

Fall/Holiday Cooking Demonstrations

Saturday, September 11 - Saturday

***Coney Island Sauce*.....Margaret Welder**

This is my recipe for the "Coney Dog" sauce. Keep it in a crock pot so it would work nicely for game days. A change from grilled burgers.

Saturday, September 18 - Saturday

***Dinner & Drinks: Cooking and pairing dishes with beer*.....Jeff Irvin and
Aaron Vetter**

Join Jeff Irvin, head brewer, and Chef Aaron Vetter of Olde Main Restaurant and Brewing Company as they prepare Chicken Tortellini and Meatball Sliders. They'll also provide suggestions for pairing your meal with just the right beer.

FREE EVENT - Saturday, September 25, 2010 9:30 am

Come early for the cooking demonstration this morning and join Marlys Grant, Caldrea® representative, as she demonstrates a stylish and fresh approach to cleaning in a fragrance collection of your own choosing. All Caldrea products are biodegradable and are not tested on animals. Caldrea is passionate about Earth-friendly home keeping. **Register to win FREE CALDREA® PRODUCTS!**

Saturday, September 25 - Saturday

***Fall Family Meal*.....Karen Davis**

Just in time for your fall gatherings, Karen brings us an easy family menu that starts with a refreshing Peach Iced Tea and features Warm 'n Cheesy Ham Sandwiches. She'll round out the meal with S'more Sandwich Cookies.

Saturday, October 2 - Saturday

***Homemade Ravioli with Two Fillings*.....Marg Junkhan**

There are as many variations of ravioli as there are cooks in Italy. Two different fillings - a cheese filling and a chicken filling - will be featured today.

Saturday, October 9 - Saturday

***Lentil Salad and Vegetable Gratin*.....Beatriz Spalding**

The fall vegetable gratin will include vegetables such as zucchini, yellow squash and eggplant from the farmers' market. Gratins can make a whole meal when accompanied by some cheese and crusty bread and wine!

Saturday, October 16 - Saturday

***BBQ at Its Best*.....Jason & Jenny Berg, owners, Smokin' Caboose BBQ and Catering of Ames**

Nothing brings out flavor like grilling. If you missed our first outdoor grilling demo you're not going to want to miss this one. Big taste and easy-to-make recipes you can do right at home.

Tuesday October 19th - Knife Skills Clinic @ 6:00 pm

Learn basic knife skills, as well as the different blade shapes and their uses while Clarke Stone, Wusthof® representative, prepares something for you to sample. Each participant will receive a FREE Wusthof® paring knife. Pre-registration and pre-payment required. Please contact us to reserve your space as soon as possible. Space is limited. Cost is \$40.00

Saturday, October 23 - Saturday

***Reuben Chowder*.....Margaret Welder**

This has all of the ingredients found in a Reuben Sandwich, only it's in a creamy base. Served with rye croutons, it is a hearty bowl of soup

Saturday, October 30 - Saturday

***Loubyeh ou Riz*.....Joe Geha**

Lebanese lamb and green bean stew that is slow simmered in an onion-rich tomato sauce, flavored with cinnamon and cloves, and served atop Mom's buttery, pine-nutty vermicelli rice.

Saturday, November 6

***Fall Salads*.....Becky Ringsby**

Think that eating great salads has to end with the warm weather? Enjoy your greens all year around with these three ultimate fall salads: Roasted-Squash Salad with Maple Vinaigrette, Grilled Romaine with Bacon Dressing and Spinach Salad with Warm Citrus Vinaigrette.

Saturday, November 13 - Saturday

TBD.....Robert Moore

Saturday, November 20 - Saturday

***Two-Tone Potato Dish*.....Margaret Welder**

A blend of white and sweet mashed potatoes, swirled together and baked in the oven. A favorite Thanksgiving dish of my niece.

Sunday, November 21 - Sunday

Holiday Open House

Join us this afternoon from 12:00 - 5:00 for hot cider and homemade cookies! Sample some of our favorite jams and salsas from Stonewall Kitchen. It's a perfect time to get your holiday shopping started! We're looking forward to seeing you.

Saturday, November 27 - Saturday

***Tortilla Soup*.....Beatriz Spalding**

This classic Mexican soup is light and tasty and can be enjoyed after the heavy meal on Thanksgiving Day. It is also quick and easy to prepare.

Saturday, December 4 - Saturday

***Treacle Pudding with Custard and Mulled Wine*.....Marcus Johnson**

A classic English pudding of Treacle Sponge served with warm custard, enjoy a warming glass of mulled wine whilst watching the demonstration.

Saturday, December 11 - Saturday

***Christmas Cookies*.....Margaret Welder**

Every holiday season Margaret demonstrates wonderful new cookies for us to make at home for our friends and family.

Sunday, December 12 - Sunday

***Gingerbread House Class*.....Andrea Moore and Holly Boman**

Kids, create your very own gingerbread house to take home for the holiday season.

We'll provide the gingerbread house and all the goodies to decorate.

Pre-registration and pre-payment required. \$15.00 fee. Class space is limited to 12 participants only. Please contact us to reserve your space as soon as possible.

Only 4 Spaces Left!!

Sunday, December 5 - Sunday from 2:00 - 5:00 pm

***Traditional English Christmas Dinner*.....Alfred Moore**

You'll need to sign up early for this special holiday class. Mr. Moore will be preparing Prime Rib Roast, Yorkshire Pudding, and Plum pudding. Pre-registration and pre-payment required. \$40.00 fee. Space for demonstration is limited to 20 registrants. Please contact us to reserve your space as soon as possible.