






"Where Culinary Excellence Begins"

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August 2009	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
								1 Kid's Carnival Food
	2 Comfort Food Casseroles	3 Office Hours	4 Get Cultured with Yogurt	5 International Chicken Salad	6 Private Function	7 Tour of Greece 	8 Closed	
	9 Magnificent Muffins	10 Office Hours	11 Office Hours	12 Resort Breakfast Foods	13 Pies & Crusts	14 Tour of Spain 	15 Capitol Market Iron Chef Cook off	
	16 Breakfast Breads	17 Office Hours	18 Under the Sea	19 Mushrooms 101	20 Private Function	21 Private Function	22 Introductory Sushi	
	23 Tablescapes	24 Office Hours	25 Gourmet Burgers	26 Quick & Easy Healthy Cuisine	27 Summer Squash	28 Tour of Wisconsin 	29 Summer Vegetables	
30 Canine Confections	31 Office Hours							

August 2009 | CLASS DETAILS

 - Denotes Hands On Class  - Denotes Demo Class  - Denotes Seated Service

8/01	Kid's Carnival Foods  Did you miss Kid's Camp this year? You still have time for one more kid's class. We celebrate upcoming carnivals with favorites such as Caramel Popcorn, Funnel Cakes, Corny Dogs, and Soft Pretzels. 1-3pm \$25	8/18	Under the Sea  Experience the ease of cooking seafood in these simple seafood recipes. Cucumber Dill Salmon Loaf, Coconut Beer Shrimp, and Tuna Ceviche with Apple & Soy. 6-8pm \$30
8/02	Comfort Food Casseroles  Comfort Food Casseroles....featuring Yellow Squash Casserole, Macaroni and Cheese Casserole, and a Cheesy Broccoli Casserole. 1-3pm \$25	8/19	Mushrooms 101  Everything you wanted to know about mushrooms. Using fresh and dried mushrooms we will prepare, Spinach Mushroom Quesadillas, Warm Roasted Mushroom Salad, and Spiced Button Mushrooms. 6-8pm \$25
8/04	Using Yogurt to Cook  Yogurt doesn't have to be bland and boring. Create Greek Meatballs with a Yogurt Mint Sauce, Garlic Yogurt Chicken, and Apple Yogurt Coffee Cake. 6-8pm \$25	8/20	Hot & Spicy Cuisine  Today we make some spicy favorites, with the ever popular Spicy Boiled Peanuts, Tandoori Chicken, and Sautéed Spicy Okra. 6-8pm \$25
8/05	International Chicken Salad  Learn to create Chicken Salad from every region of the world. We start with traditional Chicken Salad, then venture to Asia, the Mediterranean, the Caribbean, and the Middle East. 6-8pm \$30	8/22	Introduction to Sushi  Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese master pieces. 1-3pm \$30
8/07	Tour of Greece  Join us tonight for a decadent four course meal with seated service. We turn your favorite Grecian foods into culinary masterpieces. We start with our Pita Chip Appetizer with Assorted Dips, Greek Salad with Fried Goat Cheese, Lamb Tzatziki Tower over Creamy Spinach with Falafel, and Baklava Cigar Rolls for dessert. 6-8pm \$30 (Adults Only Please!)	8/23	Tablescapes  Brad Deal will discuss proper table settings and several ways to decorate for your upcoming parties. 1-3pm \$10
8/09	Magnificent Muffins  Orange Ricotta Muffins, Cherry Cheesecake Muffins, and Double Chocolate Chip Muffins. 1-3pm \$25	8/25	Gourmet Burgers  Try out our Asian Salmon Burgers with Hoisin Sauce, Famous Black & Bleu Burgers, and 6-8pm \$30
8/12	Resort Breakfast Foods  Create your favorite Breakfast Foods from the biggest resorts. We cover classics, such as Eggs Benedict, Quiche Lorraine, and Stuffed French Toast. 6-8pm \$25	8/26	Quick & Easy Healthy Cuisine  Try out these quick and easy dishes, which are also healthy. You will learn Edamame Succotash, Greek Phyllo Pizza, and a delicious Cherry Crumble. 6-8pm \$25
8/13	Pies & Crusts  Learn the proper way to make a crust and make an Apple, Pecan, or Cherry Pie to take home to your loved ones. 6-8pm \$30	8/27	Summer Squash  Neighbors dropping off bag loads of squash? Don't know what to do? We can help you out. Creole Stuffed Baked Zucchini, Orange Pepper Squash, and Deep Fried Zucchini Blossoms for dessert. 6-8pm \$25
8/14	Tour of Spain  We start our four course seated service meal with a cool bowl of Gazpacho, next we have a mouth watering Tapas Trio, our entrée consist of Stuffed Catalan Chicken, and we finish with a delicious Bizcochos Borrachos Cake. 6-8pm \$30 (Adults Only Please!)	8/28	Tour of Wisconsin  It's so cheesy, I know. We begin this four course seated service meal with a Creamy Tortilla Soup. Wisconsin Cheddar served three ways for our appetizer, followed by a giant Rib eye with Cheesy Potatoes. Chef Todd Cox will present an all original dessert made from cheese. 6-8pm \$30 (Adults Only Please!)
8/15	Cast Iron Cookoff Visit Chef Bill Dodson & Chef Chris Bugher at the Iron Chef Battle at Charlestons Capitol Market.	8/29	Summer Vegetables  Use your leftover summer vegetables, such as tomatoes, corn, peppers, herbs and eggplant. Recipes include Smoky Tomato Gazpacho, Corn Cakes with Chives, and Roasted Pepper Eggplant Sandwiches. 1-3pm \$25
8/16	Breakfast Breads  Breakfast Breads....featuring Bagels, English Muffins, and Zucchini Orange Bread 1-3pm \$25	8/30	Canine Confections  Do you love to cook for your family? Let's not forget that pets are family too. Learn to pamper your pooch with homemade treats like Lil' Porkers, Peanut Butter Bones, and Snicker-Poodles 1-3pm \$25

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