



April 2008

"Where Culinary Excellence Begins"

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Huntington, WV
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/ctc/ci**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Class Bake Rolls and Bread	2 Private Function	3 Private Function	4 Office Hours 10-6	5 Private Function
6 Class Sauces From Scratch	7 Private Function	8 Class Gourmet Cookie Nite	9 Private Function	10 Private Function	11 Private Function	12 Private Function
13 Class Pasta Making	14 Cookoff Chef versus Chef	15 Private Function	16 Class Chicken Wings!!!	17 Class South of the Border Nite	18 Private Function	19 Class Southwest- ern Cuisine
20 Class Kids Kreations	21 Cookoff Student vs Student	22 Class Earth Day Organics!!!	23 Private Function	24 Class Gourmet Pizza Night	25 Private Function	26
27 Class Cheese- cakes	28 Cookoff Student vs Chef Final!	29 Class Secrets to Smoothies	30 Class Jarring Jelly and Jams			

April 2008 Class Details:

4/1/2008 This class features cinnamon rolls, yeast rolls, and pumpernickel bread. 6-8pm \$25

4/3/2008 We will demonstrate how to layer dry goods in jars for gifts and storage. Included are split pea soup, minestrone, and vegetable soups. 6-8pm \$25

4/6/2008 Create the mother sauces from scratch and learn how to create hundreds of sauces with these few basics. Hands on! 1-3 pm \$35

4/8/2008 Gourmet cookies! Create chocolate ganache hazelnut cookies, traditional black and white cookies, white chocolate and pistachio filled twill, and the "whole jar of peanut butter" cookies. 6-8pm \$30

4/10/2008 We will feature a guest speaker to educate about pepper varieties. Class objective is to learn types, uses, and the Scoville scale of heat from peppers. We will also make chipotle sauce. 6-8pm \$35

4/13/2008 Learn to make your own pasta with creative ideas that really make a difference. Hands on! 1-3 pm \$25

4/14/2008 COOKOFF! Two very competitive chef instructors will go head to head in an Iron Chef Marshall Style. Each will be given a mystery basket at the start of the competition. This will be the first of three April matches, so call ahead to reserve a seat for all 3. 6-8pm \$5

4/16/2008 Wing Night! Finally, we feature a wing class at the CCI. We will work with breaded and naked wings; baked and fried wings, and 5 special sauces to impress the neighbors (teriyaki, buffalo, sweet-sour, garlic parmesan, and Thai peanut). 6-8pm \$35

4/17/2008 Join us for a night of Mexican classics! We will make fajitas, salsa, queso, pico de gallo, and Chef Oesterreichers' famous spicy bean appetizer. 6-8pm \$30

4/19/2008 Learn to make an entire Southwestern style meal. Includes: ribeye with Southwestern rub and mustard sauce, chipotle scalloped sweet potatoes, creamed corn pudding, and pear and apple tostada. Hands on! 1-3pm \$30

4/20/2008 Create your own pizzas and take home a wormy dessert! Ages 5-8. Hands on! 1-3pm \$25

4/21/2008 COOKOFF! This time, two student teams face off. See 4/14/08 for details. 6-8pm \$5

4/22/2008 Earth Day! Featuring two 30-minute meal ideas using all Organic materials. First, a stuffed portabella over a bed of rice pilaf. Second, an easy clean up meal! Make foil-wrapped steamed chicken, a steamed vegetable medley, and red bliss potatoes. 6-8pm \$35

4/24/2008 Pizza Night! Styles featured will be chicken broccoli alfredo pizza, gourmet white pizza, buffalo chicken pizza, and roasted vegetable and feta cheese pizza. 6-8pm \$35

4/27/2008 Learn how to make chocolate cheesecake with raspberry Grand Marnier sauce, traditional New York cheesecake, and passion-fruit cheesecake. Hands on! 1-3 pm \$30

4/28/2008 COOKOFF FINALS!!! The winner of previous cook-offs will face one another in a test of skills. 6-8pm \$5

4/29/2008 Smoothie night gives us a chance to explore options for creating the perfect smoothie. We will use fresh fruits, yogurt, sherbet, sorbet and soy ingredients to personalize to your taste. 6-8pm \$25

4/30/2008 Jarring jams and jellies! We will work with strawberry, concord grape, and black raspberry. You will take jars home upon completion. 6-8pm \$35