



"Where Culinary Excellence Begins"

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Huntington, WV
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**Website:
www.marshall.edu
/ctc/cci**

**Denotes
Hands-On** 

June 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 Office Hours	3 Private Event	4 Fabulous Fruit	5 Let's Get Comfy	6 Date Night Latin	7 Sushi Workshop
8	9 Office Hours 10-6	10 Private Event	11 Cheese 101	12 Breads	13 Date Night Asia	14 Dad's Gone Fishin'
15 Happy Father's Day	16 Office Hours 10-6	17 Southern Foods	18 Summer Dinner	19 Diabetic Cooking	20 Private Event	21 Gourmet Cookies
22	23 Kids Camp Appetizers	24 Kids Camp Entrees	25 Kids Camp Dessert	26 Kids Camp Graduation	27 Private Event	28 Vegetarian Workshop
29	30 Office Hours 10-6					

June 2008 Class Details:

-  **6/04/2008** Come learn how to carve fruit like a pro! We will be teaching you how to carve a cucumber whale, tomato roses, cauliflower sheep, and other interesting items. Use these at your next get together as a beautiful centerpiece. **\$25.00 6-8pm**
-  **6/05/2008** Nothin' makes you more comfy than your favorite comfort foods. We'll make a stew, a casserole, and some bread pudding. **\$35.00 6-8 pm**
- 6/06/2008** Come join us as we celebrate "Latin Summer" with Cuban Black Bean Soup, Picadillo with Rice, Bistec Encbollado (Steak w/ Onions) and Sweet Plantains. (Limited Seating, Reserve Soon!) **\$50.00 6-8 pm**
-  **6/7/2008** Come let Chef Chris teach you the secret to great sushi. (Limited Seating, Reserve Soon!) **\$45.00 1-3 pm**
-  **6/11/2008** Impress your friends with your knowledge of how to make ricotta & mozzarella cheeses. Learn to design a beautiful fruit and cheese display, and learn to make fried goat cheese. **\$30.00 6-8 pm**
-  **6/12/2008** We will be making Boston Brown and Cinnamon Flop Breads. **\$35.00 6-8 pm**
- 6/13/2008** Date night in Asia will feature Summer Rolls w/Crab, Sesame Tuna w/Ponzu, Hot and Sour Soup, and dessert. (Reserve Early, Limited Seating) **\$50.00 6-8 pm**
- 6/14/2008** This day is dedicated to Dads! Let us teach Dad to make Mahi Mahi with Fruit Salsa and Shrimp Scampi. **(Demo Only) \$35.00 1-3 pm**
- 6/17/2008** Come learn to make Brunswick Stew, Red Rice and Collard Greens, Chicken and Dumplings, Corn Bread, and Spiced Pickled Pears. **(Demo Only) \$35.00 6-8pm**
- 6/18/2008** Need ideas for the perfect summer dinner? How about learning to prepare Melon Soup, Shrimp Pasta, and Orange Semolina Cake. **(Demo Only) \$35.00 6-8pm**
-  **6/19/2008** Learn how to prepare dishes for yourself or loved ones with Diabetes. **\$35.00 1-3pm**
-  **6/21/2008** Come work with our Chefs to learn about Chocolate Raspberry Truffles, Chocolate Orange Biscotti, and Cannoli. **\$30.00 1-3pm**
- 6/23-26/2008** Kids Boot Camp for 11-14 year olds. Learn to make breads/appetizers, entrees, and desserts. Put them all together on Thursday for a terrific graduation dinner for your parents. **Monday-Wednesday 10-12 Thursday 6-8. \$125.00 per child (Price Includes Chef Coat)**
-  **6/28/2008** Prepare vegetarians delights such as Ratatouille and more! **\$30.00 1-3 pm**

Reservations for classes are required. Seats held with credit card. 72-hour cancellation notice required for full refund.