




"Where Culinary Excellence Begins"

917 Third Avenue | Huntington, WV | 25701 | Phone: (304) 525.2960

MCTC

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
NOVEMBER 2009	1 Big Blondie Blowout 1 - 3 pm	2 Office Hours 10 - 6 pm	3 <i>Private Function</i>	4 <i>Private Function</i>	5 <i>Private Function</i>	6 <i>Private Function</i>	7 Introduction to Sushi 1 - 3 pm
	8 Nuts about Cookies 1 - 3 pm	9 Office Hours 10 - 6 pm	10 Gnocchi 6 - 8 pm	11 <i>Private Function</i>	12 Diabetic Cooking 4 - 6 pm	13 Office Hours 10 - 6 pm	14 Hot Foods, Cold Days 1 - 3 pm
	15 Pumpkin Desserts 1 - 3 pm	16 Office Hours 10 - 6 pm	17 Breads 101 6 - 8 pm	18 <i>Private Function</i>	19 Creative Thanksgiving Ideas 6 - 8 pm	20 <i>Private Function</i>	21 Available for Booking
	22 Available for Booking	23 Office Hours 10 - 6 pm	24 Office Hours 10 - 6 pm	25 CLOSED for the Holiday	26 CLOSED for the Holiday	27 CLOSED for the Holiday	28 CLOSED for the Holiday
	29 CLOSED for the Holiday	30 Office Hours 10 - 6 pm					

NOVEMBER 2009 | CLASS DETAILS

 - Hands on Class  - Demo Class

Sunday, November 1 | Big Blondie Blowout

- If you love brownies come and learn how to make variations without the chocolate, starting with Festive and Fruity White Chocolate Blondies, followed by sweet and decadent Dulce de Leche Blondies, and ending with Chewy Coconut Blondies.
\$25 | 1-3 pm

Saturday, November 7 | Introduction to Sushi

- Return of our customers' favorite. Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese masterpieces.
\$30 | 1-3 pm

Sunday, November 8 | Nuts About Cookies

- We are absolutely nuts about cookies here at the CCI, especially cookies that are packed full of their crunchy goodness. Let us tempt your taste buds with such recipes as sinful Maple Pecan Cookies frosted with a cream cheese icing, tangy Raspberry Almond Thumbprint Cookies, and ultra rich Butterscotch Pecan Cookie Tartlets.
\$30 | 1-3 pm

Tuesday, November 10 | Gnocchi

- Fall is a great time to prepare this classic Italian dish. We will teach you to make Gnocchi from scratch and prepare several sauces to accompany these delicious wonders.
\$25 | 6-8 pm

Thursday, November 12 | Diabetic Cooking

- **A tribute to the Joslin Diabetes Gourmet Cookbook**
Diabetic cooking doesn't have to be bland and boring. With these delicious recipes you can wow your friends and family while staying within your nutritional guidelines. Dishes include, Skinny Guacamole with Flour Tortilla Chips, Oven Baked Mexican Chicken with Melon Salsa, Taos Two-Bean & Rice Salad served in Roma Tomato, Corn Pudding, and Sautéed Peaches with Apricot Sauce.
\$30 | 4-6 pm

Saturday, November 14 | Hot Foods, Cold Days

- Warm up on a cold day with these heart-warming dishes. Hearty Chili in Bread Bowls, Mini Chicken Pot Pies, and Sweet Potato Dauphinois.
\$25 | 1-3 pm

Sunday, November 15 | Pumpkin Desserts

- Are you tired of the same old pumpkin desserts year after year? If the answer is yes, then head down to the CCI and let Chef Cox show you how to use pumpkin in new and delicious ways. Soft Iced Pumpkin Spice Cookies start off the menu, followed by Pumpkin Cupcakes topped with a Maple Cream frosting and finishing up with a light and airy Pumpkin Chiffon Pie with a spicy Ginger Crust.
\$25 | 1-3 pm

Tuesday, November 17 | Breads 101

- Learn the basics of bread making with this beginning bread class. We will cover Focaccia Bread, Parker House Rolls, and Rye Bread.
\$25 | 6-8 pm

Thursday, November 19 | Creative Thanksgiving Ideas

- We take traditional Thanksgiving dishes and recreate them to create spectacular original dishes. We will make Stuffed Turkey Roulades, Fried Garlic & Herb Mashed Potatoes, and Cranberry Orange Granita.
\$30 | 6-8 pm

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Visit us on the web at www.cookingandculinary.com