling really is the perfect way to prepare fish – it's fast, easy, imparts a wonderful smoky flavor, all the while keeping your kitchen cool and free from odor! This evening we will be using both gas and charcoal grills, along with wood chips and planks for a light smoky flavor in the preparation of a variety of seafoods. Marge will guide you in making *Spice-rubbed and Planked Wild Salmon*, *Grill-Wok Stir-fried Ginger Shrimp*, *Grilled Whole Trout with Pistachio Butter*, *Pacific Halibut with Grilled Tomato Tarragon Coulis*, and *Garlicky Grilled Clams with Linguine*. Wine will be served with our buffet.

Wednesday, June 15, 6-9pm

\$70 P

Lunch & Learn: A Picnic in the Park

Kathleen Schubert

As we celebrate summer, it's the perfect time to pack a gourmet picnic and enjoy it in the park. Kathleen will prepare a flavorful lunch for you, and if you desire, you may pack it up to take it down by the river to enjoy after class. Chewy fresh breads will be filled with two spreads of *Tarragon-Caper Egg Salad with Smoked Salmon*, and *Prosciutto, Goat Cheese and Fig*. Alongside will be *Orzo Salad with Grilled Vegetables in Basil Vinaigrette*, and little bite-sized cookies for a sweet treat.

Thursday, June 16, 11:30am-1pm

\$30 D

Refreshing Soups and Salads

Antigoni Sander

Capture the essence of summer! A refreshing addition to warm weather meals, chilled soups and hearty salads are a menu planning staple. A breath of fresh air herself, Antigoni has selected a few of her favorites for you to prepare this evening with *Chilled Asparagus Soup*, *Tomato Gazpacho*, *White Gazpacho*, and a *Fruit Soup*. Anything-but-ordinary salads include *Tabbouleh with Green Beans and Tomatoes*, a *Summer Vegetable Farro Salad*, a *Mediterranean Orzo Pasta Salad*, and a *Roasted Fruit Salad*. We will enjoy a glass of Prosecco with our beautiful buffet.

Thursday, June 16, 6-9pm

\$55 P

Super Smoothies

Robin Asbell

Breakfast is the most important meal of the day. Do you skip it, or fall into eating pastries and coffee on the run? Why not change to healthy smoothies, made from whole, real foods that you can even prepare the night before. Robin will demonstrate just how easy and delicious your day can start with a *Tropical Coconut Mango Smoothie*, a *Green Smoothie*, a *Strawberry Banana Blender*, *Kiwi Honeydew Green Genie*, a *Blue Mango Kiss with Bee Pollen*, and a *Mocha Banana Chiller*. To add high fiber and whole grains, Robin will make organic, naturally-sweetened *Maple High-Pro Granola* and *Peanut Butter Oat Breakfast Cookies*.

Friday, June 17, 11am-2pm

\$50 D

Preserving the Season

Jill Jacoby

Preservation today allows you to both express your culinary creativity and to plan ahead for amazing entertaining, exciting family meals, and special holiday gifts. Master preservationist Jill Jacoby demonstrates how to preserve and use local produce all year long. An emphasis is placed on canning and preserving, safety, selection and preparation of ingredients, and hot water bath methods. She will also discuss low-sugar and no added sugar methods of preserving. Today, Jill will prepare *Chutney*, *Low-sugar Preserved Berries*, *Seedless Raspberry Jam*, and you will learn to start your own classic *Rumtopf* with the first fruits of summer.

Note: Recipe selections may change based on the availability of seasonal produce. Participants will have some hands-on opportunities.

Saturday, June 18, 10am-1pm

\$45 D

Date Night: A Mediterranean Cruise

William Lendway

The experience of learning to cook together can be more romantic than you think! Whether you're an inexperienced cook or an aspiring chef, a culinary date night can make for an outing that you and your partner won't soon forget. Join Chef William this evening and together you will create a delicious Mediterranean-themed menu perfect for any occasion. Grab a partner and together we will create *Grilled Shrimp Cocktail Shooters*, *Turkish Rice Salad over Grilled Romaine*, *North African Lamb and Vegetable Skewers with Berbere Sauce with Rice Pilaf*, and a sinful *Chocolate Ganache Tart with Caramel Sauce and Smoked Sea Salt*. Wine will be served.

Saturday, June 18, 5-8pm

\$65 P

California Grillin' and Chillin'

Manfred Krug

We explore a new theme at the grill with Manfred this evening – California style! We go way beyond the usual hamburgers and brats and make our meal with a twist on the classics. Tie on an apron and together we'll prepare *Grilled Potato Salad with Goat Cheese*, *Fried Garlic and White Truffle Vinaigrette*, a fresh and light *Summer Gazpacho Soup*, *Grilled Halibut with Tomato Vinaigrette*, a *Summer Succotash*, and finish with a *Strawberry Rhubarb Cobbler with Black Pepper Biscuits*. Wine or beer will be served with our menu.

Monday, June 20, 6-9pm

\$65 P

Easy Summer Entertaining Menus

Rachael Perron

Whether it's a weekday dinner or a weekend get-together with the neighbors, it's all about cooking and eating alfresco! Join personal chef Rachael Perron for simple and flavorful summer menus that are easy enough for a work night, but fabulous enough for company. Rachael is a master in advanced-prep cooking and will show you how to get out of the kitchen and start mingling with your guests, because her entertaining menu will be 100% ready before your guests even arrive! You will prepare *Zucchini Crostini*, *Mixed Greens with Sundried Tomato Vinaigrette*, *Rosemary Grilled Pork Tenderloin with Simple Sour Pepper Sauce*, *Lemon-Basil Linguine*, and *Peaches and Cream Shortcakes*. We will sip on *Summery Rosemary Lemonade* as we work together.

Tuesday, June 21, 6-9pm

\$60 P

Summer Berry Celebration

Robin Asbell

From late June and into July, we enjoy those perfect locally-grown berries, delicate and ripened to juicy perfection. Easily incorporated into any part of the meal from breakfast to dessert, berries are full of health benefits. Together we will prepare *Fresh Strawberry Bellinis*, a *Strawberry, Smoked Salmon and Asparagus Salad with Strawberry Vinaigrette*, and *Zuni Smoked Turkey-Havarti Wraps with Raspberry Chipotle Sauce*. Since dessert is one of the best places for berries, we will create several with *Raspberry Lemonade Squares*, *Blueberry Lemon Cake with Raspberry Sauce*, and *Blackberry Ice Cream*.

Wednesday, June 22, 11am-2pm

\$60 P

Lunch & Learn: Summer Brunch

Kathleen Schubert

Nothing suits a summer weekend better than a long, lazy brunch. With a sunny spread of scones, egg dishes, cool drinks and more, your guests will want to stay all day! Kathleen will demonstrate how easy you can put together a fabulous brunch with a *Mixed Heirloom Tomato Tart*, a *Chorizo and Roasted Pepper Frittata*, and light and fluffy *Cream Scones with Fresh Berries*. We'll enjoy a Mimosa with our samples.

Thursday, June 23, 11:30am-1pm

\$30 D



International Surf and Turf

Terry John Zila

Surf and turf is a great way to offer the best of the sea and land. We travel the world this evening for a wonderful experience of learning while sampling delicious meat and seafood dishes from different parts of the globe. Tonight Terry we travel to Greece with *Lamb Chops and Fried Calamari with Garlic Aioli*, then to China with *Stir-fried Beef and Sweet and Sour Shrimp*, and back to the United States for *New York Strips and Crab Cakes*. We'll enjoy a glass of wine with our meal.

Thursday, June 23, 6-9pm

\$75 D

Fancy Cupcakes with Kids

Donna Nowicki

Spend a special morning with your child creating two incredibly unique sweet treats. Donna, a self-avowed cupcake maniac, will show you how to prepare fun little treats of *Mini Hamburger Cupcakes*, tiny cupcakes that look exactly like hamburgers, and *Spaghetti and Meatball Cupcakes*, that look like they came from a specialty bakery. These cupcakes are sure to become family favorites in your house, whether you're making them or eating them!

Class fee includes one child, age 10 and older, and one adult.

Friday, June 24, 11am-2pm

\$70 P

Date Night: A Fabulous 4th of July Party

Michele Licata

Invite someone special to class this evening and together learn to throw your own fabulous party for the 4th of July. The trick, of course, is making the event memorable and delicious without making it labor-intensive. The consummate caterer and entertainer, Michele will share some of her best party tips as well as how to prepare a delicious and portable menu. Our menu will include *Chili Pinto Bean Dip with Pita Chips*, *Ginger Shrimp with Charred Tomato Relish*, an *Oven-fried Chicken*, and *Green Bean, Corn and Tomato Salad*. For the finale you will make *Red, White and Blue Cupcakes*. We will sip wine while we enjoy our spread.

Friday, June 24, 6-9pm

\$60 P

A Polynesian BBQ Feast

Jack Riebel

Polynesian cuisine has a rich history as a delicious blend of flavors from all over the world. As Hawaii holds a special place in Chef Jack's heart, this evening he will prepare a feast inspired by the flavors of isles for you to savor. Sit back and learn how to create your own backyard luau while feasting on *Kalua Pig* (traditionally buried in the ground and slow cooked, Jack will show you a short cut that uses banana leaves and foil), *Okinawa Sweet Potatoes*, *Lomi Lomi Salmon*, *Chicken Long Rice*, and for dessert, *Haupia Cream*. Selected wines will be enjoyed with each course.

Saturday, June 25, 6-9pm

\$65 D



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Mastering Classical Culinary Techniques – An Intense Five Day Workshop

Marge Porter

This week-long program is a class designed for the aspiring home chef who wants to really expand a repertoire and work on professional skills. Taking her cue from her training at the CIA, Marge has designed this class to expose students to every aspect of classical culinary technique. Students will learn and practice both culinary fundamentals and advanced skills which will enable each to confidently and efficiently prepare delicious menus. Working with fresh ingredients, we will cover a range of topics including *mise en place* (organization), ingredients and sources, knife skills, stocks, sauces and vinaigrettes, dry and moist cooking methods, vegetables, grains, seasoning and menu adaptability and variations, shopping like a professional chef, and many other areas. Each student will be provided with a complimentary 8-inch chef's knife and chef coat for use in class, and to keep. Because of its intense nature, this class is limited to 8 students. Special lodging rates available at Aurora Staples Inn, if desired. Call (651) 351-1187 for details.

Day One: Stocks, culinary techniques, knife skills, culinary terms, palate development and blind tastings, oils, vinegars, balsamics, specialty salts and spices. We will prepare *Classic Chicken Stock, Vegetable Stock, Beef Stock, Chicken and Julienned Vegetable Soup, Shrimp Sauté with Herb Beurre Blanc, Rice Pilaf, Simple Greens with Goat Cheese Croutons and Balsamic Vinaigrette, and Poached Pears with Sauce Anglaise.*

Day Two: Knife skills, culinary skills, organic and grass-fed meats, meat cuts and quality, preparation, sources, cooking methods. We will prepare *Clarified Butter, Caramelized Three Onion Soup with Cheese Croutons, Salad of Seasonal Roasted Vegetables, Braised Chicken Monterey, Garlic Mashed Potatoes and variations, Seasonal Fruit Clafouti, and Chocolate Mousse.*

Day Three: Knife skills, culinary skills, pastry, creamed soups and purées, cooking methods, meats, sauces, and reductions. We'll walk to River Market Co-Op to discuss purchasing of ingredients, whole foods and sources. We will prepare *Quick Puff Pastry, Olive Onion Tart, Creamy Cauliflower Soup, Salad of Butter Lettuce with Tarragon Vinaigrette and Candied Walnuts, Roasted Pork Tenderloin with Port Wine Reduction Sauce, Creamy Polenta, Seasonal Vegetable Timbale.*

Day Four: Fish and seafood, poaching, knife skills, culinary skills, custards, baking, emulsions, hand-formed pasta, wine appreciation and pairing. We'll have an afternoon visit from a wine expert. We will prepare *Fresh Pea and Green Bean Soup, Classic Caesar Salad, Poached Salmon with Julienne of Vegetables and Compound Citrus Butter, Fresh Herb Pasta, and Strawberries with Lemon Curd and Tuille Cookies.*

Day Five: Our final day will offer the opportunity to utilize the skills learned in the prior sessions. Using a bank of fresh ingredients and pantry items, students will create a menu, develop recipes and prepare a five-course menu. Wine will be served with the menu in celebration of a week well done!

Monday-Friday, June 27-July 1, 9am-4pm daily
\$995 P/Intense participation required

A Summer Luau Party

Donna Nowicki

Being frequent visitors to Maui, Donna and her family are longtime fans of the local island cuisine. This class features recipes obtained on Maui and focuses on the most popular Hawaiian exports of pineapples, macadamia nuts and Kona coffee. Join her in the preparation of *Maui Citrus Blossoms* (cream cheese mixed with tropical flavors baked into a crispy wonton), a delicious *Macadamia Nut-crust Chicken with Tropical Mango-Pineapple Relish*, and *Salad with Maui Onion Dressing*. For dessert we'll make two incredible Maui favorites of *White Chocolate Macadamia Nut Cupcakes topped with White Chocolate Buttercream and Kona Coffee Cookies*. Our feast will be complete with a taste of sparkling wine.

Wednesday, July 6, 6-9pm

\$65 P

Summertime and the Living is Easy

Brett Bannon

You may have seen a variation of Bret's recipes in an issue of Midwest Home. However, Bret can never leave well enough alone, even when he's the one writing the recipe! He's already added new riffs to some of his seasonal delights. Bring your enthusiasm and questions as he teaches you how to pull off this simple, yet elegant dinner menu, quick enough for a weeknight or a Saturday night party. Together we will prepare *Baby Pea Shooters with Pepper Vodka, Caramelized Onion and Asparagus Crostata, Seared Scallops with Crab Remoulade on Wilted Baby Greens, and finish with Vanilla Panna Cotta with Strawberry Rhubarb Compote*. We will enjoy a glass of wine with our buffet.

Thursday, July 7, 6-9pm

\$60 P

Preserving the Season

Jill Jacoby

Preservation today allows you to both express your culinary creativity and to plan ahead for amazing entertaining, exciting family meals, and special holiday gifts. Master preservationist Jill Jacoby demonstrates how to preserve and use local produce all year long. An emphasis is placed on canning and preserving, safety, selection and preparation of ingredients, and hot water bath methods. She will also discuss low-sugar and no added sugar methods of preserving. Today, Jill will prepare *Cherries in Wine, Blueberry Pancake Syrup, Zucchini Lemon Marmalade, and Spicy Corn Relish*. There will be limited participation in this class.

Saturday, July 9, 1-3pm

\$45 D

Garden Pastry Party

Terry John Zila

It is amazing how the combination of a few simple ingredients – flour, fat, liquid – can be the basis for so many wonderful dishes! Terry will walk you through the steps for creating light and flaky pastries every time while preparing a delicious garden party menu. He starts with a classic *Spinach Quiche* served with *Mixed Greens and Raspberry Vinaigrette*, then a portable sandwich of *Summer Vegetable Pastry Pockets*, and two fresh fruit desserts of *Red Plum and Almond Cream Tartlets Nectarine*, and a fresh *Blueberry Galette*.

Sunday, July 10, 1-4pm

\$50 D



Small Bites: Appetizers from the Grill

Manfred Krug

We love the concept of enjoying a meal of many different small bites! So why not take it a step further and prepare them all outside on the grill? Manfred will lead you in the preparation of this eclectic menu of *Seared Ahi Tuna on Sesame Crackers with Wasabi Drizzle*, *Grilled Figs with Pancetta, Balsamic Vinaigrette and Walnuts*, *Chinese-style Smoked Chicken Wings with Mustard Sauce*, and *Grilled Thai Lamb Chops with Ginger Salad and Curry Vinaigrette*. Beer or wine will be served.

Monday, July 11, 6-9pm

\$65 P

Berry Bliss

Rachael Perron

One of the things that makes Minnesota winters bearable is the anticipation of the onset of warm weather and the start of fresh local berry season! There's no reason to get a really fussy dessert in summer, when the fresh berries are a dessert in themselves! Rachael has been incorporating berries in her menus for years and we're not just talking shortcake. Join us this evening as she demonstrates how to take traditional recipes in new directions, from a sweet take on a classic savory starter to a Tuscan peppery strawberry syrup served with Parmesan cheese before or in place of dessert. You will sample *Effortless Lemon Cream and Berry Tart*, *Ricotta and Raspberry Crêpes*, *Strawberry Bruschetta*, *Mixed Berry-Mint Compote*, and *Marmellata di Peperoncini*. Enjoy a glass of wine with your samples.

Tuesday, July 12, 6-9pm

\$50 D

Vegetable Sushi

Robin Asbell

Sushi doesn't have to involve fish, in fact vegetarians can make delicious, satisfying sushi at home with little effort or cost. Chef and author Robin Asbell will lead the group in making sushi rolls, using traditional white rice, quinoa, and brown rice, as well as a variety of vegetables and dipping sauces. You will prepare *Inside Out Tofu-Jicama Rolls Wrapped in Mango*, *Spicy Tofu Temaki Zushi Handrolls*, *Triple Green Rolls*, *"Clam Shell" Sushi in an Omelet*, *Soba Noodle Sushi with Hazelnuts*, and a *Summer Fruit Kanten*, and *Miso Soup* with a special mushroom dashi.

Wednesday, July 13, 11am-2pm

\$60 P

Bastille Day

Bret Bannon

Bastille Day in France (July 14th) symbolizes the birth of the Republic, similar to our own Independence Day. This evening we celebrate our French heritage, or our love of their great food, and join Bret in creating savory *Palmiers* and *Gougeres* (cheese puffs), *Soupe Froide aux Bleuets* (*Fromage Blanc Crème* (cold blueberry soup with fromage blanc custard)), *Blanquette de Veau* (white veal stew with onions and mushrooms served with rice), a *French Cheese Course*, and *Fraises et Crème Pâtissière a la Vanille Tarte* (strawberry and vanilla pastry crème tart). French wine will be served as we raise a glass and toast *Vivé la France!*

Thursday, July 14, 6-9pm

\$60 P

Dazzling Ice Cream Desserts

Suzanne Schilling

Do you love the smooth, coolness of ice cream desserts but not the hassle of making the ice cream from scratch? Then this is the class for you! Incorporating ice cream that is commercially available, Suzanne will teach you how to make an impressive variety of desserts, including *Lemon Baked Alaska* (lemon ice cream surrounded by lemon cake covered with toasted meringue), *Coconut Ice Cream Cake* (devil's food topped with coconut ice cream, frosted with crème chantilly and sprinkled with toasted coconut and shaved chocolate), *Dulce de Leche Sandwich Cookies* (dulce de leche gelato with Mexican pecan shortbread cookies), *Pistachio Peach Sundae* (crispy phyllo pastry layered with honey butter and pistachios and vanilla ice cream topped with peach and blueberry compote), *Black and White Chocolate Terrine* (a terrine of dark and white chocolate ice cream and chocolate wafers with raspberry sauce). Coffee will be served with our samples.

Friday, July 15, 12:30-3:30pm

\$60 P

"A fruit is a vegetable with looks and money.

Plus, if you let fruit rot, it turns into wine,
something Brussels sprouts never do."

P. J. O'Rourke

Lounging with Lift Bridge and Friends

Brad Glynn and Matt Hall

Lounging with a brew and friends – this evening’s class will feature Lift Bridge Brewery’s co-owner Brad Glynn and Brewmaster Matt Hall, two guys who know a thing or two about both subjects! Matt has been in the beer industry for over 15 years, at breweries in Wisconsin, Hawaii and California, and has returned to his roots in Minnesota. This fun-filled evening will also feature a surprise guest chef to help Matt and Brad prepare a menu of favorites from Matt’s travels, all paired with new craft beers from Lift Bridge Brewery. Join us for an evening dedicated to the love of beer and the creation process from two experts.

Friday, July 15, 6-9pm

\$60 D

Steak House Style

Terry John Zila

Some things have stood the test of time in the culinary arena, and the classic steak house is proof of that! Great cuts of beef, fabulous seafood, hearty side dishes and decadent desserts are all on the menu tonight as Terry brings the steak house style of eating into our kitchen. We’ll indulge in *Classic Iceberg Wedge Salad with Bleu Cheese*, *Sautéed Filet Mignon with Port Wine Reduction*, *Cajun Ribeyes*, *Shrimp Alexander with White Wine Butter Sauce*, *Crispy Hash Browns*, and if you’ve left room, *Triple Chocolate Brownie Sundaes* for dessert. A glass of wine will be served with our meal.

Saturday, July 16, 5-8pm

\$75 D

Main Dish Salads

Jeff Woodward

Lighten up your summer menus and budget with fresh and healthy seasonal salads. Easy to toss together, improvise with, or pack up and go, Jeff will inspire you with his delicious salads. Tonight he will prepare *Beet, Orange, Feta and Sun-Dried Tomato Salad*; *Salmon Salad with Crispy Jalapeno Peppers*; *Steak, Marinated Red Onion, Blue Cheese and Green Bean Salad*; and *Penne Pasta Shrimp Salad with Cilantro Pesto and Peas*. He will also discuss techniques for cooking vegetables, beans, grains and proteins to get the perfect texture and nutritional value into your summer salads.

Monday, July 18, 6-8:30pm

\$55 D

Cool Summer Desserts

Rachel Wille

Ahh, dessert. In summer, and especially when it’s hot, it should be light and refreshing, and if at all possible, cool. A dessert should bring the meal to a refreshing close, and in summer, provide relief on a hot day. The trick is making desserts memorable and delicious without being labor-intensive. Rachael will share her vast knowledge of all things sweet and beautiful today as she prepares *Profiteroles with Coffee Ice Cream and Fudge Sauce*, *Individual Strawberry Tiramisu*, and *Summer Berry Galette*, a spectacular dessert that showcases summer’s bounty and will leave a lasting impression. Coffee or tea will be served.

Tuesday, July 19, 11am-2pm

\$50 D

Cooking with Your Kids: Grilled Pizza

Suzanne Schilling

Children love pizza, especially when they choose their own toppings. Join your child in class today where they learn to prepare *Homemade Pizza Dough* that they will then finish with a selection of toppings and grill. On the side will be a *Summer Garden Salad*, as well as *S’mores Cookies* for dessert. *Class fee includes one child, age 10-16, and one adult.*

Wednesday, July 20, 5:30-7:30pm

\$70 P

Lifestyle, Food and Fitness

Angel Obert

Shopping, cooking, preparing, eating and moving are all part of satiating our senses – “We are physical beings in a world of non-moving behavior.” With so much information about food, diets and fitness, how does anyone know what will work for them? Food and fitness rhythms are not the same for everyone, but there are basics you can start with and mold into your lifestyle. We must be open and interested in order to gain a new perspective on what all this means. Angel Obert, Lifestyle Consultant, has been studying simple solutions for healthy living, food and fitness throughout her life. Diagnosed with a neurological disorder as an adolescent, she has created her lifestyle around being as healthy as possible, developing her own set of basics with eating, fitness, breathing, and surrounded herself with great mentors that guided her to where she is today. Angel continues her education in healing and is currently working on a lifestyle book that will include everything you need to know on finding health within you, as you live now. These classes are set up in a series that allows participants to practice what they learn each class and develop a new rhythm with food and fitness.

Part I: The focus will be on creating a list of foods you already love to eat and starting a journal to become aware of what we are doing now. Tips on smarter grocery shopping and how to recreate the recipes you already love to a healthier version (bring one of your favorite recipes with you). These steps save money, time and stress. We will also learn about what your body likes to eat, what foods does it thrive on and how to combine them to get the most satisfaction and nutrition. Fitness is included in this class; come dressed to play outside. Angel is also a master at exercise and creating fitness routines that you can do in 15 minutes a day. All fitness levels are welcome, no experience required. We will also be preparing a satisfying meal together.

Part II: If we clutter our lives with stuff, especially food, we clutter our bodies. In the first class we learned what our body likes to eat, creating combinations that satisfy, and how to work our body and feel results in a short amount of time. This class goes beyond food and fitness and into our lives, going into more depth in our journaling. Angel will guide you to create ways to break unwanted patterns and build healthier ones. We will review what we learned in fitness from the week before, adding more combinations which can be used with your existing training or by itself. We will be preparing and eating another satisfying lunch together. You will complete a confidential lifestyle assessment packet that Angel developed to provide you with the best recommendations in your life. The results can be either mailed to you, or reviewed in the class and shared over lunch.

Thursdays, July 21 & 28, 10am-1pm

\$100 P

Ladies Night Out: Foods for a Beautiful You

Robin Asbell

Women deserve a little pampering now and then, and tonight we start from the inside out. You will learn which foods feed radiant skin, healthy weight and boundless energy while together we prepare *Green Tea Coolers*, *Beauty-Fruit Smoothies*, *Sweet Breakfast Tabouli with Fruit*, *Wild Salmon and Watercress Sandwiches*, *Cilantro-Pumpkinseed Quinoa*, and *Halibut-Egg Maki Rolls with Seaweed Salad*. We'll sip Prosecco while we enjoy a dessert of *Blueberry Tart with Dark Chocolate Drizzle*. Join Robin to celebrate eating delicious food that makes us look and feel great!

Thursday, July 21, 6-9pm \$60 P

Hands-on Indian

Chris Murray

Treat yourself to one of our specialty cooking classes and learn how to create authentic Indian foods. Starting with the correct definition of curry (any combination of meat, fish, poultry, legumes, vegetables or fruits, simmered in a liquid made with freshly-ground spices and/or herbs), Chef Chris will demystify the techniques to creating flavorful dishes. Together you will prepare *Homemade Red Curry Paste* (made in the traditional mortar and pestle), *Curried Chick Pea Red Curry Chili* (made with the red curry paste), fresh *Hand-rolled Onion and Paneer Kulcha*, *Grilled Guyanese Masala Lamb Kabobs with Onion and Peppers*, and a refreshing finish of *Coconut and Saffron Rice with Toasted Nuts*.

Friday, July 22, 6-9pm \$60 P

Macho Man: Steaks and Sides

Manfred Krug

For many people the sound and smell of steaks cooking on the grill is one of life's sublime joys. Getting great results is fairly straightforward: choose top-quality meat, season it boldly, and use a carefully tended red-hot fire. Properly grilling a steak will separate you from the rest of the guys on the block and may even impress the ladies! Join Manfred as together you prepare *Cumin-cruste Grilled Strip Sirloins with Grilled Avocados and Chipotle-coated Onions*, *Rib Eye with Blue Cheese, Balsamic Vinegar and Garlic Spinach*, *Thai-style Steak with Two Sauces*, and tasty side dishes of *Mango Black Bean Salsa*, *Smoky Corn and Tomato Salad with Cilantro Vinaigrette*, and *Grilled Sweet Potato Salad with Sweet Sour Bacon Dressing*. We will be joined by Billy Shaver of Stillwater Brewing Co., who will serve samples from their selection of craft beers.

Monday, July 25, 6-9pm \$70 P

Latin Tapas on the Grill

Suzanne Schilling

Many Spanish tapas recipes make ideal barbecue food appetizers and are perfect for the outdoor grill. Little bites grilled to smoky perfection is a true summertime joy. Suzanne will guide you in the techniques needed for easy preparation of *Mussels with Saffron Butter Grilled in Banana Leaves*; *Ancho Cocoa Marinated Pork on Fresh Rosemary Stems*; *Cuban Tostones* (fried plantains) *with Garlic Mojo and Grilled Mango Salsa*; *Black Bean and Goat Cheese Quesadillas with Grilled Guacamole*; and *Grilled Tropical Fruits with Island Spices and Dark Rum with Citrus Ice Cream*. We will enjoy beer or wine with our buffet.

Tuesday, July 26, 6-9pm \$65 P

Youth Sushi: A Japanese "Children's Day" Festival

John Sugimu-a

In Japan, the young are honored with a day set aside for a joyous celebration of "Kodomo no Hi" (Children's Day). For our own celebration, children will create child-friendly sushi alongside a sushi master. Our menu will include *Temaki* (hand rolls), and *Inarizushi* (pouch). The popular *Gyoza* (dumplings) will also be made and served. Special Japanese sweets will conclude the festival menu. *Age 10 and older*.

Thursday, July 28, 6-9pm \$55 P

Summer Cake Pops

Donna Nowicki

Donna continues with her theme of fun, flavorful and unique sweet treats. Today we learn to create flavorful little lady bugs, bumble bees and daisy *Cake Pops on a Stick*. These delicious bite-size treats will be placed in a baked cupcake "flower pot" complete with "dirt" for an edible summertime centerpiece. Students will also make gourmet jumbo *Dipped Strawberries* in a variety of flavors for a tasty finish to our summertime garden class!

Friday, July 29, 10am-1pm \$55 P

Cookout with the Girls

Michele Licata

Who doesn't want to chill with their girlfriends at the end of a long week? So this evening Michele has designed a party menu that is perfect for having the girls over for a delicious appetizer party on the patio. Michele will lead you in the preparation of *Grilled Shrimp and Chorizo on Skewers*, *Crostini with Fresh Ricotta and Grilled Radicchio*, *Smoked-Bluefish Pâté with Roasted Tomatoes on Crackers*, *Grilled Swordfish Steaks with Olive Pesto*, *Grilled Garden Salad*, and a smooth and cool *Buttermilk Pie*. We'll sip wine with our meal.

Friday, July 29, 6-9pm \$65 P

Smoke and Fire

William Lendway

Join Chef Bill this evening as we celebrate a few of the many styles of cooking on the grill. Jump in and learn to prepare *Kansas City-style BBQ Ribs* (pork), *Korean Kalbi BBQ Ribs* (beef), *Brazilian Picanha* (beef sirloin), and *Corn-Cob Smoked Chicken with Blackberry Balsamic Barbecue Sauce*. We'll also create delicious sides of *Classic Baked Beans*, *Brazilian Rice*, and *Creamed Corn*.

Saturday, July 30, 5-8pm \$65 P



Macho Man: Steaks and Sides

Manfred Krug

For many people the sound and smell of steaks cooking on the grill is one of life's sublime joys. Getting great results is fairly straightforward: choose top-quality meat, season it boldly, and use a carefully tended red-hot fire. Properly grilling a steak will separate you from the rest of the guys on the block and may even impress the ladies! Join Manfred as together you prepare *Cumin-cruste Grilled Strip Sirloins with Grilled Avocados and Chipotle-coated Onions*, *Rib Eye with Blue Cheese, Balsamic Vinegar and Garlic Spinach*, *Thai-style Steak with Two Sauces*, and tasty side dishes of *Mango Black Bean Salsa*, *Smoky Corn and Tomato Salad with Cilantro Vinaigrette*, and *Grilled Sweet Potato Salad with Sweet Sour Bacon Dressing*. Cold beer will be served with our meal.

Monday, August 1, 6-9pm

\$70 P

One Pasta, Endless "Pastabilities"

Terry John Zila

Three million Italians emigrated to the United States in the early 1900s, and with them came pasta – in all shapes and forms. There are over 300 recognized shapes of this humble staple, many of which are designed specifically to complement certain sauces. In this class you will learn to take the basic recipe for pasta dough and create a variety of dishes. Our class starts with the making of a basic homemade dough that we will turn into fresh *Tagliatelle* and *Fettuccine*. While your pasta dries, Terry guides you in creating flavorful sauces of *Pan-roasted Tomato Sauce*, *Pesto Sauce*, *Alfredo Sauce*, *Browned Butter Sauce with Sage*, and *White Sauce with Winter Vegetables*.

Tuesday, August 2, 6-9pm

\$60 P

Wholesome in Baby's Tummy

Marge Porter

Is your baby ready to eat solid foods? Are you wondering which foods are the best to start with? Join us for class today and learn how simple and affordable it can be to feed your baby delicious homemade foods that will start them on a healthy path. This workshop will include tips on which foods to start with, sourcing local and organic ingredients, the benefits of making your baby's food from scratch, and methods of storage. Students will get hands-on practice making various foods and leave class with an OXO food freezing tray full of fresh, organic starter foods for your baby. You will also take home recipes and resources to get you and your baby off to a successful start with solid foods.

Wednesday, August 3, 12:30-3:30pm

\$45 P

"All happiness depends on a leisurely breakfast."

John Gunther

Living Gluten-Free

Michele Licata

What does it mean to be gluten-free? What are the advantages and how do you get started? If you have thought about going gluten-free or have to cook for someone who is gluten-free or dairy-free, Michele can answer many of your questions as she lives this way herself. Learn to live gluten-free while still preparing dishes that are delicious and nutritious. To create tasty gluten-free snacks and meals, you need to stock your kitchen with important ingredients, and know which foods and ingredients to avoid. It's also helpful to know what you can substitute in favorite recipes that you want to adapt to your gluten-free diet. Explore how to create this lifestyle as we prepare a delicious menu of *Pizza topped with Roasted Vegetables and Sausage*, *Cashew Cream with Preserved Lemons* (a staple in Michele's kitchen to make dips, swirl in a soup or top fruit crisp), *Quinoa Salad with Lime and Fresh Mint*, and a scrumptious *Brownie* to finish.

Thursday, August 4, 6-9pm

\$50 P

Ladies' Night Out: Grilled Salads and Desserts

Suzanne Schilling

What is the perfect menu for a summer outing on a beautiful August evening? If you answered, "Salad, dessert and wine," we have that winning combination designed in a fun and delicious hands-on class. Join us for an evening of good food, good company and lots of fun in our kitchen. Suzanne will guide you in the preparation of *Grilled Asparagus topped with Lump Crab and Avocado Salad*, *Grilled Southwestern Chicken Salad with Black Bean Salsa*, *Grilled Romaine Stuffed with Goat Cheese, Pine Nuts and Olives with a Roasted Tomato Vinaigrette*, and two sweet desserts of *Grilled Fruit with Lemon Zabaglione*, and *Grilled Orange Chocolate Truffle Pizza*. Wine will be served.

Friday, August 5, 6-9pm

\$65 P

Indian Cooking 101

Rupa Dash

Indian cuisine has been around for at least 2500-3000 years! The use of many different herbs and spices make each dish quite unique. Each different region in India is known for its wide selection of recipes and Indian styles and tastes. Though about one third of the population is strictly vegetarian there are many different dishes that include chicken, lamb and goat meat. Food is such an important part of Indian culture and plays a large role in the family life and festival celebrations. Join Rupa today for an exploration of the wonderful flavors and aromas of Indian spices in the creation of *Keema Mattar* (ground chicken and peas in a savory sauce), *Raajma* (dark red kidney beans in curry), *Dry Spiced Cauliflower and Potatoes*, *Raita* (yogurt salad), and *Roti* (Indian flat bread). See how easy it is to make a wonderful Indian meal at home any day of the week.

Saturday, August 6, 1-4pm

\$55 P

From the Ocean to the Grill

Manfred Krug

Most types of seafood benefit from the quick cooking and smoky flavor of grilling. And this evening's class will give you the skills to prepare a variety of delicious dishes! Covered will be buying, preparing and storage of seafood as well as the types of fire and smoke for the best results. Together we will prepare *Sweet and Sour Grilled Salmon with Glazed Pineapple and Mint*, *Grilled Scallops with Corn-Avocado Relish*, *Shrimp and Vegetable Kebab with Dipping Sauce*, and *Grilled Tuna Steaks with Cantaloupe Salsa*. We'll add bread, salad and wine, and have a party!

Monday, August 8, 6-9pm

\$70 P

Love the Lavender

Donna Nowicki

If you have never cooked with lavender before, you don't know what you're missing! This delicate herb adds a delightful and exotic flavor to both sweet and savory cooking. Join Donna this evening as we explore the culinary versatility of this well-known herb in the preparation of *Chicken Drumsticks with Apricot-Lavender Glaze*, *Lavender Goat Cheese Salad with Caramelized Nuts*, *Fried Bananas Drizzled with Lavender-Honey* and *Lightly Spicy Chocolate*, *Lavender-infused Vanilla Cupcakes with White Chocolate Buttercream*, and a refreshing *Lavender Lemonade*.

Wednesday, August 10, 6-9pm

\$60 P

Main Dish Summer Salads

Robin Asbell

Summer just begs for simple salads for side dishes. Most require little or no cooking, and those that do can be cooked well ahead of time when it's cooler. The range of fresh produce that is available is never better, and the prices are their lowest. Since a healthy diet generally recommends consuming 7 to 12 servings of fruits and vegetables a day, it will not be hard with these great salads. Tonight we make *Salade Niçoise with Fresh Grilled Tuna*, *Nonya Salad with Eggs and Tamarind Dressing*, *Szechuan Sesame Noodles with Chicken*, *Greek-style Shrimp and Wilted Spinach Salad with Feta*, *Arab Fettoush Salad with Grilled Steak and Pita*, and *Mexican Pepita-Cilantro Quinoa with Peppers*.

Thursday, August 11, 6-9pm

\$60 P



Chocolate Chip Cookie Throw Down

Terry John Zila

It's hard to resist a warm-from-the-oven chocolate chip cookie, so let's just go ahead and enjoy five freshly-baked varieties, and we can exercise later! Join Terry for a fun morning of baking and lunch while you prepare *White, Milk and Dark Chocolate Chip Cookies with White, Black and Red Pepper*; *White Chocolate Chip Cookies with Cranberry and Pecans*; *Milk Chocolate Chunk Toffee Chip Thins*; *Ginger Molasses Choc Chunk Cookies*; and *Chocolate Chip Almond Meringue*. A lunch of *Roast Chicken with Mixed Greens and Vinaigrette* will be served.

Friday, August 12, 11am-2pm

\$55 P

Date Night: How to Throw a Summer Cocktail Party

Terry John Zila

Summer is the perfect time for an elegant outdoor cocktail party, so this year, put on your fancy attire and host a fabulous party. You can look snazzy and stay cool as the menu is made in advance and served room temperature or cold. And, all these savory bites are 100 percent finger food. Join Terry in the preparation of *Grissini Bread Sticks*, *Grilled Flank Steak and Goat Cheese on Parmesan Croustades*, *Coconut Shrimp*, *Parmesan Cups with Mixed Greens and Sherry Vinaigrette*, *Zucchini Red Bell Pepper Roll-Ups*, *Roasted Garlic Cream Cheese Wontons*, and *Mini Pastry Tarts with Lemon Curd, Fresh Berries and White Chocolate*. So find a lovely garden or patio, because after tonight's class you'll want to invite friends over and enjoy the end of the season with a fine party!

Friday, August 12, 6-9pm

\$65 P

Cooking with Kids from the Farmer's Market

Suzanne Schilling

August is prime time in Minnesota. The vegetables are plentiful and the markets are full of the common and not-so-common vegetables. This is a fun place for kids to visit and learn about eating local. We will meet at the Stillwater Farmer's Market at 10am sharp, talk with vendors and buy what we need for the day, then head to The Chef's Gallery to begin meal production. Our planned menu will be *Chicken Vegetable Quesadillas* (including zucchini or summer squash, mild Anaheim or poblano chiles, red onions and tomatoes) served with homemade *Salsa Verde*, *Southwest Corn and Black Bean Salad* (with pine nuts, cilantro, red cabbage, tomatoes and red onion), and *Seasonal Fresh Fruit with a Lime and Mint Dressing*. (Menu subject to minor changes based on availability of produce.)

Class fee includes one child, 8-16 years old, and one adult.

Saturday, August 13, 10am-12:30pm

\$70 P

“As you get older, you shouldn't waste
time drinking bad wine.”

Julia Child



5" Classic Santoku \$69.99

7" Classic Santoku \$79.99

8" Classic Deli \$69.99

Preserving the Season

Jill Jacoby

Preservation today allows you to both express your culinary creativity and to plan ahead for amazing entertaining, exciting family meals, and special holiday gifts. Master preservationist Jill Jacoby demonstrates how to preserve and use local produce all year long. An emphasis is placed on canning and preserving, safety, selection and preparation of ingredients, and hot water bath methods. She will also discuss low-sugar and no added sugar methods of preserving. Today, Jill will prepare *Tangy Tomato Jam*, *Stone Fruit Butters*, *Hot Pepper Jelly*, and *Winter-Ready Vegetable Soup* (pressure canned), along with many serving suggestions for their use. Recipe selections may change based on the availability of seasonal produce. Participants will have some hands-on opportunities.

Sunday, August 14, 1-4pm

\$45 P

Perfect Late Summer Vegetables

Jeff Woodward

Learn to coax the maximum flavor out of your fresh vegetables with the right combination of heat, oil, spices and herbs. Rather than only steaming vegetables, discover new ways to heighten the natural sweetness of vegetables. While Jeff covers a variety of techniques for perfect vegetable dishes, he will prepare delicious examples of *Sweet Corn and Chèvre Soup*, *Cauliflower and Caper Salad*, *Roasted Red Potatoes with Homemade Basil Mayo*, *Risotto with Summer Vegetables*, *Crunchy Garlic and Fresh Herbs*, and *Lemon Thyme Green Beans with Goat Cheese Brie*.

Monday, August 15, 6-8:30pm

\$55 D

Basic Knife Skills

Marge Porter and Thom Miller

Your knife is the most important and utilized tool in your kitchen. Learning to properly use your cutlery will save time, be safer and make the job so much more enjoyable. Join Chef Marge and our Henckels knife rep Thom for this informative and skill-enhancing evening. You will learn basic knife skills, as well as different blade shapes and their uses with hands-on practice in chopping and slicing. Thom will cover basic sharpening techniques, knife safety, maintenance and storage.

Each class participant will receive a forged paring knife, valued at \$40.

Tuesday, August 16, 6:30-8pm

\$45 P

Introduction to Sushi

John Sugimu-a

Sushi may be one of the best sources of nutrition available to us. Packed with lean protein, dense with nutrients and Omega-3 fatty acids, and low in fat, sushi is an excellent way to enjoy a meal regardless of one's dietary lifestyle choice. This course for beginners provides an in-depth study with a sushi master on the essentials of preparing, presenting and serving *Sashimi*, rolled *Sushi*, and *Nigiri Sushi*, as well as the principles on a wide range of Japanese dishes. The course includes lessons on Japanese culinary history and culture, instruction on handling and maintaining knives and utensils, as well as many basic Japanese sauces and stocks.

Wednesday, August 17, 6-9pm

\$65 P

Favorite Mediterranean Dishes

Antigoni Sander

Enjoy the late summer bounty with a Mediterranean twist! Antigoni has designed a menu packed with her favorite ingredients. Join her in preparing *Mediterranean Stuffed Vegetables filled with Beef, Rice, Tomatoes, Peppers, Eggplant and Zucchini*; *Roasted Eggplant and Feta Cheese wrapped into Phyllo Twists*; *Cod Roasted in Dill-scented Tomato Sauce*; *Spinach and Garlic Rice Pilaf*; *Zucchini Pizza*; *Carrot and Fennel Salad*; and *Greek Yogurt with Stewed Fruits* for dessert. We will enjoy the fruits of our labors with a glass of crisp white wine

Thursday, August 18, 6-9pm

\$60 P

SAECO FOCUS AUTOMATIC ESPRESSO MACHINE

A perfect gift, the *Saeco Focus Automatic Espresso Machine* offers a compact and stylish bean-to-cup system.

Kit includes whole bean coffee, beverage shaker, two latte glasses, recipe book, and microfiber cleaning cloth.

Stop by our store for a **FREE demonstration and a great cup of espresso!**

Demo dates: April 30, May 7, June 11 and June 18th, 1-5pm





Date Night Global Gourmet

Michele Licata

Rather than the usual evening out why not try something fun and different with a date night cooking class? A great way to spend the evening, you will cook with other couples and create a delicious meal together at the end. Michele will guide you in the creation of this world class menu of *Moroccan Quinoa Vegetable Salad with Orange Vinaigrette*, *Asian Chicken Wontons with Mango Dipping Sauce*, *Indian Shrimp Curry over Rice*, *Stuffed Pork Tenderloin*, and for dessert, a fresh *Blackberry Tart with Custard Sauce*. We will enjoy wine with our meal.

Friday, August 19, 6-9pm

\$65 P

Late Summer Italia

Terry John Zila

Ahh ... we may wish we were in Tuscany this evening, sipping wine and enjoying the sunset over the mountains, but it will not be too difficult to pretend while savoring tonight's Italian-themed menu. Terry will create a flavorful end-of-summer menu of *Wild Mushroom Risotto*, *Duck Breast with Cherries in Chianti*, *Caramelized Red Onion and Potato Frittata*, and *Cornmeal, Orange and Almond Cake with Fresh Berry Compote*. Italian wine will be served with our meal.

Saturday, August 20, 5-8pm

\$65 D

Gearing up for Autumn Baking – Artisan Bread in Five Minutes a Day and Healthy Bread in Five Minutes a Day

Jeff Hertzberg

You've seen and heard about this revolutionary method on NBC's *The Today Show*, Fox-9 News, KARE 11-TV, NPR's *The Splendid Table*, and you've read about it in the *Minneapolis Star-Tribune*, *St. Paul Pioneer Press*, and the *New York Times*. Jeff Hertzberg, co-author of the best-selling *Artisan Bread in Five Minutes a Day* and *Healthy Bread in Five Minutes a Day*, will demonstrate his revolutionary technique with an eye toward the autumn baking season, using local ingredients fresh from the harvest. In addition to Jeff's usual European-style white and whole-grain breads, the menu will include *Wild Rice Pilaf Bread*, *Braided Apples and Honey Whole Grain Loaf*, and *Pumpkin Pie Brioche*. Jeff will demonstrate recipes and provide samples from the book, which will be available for purchase and signing.

Sunday, August 21, 2-5pm

\$55 D

Silence of the Lambs

Manfred Krug

Cooking lamb has never really gotten the positive recognition it deserves. That has all changed now with the milder, more delicate flavor of today's lamb. As versatile as it is flavorful, it is terrific stewed, grilled, sautéed, or roasted. If you love lamb, you'll be pleased to know that it is also good for you – low in fat, full of protein and vitamins and minerals. Manfred will guide you in the preparation of a delicious variety of lamb dishes that incorporate different cuts of meat. You will prepare *Braised Shanks with Herbed Mashed Potatoes*, *Rack of Lamb with Fresh Pepper and Mint Jelly*, *Pakastani Lamb Patties with Garlic Sauce*, and *Curried Lamb Stew with Apples*. We'll enjoy a glass of beer or wine with our finished meal.

Monday, August 22, 6-9pm

\$65 P

Lobster Fest

Terry John Zila

Lobster doesn't have to be only for special occasions! Extremely versatile, it can be served many ways as a rich addition to your menus. Once you begin experimenting you will realize a little meat can go a long way in adding a touch of gourmet to your dishes. Terry will demonstrate with a delicious variety of dishes, including *Lobster and Seafood Salad on Corn Pancakes*, *Lobster Tail with White Wine Butter Sauce*, *Lobster Brie Quesadillas with Mixed Greens*, *Lobster Chowder*, and *Lobster Cocktail*. Wine will be served with our samples.

Tuesday, August 23, 6-9pm

\$80 D



THE CHEF'S GALLERY GIFT CERTIFICATE

Always the right size and color, and available in any denomination, our gift certificates may be redeemed for merchandise or cooking classes.

A Gourmet Picnic

Donna Nowicki

Just because picnics are outdoors and far from the kitchen doesn't mean the food cannot be amazing! Join in the fun today as together we will prepare a gourmet picnic lunch full of unique and delightful flavors. On the menu will be *Lavender Chicken Salad served on a Croissant*, *Hearty Grilled Chicken Breast Sandwich with Portobello Mushroom*, *Sweet Red Onions marinated in Red Wine Sauce*, *Fresh Mozzarella and Roasted Red Peppers on Ciabatta*, and *Watermelon Ricotta Salad with a Tangy Lime and Lavender Honey Dressing*. We will finish with a buttery *Key Lime Pound Cake with Key Lime Glaze*, and *Italian Sparkling Citrus Sangria*.

Wednesday, August 24, 11am-2pm \$60 P

Sophisticated Salads Made Simple

Rachael Perron

Transform your farmer's market finds into incredible fresh salads of all varieties – green, fruit, mixed vegetable and pasta. As Rachael demonstrates proper vegetable prep and storage techniques, she will lead a discussion about what makes for a great salad and how to balance flavors and textures perfectly to create your own original recipes. You will sample this wonderful selection of Rachael's favorites: *Italian Chop Salad*, *Buttermilk Umami Parmesan Salad*, *Korean Cucumber Salad*, *Summer Fruit Salad with Creamy Citrus-Honey Dressing and Fresh Mint*, *Vietnamese Chicken Salad*, and *Fried Goat Cheese Salad with Pancetta and Dried Cherry Vinaigrette*.

Thursday, August 25, 6-9pm \$55 D

The World of Mexican Street Food

Suzanne Schilling

Ethnic street food vendors have become popular in America, offering everything from savory to sweet. Mexican street food, while diverse in flavors, is relatively easy to prepare and easily eaten on the run. Suzanne will guide you in the creation of these vendor favorites: *Pamozos Tortas* (soft bolillos stuffed with spicy chorizo and potatoes and topped with a rich guajillo sauce), *Equistes* (grilled corn-on-the-cob topped with butter, mayonnaise, cayenne, cojita cheese and lime juice), *Chalupas* (fried slow-cooked pork tortillas served with salsa verde and salsa rojo), *Chipotle Shrimp Tacos*, and *Churros* (deep-fried pastries).

Friday, August 26, 6-9pm \$60 P

Pasta Maker 103: Advanced Flours

Marge Porter

This slightly advanced hands-on class features fabulous fresh pasta made from a variety of flours then paired with light flavorful sauces that nourish and satisfy. You will start with the making of pasta dough using buckwheat, whole wheat, semolina, and also a gluten-free mix of flours. Then, using a hand-crank pasta maker, you will roll and cut *Fettuccine* and *Linguine*, and dress them with flavorful sauces of *Broccoli*, *Red Peppers and Cilantro-Mint Peanut Sauce*, *Turkey Sausage*, *Garlicky Greens and Cannellini Beans Sauce*, *Roasted Vegetable Primavera Sauce with Crumbled Feta*, and *Sautéed Chicken and White Wine Sauce*. Prior pasta making class or experience is helpful for this hands-on class.

Saturday, August 27, 10am-1pm \$60 P

Cooking for Absolute Beginners

William Lendway

Does your idea of cooking involve a can opener, a microwave, and take-out menus? Do you watch cooking shows longingly and wonder just how anyone learns to use a knife that well or to confidently read a recipe? Who would possibly be patient enough to teach you the basics to get you on your way? This class was designed especially for you. You will learn knife skills from a man who still has ten fingers and endless patience! Chef William has designed this class around learning the absolute basics, with plenty of time for questions and teaching basic skills. You will deconstruct recipes into ingredients and simple methods. Covered will be cutting, sautéing, grilling, searing, roasting, and braising. Then, with those techniques, we'll make *Sautéed Chicken Breast with Bearnaise Sauce*, *Grilled Vegetables*, *Seared Scallops with Fresh Sprouts and Citrus Vinaigrette*, *Roasted Potatoes*, *Southwest Braised Beef*, and *Purple Thai Rice Pudding with Coconut Milk and Lime*. There will be lots of one-on-one instruction to make sure that you leave confident and ready to take on dinner for family or friends!

Sunday, August 28, 1-4:30pm \$85 P

Meatless Wednesday

Robin Asbell

The reawakening of a popular eating trend – going meatless – has gained ground in the past several years. Eating just one meal a week without meat can have big benefits, globally as well as on your health and budget. Join local chef, author and teacher Robin, and learn how flavorful a meal can be without meat. You will prepare menu items from her latest book, "The New Vegetarian Cookbook," including *Lemon-Parmesan Asparagus Spears in Phyllo*; *Nonya Salad with Eggs and Tamarind Dressing*; *Roasted Fennel, Arugula and Penne with Feta and Olives*; *Garbanzo Chole with Saffron Rice*; *Provençal Caramelized Onion, Greens and Chevre Frittata*, and for a healthy sweet finish, *Maple Oat Chocolate Chip Cookies with Walnuts*.

Wednesday, August 31, 11am-2pm \$55 P

Vietnamese Cuisine

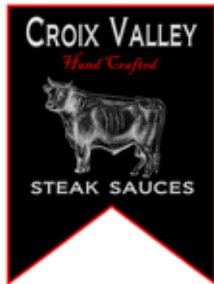
Chris Murray

Chef Chris is fortunate to be able to travel the world for his job and learn first-hand about many different cuisines. This evening he is excited to share with us his discoveries from his latest trip – to Vietnam. With the balance between fresh herbs and meats and a selective use of spices to reach a fine taste, Vietnamese food is uniquely delicious as well as healthy. Incorporating traditional ingredients and herbs (lemongrass, mint, coriander, Thai basil), he will prepare a variety of dishes to enjoy while sharing his new skills and knowledge of Vietnam. We look forward to Chris's creative and inspired menu, as well as great travel tales!

Wednesday, August 31, 6-9pm \$60 D

At The Chef's Gallery, we love to support our local vendors who demonstrate passion, craftsmanship and quality in the creation of their products.

Wherever possible, we proudly use the following products in our classes:



POLICIES AND PROCEDURES

FOOD TASTINGS AND WINE DURING THE CLASS: All classes include food samples and recipe packets, unless indicated. Because we are a recreational school and not a restaurant with a set menu, the amount of food available to eat varies from class to class and we cannot guarantee meal-size portions. Eating before coming to class is at your discretion. Some classes may include wine (legal age applies); see individual class description. We ask that you do not bring your own wine to class. Menu items are subject to change due to availability of ingredients. Please note that seating is on a first-come basis. We do not reserve seats. We suggest early arrival for best seating.

STUDENT DISCOUNTS: Class students receive a ten percent discount on regularly-priced merchandise the day of class.

REGISTRATION INFORMATION: Payment is required at the time of registration. We cannot hold a place in class without payment. You may register by phone or fax with Visa/Mastercard or American Express, by mail with a personal check, or in person. Be advised that a class may be filled if registering by mail.

CANCELLATION POLICY: If you are unable to attend a class, you must notify us 72 hours in advance to receive a full refund. After that time, no refund will be given. No exceptions. If you cannot attend a scheduled class, you may send someone in your place. In such case, please call ahead to notify us. Classes may be cancelled, and rescheduled if possible, due to inclement weather or illness of instructor. You will be given the option of the rescheduled class, credit for another class, or a full refund. Class may also be cancelled due to lack of enrollment. In this case you will be notified in advance and given a full refund.



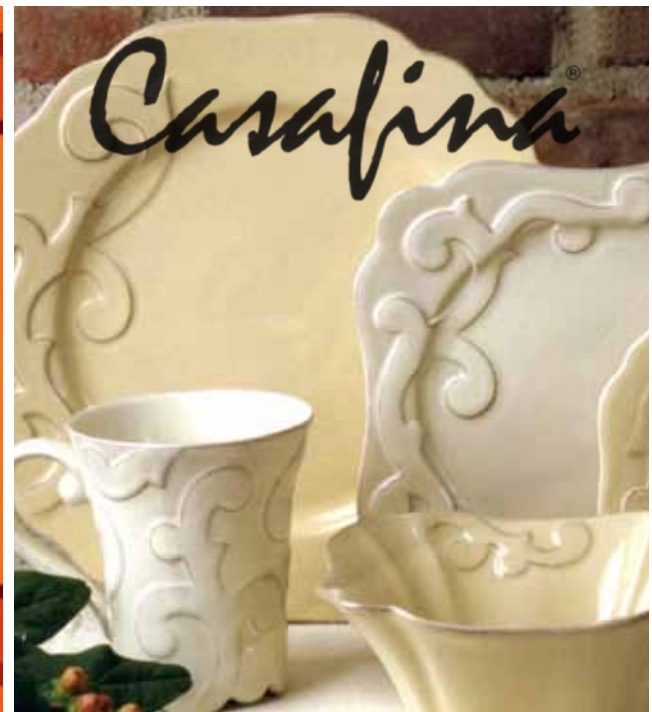
BRIDAL REGISTRY



Before you walk down the aisle, visit The Chef's Gallery and let us help you create your own unique and personal style for the kitchen and tabletop. We make the process of choosing your registry fun. As our way of saying thank you, we offer a complimentary cooking class for two. After the big day, we'll return 10% of what was spent in your name to you in the form of a gift certificate.

Call (651) 351-1144, ext. 3 to set up your appointment.

The Chef's Gallery proudly carries these and other fine tabletop products. Please inquire about special orders.



Guest Chefs and Instructors



ROBIN ASBELL is a free-lance culinary professional and cooking instructor around the Twin Cities. Her many experiences in the restaurant and the natural foods industry include developing hundreds of recipes as the former head chef of the Wedge Deli. She is the author of "The New Whole Grains Cookbook" and "The New Vegetarian Cookbook" (Chronicle Books).

BRET BANNON is a longtime chef and teacher in the Twin Cities, whose recipes have been published in Midwest Home and Cooking Pleasures Magazine. He has appeared on KARE 11's Showcase Minnesota, and has held positions at the Park Avenue Café in New York, The Local, and Un Deux Trois in the Twin Cities.

RUPA DASH was born in India and brought up in the Twin Cities. She originates from Eastern India, and has a wide range of experience with south, east, and north Indian food preparation. She uses traditional, locally-produced, fresh ingredients to create the most flavorful Indian dishes.

JEFF HERTZBERG developed a love for great bread growing up in New York City, and refined his bread-making skills through extensive European travel. He is a co-author with Zoe Francois of "Artisan Bread in Five Minutes a Day" and "Healthy Bread in Five Minutes a Day."

JILL JACOBY believes that preserving is truly a culinary skill and a missing link in sustainability. Her first garden of patio tomatoes yielded four pints of stewed tomatoes. Over the past two summers, she produced and sold over 400 jars of jams and jellies of 28 varieties. Jill coordinates canning bees and teaches classes, and capitalizes on summer garden harvesting across Minnesota.

JIM KYNDBERG joined Crave's corporate chef team as their new culinary director in the Spring of 2010. He is responsible for implementing fresh and new menu ideas for Crave while maintaining strict quality control standards in food for all of Crave locations. A native to Minnesota, Jim brings with him over 20 years of culinary experience. He is best known as the chef and owner of The Bayport Cookery which was one of Minnesota's top fine dining establishments for nearly 11 years.

MANFRED KRUG began his culinary career over 23 years ago. He is currently a chef instructor at St. Paul Technical College, teaching restaurant operations, meat fabrication, and breakfast cookery. He is a graduate of the prestigious Culinary Institute of America in Hyde Park, NY.

WILLIAM LENDWAY was sous chef at North Oaks Golf Club and Town & Country Club. He is currently finishing his master's degree in human nutrition at the University of Minnesota as he researches whole grain use by local chefs.

MICHELE LICATA is an accomplished chef, teacher and consultant with over 15 years experience in catering and food preparation. She has made regular appearances on HGTV, and is a featured commentator on WCCO-AM and FM107 Radio.

LIFT BRIDGE BEER CO. CREW – BRAD, STEVE, DAN, JIM, AND TREVOR have established the newest craft brew to hit taps and shelves in Minnesota. Based in Stillwater, they have combined their love for all things culinary and fermented to release some interesting brews, some using spices such as star anise, vanilla, and cinnamon, and others utilizing market produce like lingonberries and pumpkin. Their passion for quality brewing has gained many followers.

THOM MILLER was formerly a high-level merchandising and marketing executive at Marshall Fields. He founded Two Rivers in 2002, and his clients include such retailers as Target, Sears, Dillards, Sur La Table, Amazon.com and Belk. He has been a featured presenter, discussing the state of U.S. retailing in Chicago, Frankfurt, Istanbul, Bangkok and Hong Kong. He is a graduate of the University of Minnesota.

CHRIS MURRAY joined Taher, Inc. as corporate catering manager. His culinary experiences include director of catering for the Vikings Food Service, chef at the Eden Prairie City Center, executive chef to the CEO and Board of Directors for the IDS/American Express Corporation, and owner of a successful personal chef service, catering dinners, proms and private parties. In 1998, Chris had the privilege of catering the U.S. Presidential visit of Bill Clinton.

DONNA NOWICKI completed her first cake decorating class over 25 years ago and has consistently baked specialty cakes throughout the years. She has done cake decorating training through Wilton, completing beginner, intermediate and advanced levels.

ANGEL OBERT has researched foods and supplements for over 20 years. As a child, she was diagnosed with Tourette Syndrome, and her childhood until the present day has been full of life experience, finding the most effective and efficient ways to be healthy through eating correctly, exercising regularly, getting adequate sleep and taking supplements. She practices and teaches a philosophy built on awareness of self and working from the inside out.

JOHN OCCHIATO completed training at The New England Culinary Institute, and was head chef at D'Amico Cucina for many years. He is now head chef at The Chambers Hotel in Minneapolis.

RACHAEL PERRON is an award-winning chef, author, artist, and the owner and founder of Details Private Chef Services, which provides in-home personal chef and special event services. Her professional education includes work at a restaurant and B&B outside Florence, Italy, where she honed her specialty for updated regional home-kitchen classics that are fresh, elegant, flavorful and simple to prepare. She is the author of three cookbooks and the popular foodie blog, "The Refrigerator Diaries," and is a regular guest on local television.

MARGE PORTER has more than twenty years experience in the culinary industry and a lifetime of experience in the eating industry. Her style focuses on teaching basic techniques incorporated into class themes that enable and inspire the home cook to readily pursue a culinary passion. Her education includes the New England Culinary Institute, the Culinary Institute of America, and Warren Wilson College. Her experience includes restaurants, catering, vegetable and herb horticulture, specialty food purchasing for distribution, teaching and demonstrating.

JACK RIEBEL is the Executive Chef of The Dakota Jazz Club in Minneapolis. Formerly the Executive Chef at La Belle Vie and Sous Chef at Goodfellows in Minneapolis, he has cooked at Aspen's top new chefs' dinner in 1992, for Mikail Gorbachev at the Governor's mansion, and fund raisers at the James Beard House in New York. He always brings his passion and sense of fun to every class.

ANTIGONI SANDER is co-owner of Kafe 421 in Minneapolis. She works side-by-side with her business partner – her mom – where together they bring old-school hospitality to the Twin Cities. Raised with a strong appreciation for her Greek heritage, Antigoni's journey with cooking began with foods that were so familiar to her as a child. She brings these favorite childhood recipes plus her own twists on Greek classics to the menu at her restaurant and to viewers of Twin Cities Live.

ERIK SATHER is head chef at the highly-acclaimed Bar La Grassa in Minneapolis. He graduated from Le Cordon Bleu in 2002, having completed an internship in California. He returned to the Twin Cities and worked at Bobino, The Nicollet Island Inn, The Corner Table, The Craftsman, and helped open La Belle Vie and Solera.

SUZANNE SCHILLING was the executive chef and owner of Suzanne's Cuisine for 30 years. She has taught both hands-on and demo classes for All-Clad at Bloomingdales, adult education classes and numerous community organizations, as well as worked in recipe development for the Jack Daniels Distilleries. She has also cooked in Mexico with Diana Kennedy and Susanna Trilling.

KATHLEEN SCHUBERT is owner and creator of Schubert Catering Company. She is influenced mainly from traditional American, European, and Asian flavors. Introduced to food at an early age while working at her family's restaurants, her love of food continued while living and cooking in Europe.

JOHN SUGIMU-A was involved in the Japanese food industry in Los Angeles, where Japanese food first found its roots outside of its homeland. He is a Master Journey Sushi Chef, trained by two giants from the food industry: Mutual Trading Company, the premiere Japanese foodservice supplier, and the Katsu-Ya Restaurant Group, Sushi industry trendsetters. All are united in a vision to promote the true spirit of traditional Sushi, to educate in the proper techniques, and to share the integrity of the Sushi business.

RACHEL WILLE is a celebrated cake designer at Fresh Fields Bakery and Café. She is a graduate of Johnson Wales University in Colorado, and has an innate eye for detail. To Rachel, cake decorating is not a hobby or a job – it's who she is. Fresh Fields was voted Bride's Choice by Wedding Wire in 2009.

JEFF WOODWARD is one of the premier natural foods cooking teachers in the United States. For 26 years, he has presented his unique approach to creating joy and vitality through high-quality food, and has lectured at conventions, corporations, and health care clinics around the U.S. and Canada.

TERRY JOHN ZILA has fifteen years in the restaurant industry in a wide variety of cooking styles, which he uses to create fail-proof recipes geared to the home cook. He operates JohnJeanJuan, a wedding cake and special occasion dessert business, and is also a Master Gardener, a member of the IACP (International Association of Culinary Professionals), and a regular food and entertaining contributor to KSTP-AM 1500 Talk Radio.

MAY						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3 Pasta 101: Roll/Cut Marge Porter 6-9pm	4 Black Belt Desserts Donna Nowicki 6-9pm	5 Summer Pizza Party Robin Asbell 11am-2pm Best Pan: All Clad Porter/Smith 6:30-8:30pm	6 Sizzling Steaks Terry John Zila 6-9pm	7 Mother's Day Brunch Suzanne Schilling 11am-2pm
8	9 Grilling Basics Manfred Krug 6-9pm	10 A Spring Menu John Occhiato 6-9pm	11 Sushi Boot Camp John Sugimu-a 5-9pm	12 Lunch & Learn: Quesadillas Kathleen Schubert 11:30am-1pm The Flavors of Cuba Chris Murray 6-9pm	13 Market Tour Marge Porter 9am-4pm Date Night: Ribs Terry John Zila 6-9pm	14 Beginning Cake Decoration Donna Nowicki 1-4pm
15 Cooking for Beginners William Lendway 1-4:30pm	16 Cooking For One or Two Jeff Woodward 6-9pm	17 Lifestyle, Food, Fitness Angel Obert 10am-1pm Grilling Pizza Marge Porter 6-9pm	18 Pressure Cooking Schilling/Means 6-9pm	19 Breakfast Pastries Rachel Wille 11am-2pm Empanadas Robin Asbell 6-9pm	20 Lunch & Learn: Spring Rolls Kathleen Schubert 11:30am-1pm Date Night: Madrid Michele Licata 6-9pm	21 The Spice of Life Marge Porter 4-7pm
22 Cupcakes with Kids Donna Nowicki 2-5pm Riedel at Revé 324 Sean Petrie 4-6pm	23 Grilling: Ribs, Rubs and Revelry Manfred Krug 6-9pm	24 Lifestyle, Food, Fitness Angel Obert 10am-1pm Grilling with the Girls Marge Porter 6-9pm	25 Prosecco Brunch Robin Asbell 11am-2pm Asian Excursion Terry John Zila 6-9pm	26 Lunch & Learn: Summer Salads Kathleen Schubert 11:30am-1pm Risotto 101 Rachael Perron 6-9pm	27	28 Whoopie Pie Fest Suzanne Schilling 12:30-3:30pm
29	30	31				

JUNE						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Pasta Maker 102: Rolled and Stuffed Marge Porter 6-9pm	2 Lunch & Learn: Summer Soups Kathleen Schubert 11:30am-1pm Eating Well/Weight Jeff Woodward 6-8:30pm	3 4th of July Cupcakes Donna Nowicki 10am-1pm	4 Mexican Fiesta Brunch Suzanne Schilling 11am-2pm
5	6 Bar La Grassa Erik Sather 6-9pm	7 Celebrating the Season John Occhiato 6-9pm	8 The Art of Sushi: Maki Rolls John Sugimu-a 6-9pm	9 Jamaican Party Robin Asbell 6-9pm	10 Breakfast on the Grill Suzanne Schilling 11am-2pm Meet Your Maker Glynn/Anderson/ Kyndberg 6-9pm	11 Ten Techniques Marge Porter 11am-3pm Date Night: French Terry John Zila 6-9pm
12	13 Macho Man: Beer! Manfred Krug 6-9pm	14 Gourmet Grilled Sandwiches Suzanne Schilling 6-9pm	15 Grilling with the Girls: Go Fish! Marge Porter 6-9pm	16 Lunch & Learn: Picnic in the Park Kathleen Schubert 11:30am-1pm Soups and Salads Antigone Sander 6-9pm	17 Super Smoothies Robin Asbell 11am-2pm	18 Preserving the Season Jill Jacoby 10am-1pm Date Night: Mediterranean William Lendway 5-8pm
19	20 California Grillin' and Chillin' Manfred Krug 6-9pm	21 Summer Menus Rachael Perron 6-9pm	22 Summer Berry Celebration Robin Asbell 11am-2pm	23 Lunch & Learn: Summer Brunch Kathleen Schubert 11:30am-1pm Surf and Turf Terry John Zila 6-9pm	24 Cupcakes with Kids Donna Nowicki 11am-2pm Fabulous 4th of July Michele Licata 6-9pm	25 Polynesian BBQ Jack Riebel 6-9pm
26	27 Mastering Classical Culinary Techniques Marge Porter 9am-4pm	28 Mastering Classical Culinary Techniques Marge Porter 9am-4pm	29 Mastering Classical Culinary Techniques Marge Porter 9am-4pm	30 Mastering Classical Culinary Techniques Marge Porter 9am-4pm		

JULY

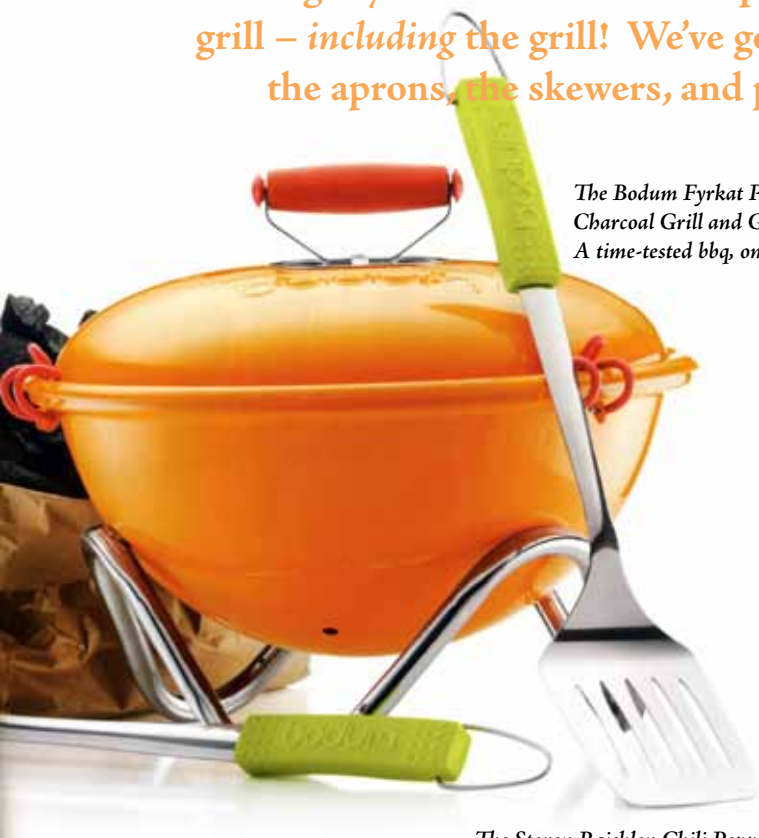
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Mastering Classical Culinary Techniques Marge Porter 9am-4pm	2
3	4	5	6 Summer Luau Party Donna Nowicki 6-9pm	7 Summertime Brett Bannon 6-9pm	8	9 Preserving the Season Jill Jacoby 1-3pm
10 Garden Pastry Party Terry John Zila 1-4pm	11 Small Bites: Appetizers from the Grill Manfred Krug 6-9pm	12 Berry Bliss Rachael Perron 6-9pm	13 Vegetable Sushi Robin Asbell 11am-2pm	14 Bastille Day Bret Bannon 6-9pm	Ice Cream Desserts Suzanne Schilling 12:30-3:30pm Liftbridge and Friends Glynn/Hall 6-9pm	16 Steak House Style Terry John Zila 5-8pm
17	18 Main Dish Salads Jeff Woodward 6-8:30pm	19 Cool Summer Desserts Rachel Wille 11am-2pm	20 Cooking with Your Kids: Grilled Pizza 5:30-7:30pm	Lifestyle, Food, Fitness Angel Obert 10am-1pm Beautiful Foods Robin Asbell 6-9pm	22 Hands-on Indian Chris Murray 6-9pm	23
24 31	25 Macho Man: Steaks and Sides Manfred Krug 6-9pm	26 Latin Tapas on the Grill Suzanne Schilling 6-9pm	27	Lifestyle, Food, Fitness Angel Obert 10am-1pm Youth Sushi John Sugimu-a 6-9pm	Summer Cake Pops Donna Nowicki 10am-1pm Cookout with the Girls Michele Licata 6-9pm	30 Smoke and Fire William Lendway 5-8pm

AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Macho Man: Steaks and Sides Manfred Krug 6-9pm	2 One Pasta, Endless "Pastabilities" Terry John Zila 6-9pm	3 Wholesome in Baby's Tummy Marge Porter 12:30-3:30pm	4 Living Gluten Free Michele Licata 6-9pm	5 Ladies' Night Out: Salads and Desserts Suzanne Schilling 6-9pm	6 Indian Cooking 101 Rupa Dash 1-4pm
7	8 From the Ocean to the Grill Manfred Krug 6-9pm	9	10 Love the Lavender Donna Nowicki 6-9pm	11 Main Dish Summer Salads Robin Asbell 6-9pm	Chocolate Chip Cookie Terry John Zila 11am-2pm Date Night: Party Terry John Zila 6-9pm	13 Cooking with Kids from the Farmer's Market Suzanne Schilling 10am-12:30pm
14 Preserving the Season Jill Jacoby 1-4pm	15 Perfect Late Summer Vegetables Jeff Woodward 6-8:30pm	16 Basic Knife Skills Porter/Miller 6:30-8pm	17 Introduction to Sushi John Sugimu-a 6-9pm	18 Mediterranean Dishes Antigone Sander 6-9pm	19 Date Night Global Gourmet Michele Licata 6-9pm	20 Late Summer Italia Terry John Zila 5-8pm
21 Autumn Bread Baking Jeff Hertzberg 2-5pm	22 Silence of the Lambs Manfred Krug 6-9pm	23 Lobster Fest Terry John Zila 6-9pm	24 A Gourmet Picnic Donna Nowicki 11am-2pm	25 Sophisticated Salads Made Simple Rachael Perron 6-9pm	26 The World of Mexican Street Food Suzanne Schilling 6-9pm	27 Pasta Maker 103: Advanced Flours Marge Porter 10am-1pm
28 Cooking for Absolute Beginners William Lendway 1-4:30pm	29	30	Meatless Wednesday Robin Asbell 11am-2pm Vietnamese Cuisine Chris Murray 6-9pm			

SUMMERTIME ... AND THE GRILLIN' IS EASY!

We've got your favorite summer past-time covered with everything for the grill – including the grill! We've got the tools, the smoking chips, the rubs, the aprons, the skewers, and plenty of BBQ classes with the pros!



The Bodum Fyrkat Picnic Charcoal Grill and Grill Tools - A time-tested bbq, on the go!



Knotted Bamboo Skewers - 4" slender bamboo skewers for making satay and other miniature kebabs. The knotted end makes a convenient and cool-looking handle!



3/8" Wide Flat Bamboo Skewers - Made of natural bamboo, washable and reusable, the 6.5" length is ideal for hors d'oeuvres and appetizers. The 12" length makes an entrée-size kebab. Sharp point for easy piercing, and the flat width ensures that food won't slip or spin when you turn the skewer.

The Steven Raichlen Chili Pepper Grill Rack Set - holds 18 jalapeño peppers standing straight up so cheese and stuffing stay inside the pepper while grilling. The serrated edge of the pepper corer cuts off the top of the pepper and scoops out the pulp with just a twist!



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DELICIOUSLY FUN! CORPORATE TEAM BUILDING EVENTS AT THE CHEF'S GALLERY



Nothing pulls a team together better than fun in the kitchen with a fabulous meal as a pay off!

The Chef's Gallery's corporate culinary events are a perfect way to bring down the departmental walls while building important boundaries between co-workers. Your group will work together to chop, sauté, stir, braise and blend all of the components that come together to create a restaurant-quality meal, with direction from a professional chef.

For complete details, contact Steph Jameson at (651) 351-1144, ext 20.