



January 2008

"Where Culinary Excellence Begins"

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

**Phone:
304-525-2960**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Happy New Year	2 Office Hours 10-6	3 Office Hours 10-6	4 Class Date Night (Cook for 2)	5
6	7 Class Bread Making	8 Office Hours 10-6	9 Class Beginner Knife Skills	10 Office Hours 10-6	11 Class Soups, Stocks And Sauces	12
13	14 Class Kids 10&^ Cooking	15 Office Hours 10-6	16 Class Intermed. Knife Skills	17 Office Hours 10-6	18 Class Date Night (The Orient)	19
20	21 Closed MLK Day	22 Class Girls Night Out	23 Class Advanced Knife Skills	24 Office Hours 10-6	25 Class Sushi Workshop	26
27	28 Class 30 Minute Meals (Diet	29 Class Basic Cake Decorating	30 Office Hours 10-6	31 Class Superbowl Favorites		

January 2008 Class Details:

1/4/2008 This *Hands-On* class will feature portion planning as you cook for 2. Class will include making homemade pasta, scratch marinara sauce, and creamy alfredo. 6-8pm \$50.00

1/7/2008 Bread Making at its best. We will be *Hands-On* making rye, focaccia, and French baguettes. 6-8pm \$35.00

1/9/2008 Get to know your knives. We will practice 2 basic cuts including julienne, medium dice, as well as chopping skills. You will have a take home packet of class details. 6-8pm \$25 *(Purchase the series of 3 knife skills classes for \$60, a 20% discount)

1/11/2008 Learn the basics of soup, stocks, and sauce making. A variety will be featured. *Hands-On*. Class is 6pm to 8pm. \$35.00

1/14/2008 Bring the kids in for homemade pizza dough and pizza sauce. Learn *Hands-on* how to layer pizza and create Calzones. 6-8pm \$25.00

1/16/2008 Learn *Hands-On* the classical cuts as defined by Culinary Master Escoffier. 6-8pm \$25.00 *(Or the full series price)

1/18/2008 Date Night on the Orient Express. Your night of demonstrations begins with Thai crab rolls and egg rolls. The entrée will feature Thai stir-fry vegeta-

bles, chicken satay, and spicy peanut sauce. We will close with Thai ice cream with basil seeds and chocolate ginger ganache. 6-8pm \$50 per guest.

1/22/2008 Ladies, come join us for a night of decadent chocolate delicacies. Featured are the chocolate fountain, followed by a *Hands-on* chocolate volcano cake and death by chocolate cake class. 6-8pm \$35.00

1/23/2008 The Advanced and final session of knife skills, featuring basic Garde Manger, fluted mushrooms, & tournée. 6-8pm \$25.00 *(Or the full series price)

1/25/2008 Sushi night... California Style. Learn sushi wrapping skills and California rolls. 6-8pm \$75.00

1/28/2008 Work on 2 healthy 30 minute meals. #1 is baked fish and asparagus with whole grain orzo risotto #2 is baked chicken with grilled portabella and brown rice pilaf. 6-8pm \$35.00

1/29/2008 Chef Oesterreicher will share his special butter cream icing recipe. His technique creates a fondant effect without the fondant taste. 6-8pm \$35.00

1/31/2008 Join us for a lesson in party food. Learn how to create homemade salsa, cheese dip, tater skins, cocktail weenies, and other tailgate favorites. *Hands-on* we will bake and decorate a stadium shaped cake and other desserts. 6-8pm \$35.00