



“Where Culinary Excellence Begins”

917 Third Avenue | Huntington, WV | 25701

Phone: (304) 525-2960

www.cookingandculinary.com

JULY 2008	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Gourmet Cookies	2 Vegetarian Delight	3 Breakfast Foods	4 Closed 4th of July	5
	6	7 Office Hours 10-6	8 Knife Skills	9 Tropical Escape	10 “Wrap it Up” Asian Style	11 Date Night: Paris <i>Special Price 2/\$60</i>	12 Private Function
	13	14 Office Hours 10-6	15 Private Function	16 Fondue Secrets	17 Tapas	18 Date Night: Hawaii <i>Special Price 2/\$60</i>	19 Firehouse Chili Cook-Off
	20	21 Office Hours 10-6	22 Kids Camp Appetizers	23 Kids Camp Entrees	24 Kids Camp Desserts	25 Kids Camp Graduation Dinner for parents	26 Afternoon Tea
	27	28 Office Hours 10-6	29 Gourmet Burgers	30 Private Function	31 Napa Valley		

JULY 2008 | CLASS DETAILS

Call ahead to reserve your seat, classes fill up quickly!

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| <p>7/01 Gourmet Cookies 
Create delicious cookies such as Hazelnut Biscotti, Honey Ginger Cookies & New York's famous Black & White cookies!
6—8:00 pm \$25</p> <p>7/02 Vegetarian Delight 
Using just vegetables and soy products, learn to create a delicious filling meal!
6—8:00 pm \$15</p> <p>7/03 Breakfast Foods 
Start your morning right with stuffed French toast, orange glazed muffins, or breakfast pizza.
6—8:00 pm \$25</p> <p>7/08 Knife Skills : Protein Breakdown 
Learn the correct way to fabricate proteins: fillet a fish, breakdown a chicken, & correctly trim tenderloins.
6—8:00 pm \$35</p> <p>7/09 Tropical Escape 
Create delicious tropical dishes such as coconut rice, grouper with mango beurre blanc, and plantain fritters
6—8:00 pm \$30</p> <p>7/10 “Wrap It Up” Asian Style 
Learn to make your favorite egg rolls, Crab Rangoon, and pot stickers!
6—8:00 pm \$25</p> <p>7/11 Date Night: A Night in Paris
From the culinary capital of the world, come enjoy a 4 course indulgence of Poulet Sauté prepared in classical Escoffier style with bold flavors.
6—8:00 pm Special Price 2 for \$60</p> <p>7/16 Fondue Secrets 
Take a dip in our creamy fondue cheese and then satisfy your sweet side with silky chocolate.
6—8:00 pm \$35</p> | <p>7/17 Tapas 
A taste of Spain, learn traditional and new innovative tapas (appetizer) ideas
6—8:00 pm \$35</p> <p>7/18 Date Night: Hawaii
Travel to the Pacific without leaving home at this fun and festive 4 course delight.
6—8:00 pm Special Price 2 for \$60</p> <p>7/19 Firehouse Chili Cook-Off 
Come watch (and taste) as two local fire departments go head to head in a Chili throw down
1—3:00 pm \$5</p> <p>7/22-7/25 Kids Camp 
Kids boot camp for ages 7-10. Learn to make appetizers, entrees, and desserts in a week long crash course and then try it out on your parents graduation day!
10 am-12:00 pm (Tuesday-Thursday)
4 pm for kids; 6 pm for Parents (Friday)
\$125 / includes chef coat</p> <p>7/26 Afternoon Tea 
Relax English Style with tantalizing tea and scrumptious scones
1—3:00 pm \$15</p> <p>7/29 Gourmet Burgers 
Take burger making to a whole new level with creative ideas such as Caribbean, Italian, and French Style burgers
6—8:00 pm \$30</p> <p>7/31 Napa Valley 
Take a tasting tour through the mountains of the California terrain. Enjoy smoked salmon bagel chips, pink peppercorn New York Strip with port wine sauce, and a delicious chocolate terrine.
6—8:00 pm \$30</p> |
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 - Denotes Hands On Class  - Denotes Demo Class

Visit us on the web at: www.cookingandculinary.com