



"Where Culinary Excellence Begins"

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>March 2009</b>	1 Private Function	2 Lunch N Learn Dinner by Design	3 Community Catering 525-2960	4 WV Regional Cooking	5 Cooking with Cabbage	6 Private Function	7 Hot & Spicy Cuisine
	8 Savory & Sweet Treats	9 Office Hours	10 Community Catering 525-2960	11 Sauces 101	12 Trio of Shrimp	13 Tour of Polynesia	14 Southern France
	15 Canine Confections	16 Office Hours	17 Happy St. Patrick's Day Private Function	18 Jamins' Jerky	19 Community Catering 525-2960	20 Spring Dinner	21 Introductory Sushi
	22 Pies & Crust	23 Office Hours	24 Community Catering 525-2960	25 Advanced Sauces	26 Community Catering 525-2960	27 Private Function	28 Pacific Island Cuisine
	29 Loaves of Fun	30 Office Hours	31 Community Catering 525-2960				

## March 2009 | CLASS DETAILS

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

3/02	We are offering businesses the opportunity to attend either a lunch or dinner session and will be giving away 10 weekly free passes to attend. Please listen to WKEE morning show segment "The Culinary Expert" presented by Executive Chef Dodson to win 10 FREE passes for your Business.	3/15	<b>Canine Confections</b> 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
3/04	<b>West Virginia Regional Cooking</b> Learn the dishes created by local Mountaineers such as, Campfire Trout, Home-style Corn bread, and our famous Apple Butter. 6-8pm   \$25	3/18	<b>Jamins' Jerky</b> Let Student Chef Jamin Delancy teach you all about Jerky, from different marinades to cutting and drying your meat, learn all you need to know. 6-8pm   \$30
3/05	<b>Cooking with Cabbage</b> Learn versatile ways to use cabbage such as Braised Red Cabbage & Apples, Sweet & Sour Cabbage Rolls, and Caramelized Cabbage with Balsamic. 6-8pm   \$25	3/20	<b>Spring Dinner</b> Join us for the first day of spring with a decadent four course meal. Avocado Crab Salad, Ham & Leek Corn Crepes with Sauce Mornay, Salmon with Cucumber Dill Sauce, and Blueberry Lemon Frost Pie. 6-8pm   \$30 per person (Adults Only Please)
3/07	<b>Hot &amp; Spicy Cuisine</b> Come in and warm up with hot & spicy dishes such as Avocado Soup with Green Peppercorns, Peruvian Potatoes with Cheese, and Thai Ma Ho Pineapple Chicken. 1-3pm   \$30	2/21	<b>Introduction to Sushi</b> Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese masterpieces. 1-3pm   \$30
3/08	<b>Savory &amp; Sweet Treats</b> Learn to use savory herbs & spices, in unconventional ways, to add a delightful twist to desserts and treats, like Commmeal Thyme Cookies, Rosemary Butter Cookies, and a Strawberry Balsamic Vinegar Granita. 1-3pm   \$25	3/22	<b>Pies &amp; Crusts</b> 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   \$25
3/11	<b>Sauces 101</b> Learn the four mother sauces Veloute, Béchamel, Espanol, and Hollandaise, and how to create delicious sauces from them. 6-8pm   \$25	3/25	<b>Advanced Sauces</b> Create exciting advanced sauces like for chicken fish and pasta, such as Sauce Carbonara, Chevre Sauce, and Mole Sauce. 6-8pm   \$30
3/12	<b>Trio of Shrimp</b> Learn three ways to create succulent shrimp dishes like, Green Goddess Shrimp, Shrimp Giardinero, and Thai Tamarind Shrimp. 6-8pm   \$30	3/28	<b>Pacific Island Cuisine</b> Explore the delicious cuisine from the pacific isles with Kona Chicken Salad, Mahi Mahi with Macadamia Sauce, and Tahitian Fruit Pudding. 1-3pm   \$30
3/13	<b>Tour of Polynesia</b> Join us for a wonderful four course Polynesian meal of Senesalese Cream Soup, Lime Scallops, Luau Pineapple Chicken, and Haupia Coco Pudding. 6-8pm   \$30 per person (Adults Only Please)	3/29	<b>Loaves of Fun</b> Recreate grandmothers kitchen with these new twists on traditional recipes. Chocolate-Chocolate Chip Loaf Cake, Lemon Loaf Cake, and an Apricot Nut Loaf will excite your senses and bring back fond childhood memories. 1-3   \$25
3/14	<b>Southern France</b> Classical southern French cuisine at its best. Artichoke & Potato Gratin, Cornish Hen with Lemon Garlic, and Strawberry Sabayon. 1-3pm   \$30		

Visit us on the web at: [www.cookingandculinary.com](http://www.cookingandculinary.com)