



February 2008

"Where Culinary Excellence Begins"

**917 3rd Ave.
Huntington, WV
25701**

**E-mail:
www.marshall.edu
/ctc/cci**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Private Function	2
3	4 Office Hours 10-6	5 Mardi Gras Fat Tuesday	6 Office Hours 10-6	7 Sweet Indulgence	8 Private Function	9
10	11 Office Hours 10-6	12 All About Fish	13 Basic Cake Decorating	14 Office Hours 10-6	15 Valentine's Dinner	16
17	18 Office Hours 10-6	19 Southern Fried Faves	20 Private Function	21 Private Function	22 Winter Breakfasts	23
24	25 Baking Breads II	26 "Stuff Yourself"	27 Office Hours 10-6	28 Private Function	29 Leaping Leap Day!!	

February 2008 Class Details:

2/05/2008 Celebrate the beginning of the Mardi Gras on "Fat Tuesday" with us! We will feature a dinner of jambalaya and king cake. Learn some history and sign up now! **\$30 6-8pm**

2/07/2008 Indulge in the good life with hands on lessons in preparing sweet desserts. We will educate you on how to temper chocolate, create tuxedo strawberries, and a fantastic chocolate mousse. We will also feature a chocolate fountain and suggestions on what partygoers will want to dip. Hands on! **\$35 6-8pm**

2/12/2008 This class is truly all about fish! We will demo how to filet a fish, followed by cooking in a number of ways. Featuring baked, broiled, steamed, and fried preparations. Hands on! **\$35 6-8pm**

2/15/2008 Make your reservations NOW!!! MCTC Culinary Arts program graduate, Chef Chris Bugher will prepare a fantastic meal celebrating the Valentines Holiday. Your evening begins with mini potato crepe and spring salad. Entrée will be an herb stuffed filet with sides of Boursin potatoes and steamed asparagus. End with decadent dessert. **\$150 per couple 6-8pm**

2/19/2008 Sharpen your skills during our Southern Fried Favorites class. We will share the secret to crisp, full breading by demonstrating a proper breading station. The class will focus on fried chicken, fried okra,

and hushpuppies. Truly a class to see, taste, and smell. Sign up now! Hands on! **\$30 6-8pm**

2/22/2008 Great winter breakfast ideas is the focus of this session. We will begin with making homemade sausage patties. We will follow this by creating a sausage gravy to die for. Throw in biscuits, French toast, and we are talking about a wonderfully delicious class. Don't delay, sign up now!! Hands on! **\$30 6-8pm**

2/25/2008 Our second bread making class of the new year will feature sourdough, wheat, and ciabatta. Go through the mixing, kneading, and baking process and enjoy the fruits of your labor. Hands on! **\$25 6-8pm**

2/26/2008 This workshop will be about pasta making, pasta stuffing, and pasta cooking. (Not to mention pasta eating!) We will create ravioli, tortellini, and manicotti. Chef Oesterreicher will also demo how to make homemade ricotta for stuffing your pasta. Come ready to learn & with an appetite. Hands on! **\$25 6-8pm**

2/29/2008 Once every 4 years, we get a bonus day. Celebrate yours with eclectic themed foods. Leap day class will feature frog legs, rabbit, and grasshoppers (the insect free dessert featuring the same name). The preparation of these foods will definitely be something to see! Hands on if you dare! **\$30 6-8pm**