



# Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • [www.cookingatthecottage.com](http://www.cookingatthecottage.com) • M - F 10 - 6, Sat 10 - 5

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## 2012 Summer Cooking Class Schedule

**ABOUT OUR COOKING CLASSES** - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques and tips with you, giving you the confidence needed to make cooking a simple, fun and creative experience!

Whether you choose a demonstration or hands on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you're a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

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We offer a number of different styles of classes:

**DATE NIGHT** is a HANDS ON class, is designed as a way for two individuals (a couple, two friends, girls night out, family members, etc) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot!

**DEMONSTRATION** is a class where the chef prepares each dish, step by step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. You are served a large appetizer portion of each dish.

**HANDS ON** is a class where students work at tables, raised to counter height, use individual gas burners, knives cookware, etc. to prepare each recipe under the direction of the chef instructor. You will be served a large appetizer portion of what is prepared.

**PARTIAL HANDS ON** is a class that combines demonstration, lecture and taking a turn at making the "subject food" yourself under the direction of the chef instructor. You will be served a large appetizer portion of each dish.

**BASIC TRAINING & INTERMEDIATE TRAINING** are 6 week, hands on series, where students meet once a week to thoroughly explore various topics & techniques including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – pasta from scratch, to name a few. You will be served a large appetizer portion of what is prepared each evening.

**GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE** - Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer. It can now be purchased online!

**HOW TO REGISTER** - We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the SUMMER schedule so check back often! You can reach us at **502-893-6700** to make your reservation! We are sorry but at this time, we are unable to process online reservations.

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## June Classes

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**NEW CLASS! Monday, June 11<sup>th</sup> • 6:30 – 9:00 pm • “Classic French Delicacies”**

*Demonstration Class* • Claudia Delatorre – Cake Flour on Market • \$45.00 • Cake Flour, a natural baking company’s chef and owner, Claudia Delatorre, is back and will explore a variety of French confectioneries. Small, bite sized treats that would be perfect for a tea, party or just a sweet finish to a delicious meal! Menu: French Petite Fours ~ tiny cakes with layers of cake & preserves which are covered in fondant or glacé icing ~ Chocolate Petite with Chocolate Cake & Hazelnut Chocolate • Classic Madeleines ~ very small sponge cakes with a distinctive shell-like shape • Crème Patisserie ~ Petite Tarts with Orange Pastry Cream & Fruit • Sablee ~ means 'sandy' in French but doesn't contain any sand; more like a shortbread cookie, yum.....

**Wednesday, June 13<sup>th</sup> • 6:30 – 9:00 pm • “Decadent Cheeses to Delight your Palate” •**

*Demonstration Class* • Will Eaves “The Cheesemonger”– Lotsa Pasta • \$45.00 • Cheese often gets a bad rap. Health, Cholesterol, Fat... but you have been good all year right? So let's find the richest, funkier, most booze laden, decadent cheeses we can and enjoy them while we learn about where they come from & how they are made. Menu to include: Buttery Triple Creams • Whiskey Soaked Cheddar • & the best in the world will be here with no added guilt along with wonderful accompaniments!

**NEW CLASS! Thursday, June 14<sup>th</sup> • 6:30 – 9:00 pm • “Cooking with Herbs & Spices” •**

*Demonstration Class* • John Varanese – Varanese • \$45.00 • Have you ever wondered how to use all those spices are in your cabinet? If so, this is the class for you! You will learn about an array of herbs and spices and how to mix and match them by preparing the same steak 4 different ways in different cuisines. Menu: Southwest ~ Spiced Seared Flat Iron Steak topped with Pico de Gallo • Asian ~ Beef Stir-Fry with Thai-Coconut Curry over Vegetables • Italian ~ Braised Beef served over Creamy Parmesan Spinach Risotto finished with a Rich Pan Sauce • Middle Eastern ~ Grilled Marinated Flat Iron Steak served over Spiced Couscous with Dried Currants & Cashews

**NEW CLASS! Tuesday, June 19<sup>th</sup> • 6:30 – 9:00 pm • "Introduction to Sushi" • Hands On**

*Class* • Lelia Gentle – DreamCatcher Farm • \$55.00 • In this class you will learn about how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We'll review all the different kinds of sushi including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi and Inari Sushi. Class will include hands on making of an Inside roll and an Outside roll. In class, you will sample our version of a Cucumber Roll, Salmon Skin Roll, Grilled Asparagus Roll, Ebi Nigiri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we'll have Fresh Fruit Splashed with Midori.

**Wednesday, June 20<sup>th</sup> • 6:30 – 9:00 pm • “A Tour of Italian Cuisine - Veneto” •**

*Demonstration Class* • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 This is the sixth of a series of monthly classes exploring the different regions of Italy! The region of Veneto is most well recognized for its largest city, Venice. This region is bordered on the West by Lago di Garda (Italy's largest and most famous lake) and on the right by the Adriatic Sea. Other well-known historic cities in this province are Verona, which is home of the balcony site of Romeo and Juliet and Padua a small town with a wonderful university. Also in the region in the mountainous northern section is the scenic and beautiful ski town of Cortina D'Ampezzo in the Dolomite Mountains. This region is famous for all types of Risotto dishes & fish. Menu: Risotto con le Zuchete ~ rice with zucchini & pancetta • Risotto de Scampi ~ rice with shrimp • Capesante in Tegame alla Veneziana ~ scallops with lemon & herbs • Asparagi in Salsa ~ steamed asparagus in a creamy hardboiled egg salsa • Radicchio Rosso all uso Tevisiano ~ grilled radicchio • Budino al Latte ~ milk pudding (Venice)

**NEW CLASS! Thursday, June 21st • 6:30 - 9:00 pm • “Meatless Meals – Perfect for Everyone, Vegetarian or Not” • *Partial Hands On Class* • Karen Schellinger – Chef & Culinary Instructor • \$45.00** A satisfying meal can consist of many things and many people are choosing to enjoy meatless meals. Chef Karen Schellinger, a vegetarian for many years, will show that eliminating meat has no impact on how delicious these dishes can be! Menu: Tunisian Vegetable & Bean Soup with Sun-Dried Tomato Herb Muffins • Wild Rice with Raisins & Triple Vegetable Melody with a Citrus Ginger Vinaigrette • Roasted Portobello Mushroom Pizza stuffed with Asparagus, Tomato & Caramelized Red Onion • Walnut & Oatmeal Cookies with Fresh Berries

**NEW CLASS! Monday, June 25th • 6:30 – 9:00 pm • “I’ll Just Have a Salad ~ Entrée That Is!” • *Demonstration Class* • Lelia Gentle – DreamCatcher Farm • \$45.00** Farm Fresh & crisp, loaded with deliciousness is what you will find as we explore the world of entrée salads. Just the thing for summer dining and perfect for those leftovers! Menu: Thai Beef Salad ~ flank steak marinated in lime, soy, garlic, ginger and red curry paste, seared and served on red leaf lettuce with shallots, cilantro and fresh basil with Lime Vinaigrette • Pork Tenderloin Salad with Apricot Balsamic Vinaigrette • Seared Chicken Salad ~ boneless chicken breast with black bean & corn salsa with Cilantro Lime Vinaigrette • Seared Sesame Crusted Ahi Tuna Salad ~ seared perfectly and thinly sliced over baby greens and bean sprouts served with a wasabi-rice wine vinaigrette. Key to this salad is perfectly cooking the tuna – not overcooking.

**NEW CLASS! Wednesday, June 27<sup>th</sup> • 6:30 – 9:00 pm • “Mastering the Fine Art of Grilling” • *Demonstration Class (held outdoors)* • Steve Pearson – Rolling Bones BBQ Team • \$55.00** Learn the techniques and secrets for grilling mouth-watering meat, shrimp, chicken, vegetables & fruit. We will be using both charcoal and gas grills, and you will learn the ins and outs of each heat source. Dry rubs, marinades and brining will be covered. Menu: Grilled Skewers of Shrimp • Hamburger Sliders • Chicken Breast • Steak • Grilled Fruit Kabobs • Homestyle Cole Slaw • Grilled Corn on the Cob with Chili Lime Butter • Double Chocolate Brownies with a Scoop of Ice Cream & a Strawberry on Top

**SOLD OUT! Friday, June 29th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Savory Spinach & Feta Cheesecake with Garlic Toast • Seared Beef Tenderloin Medallion with Shallots & Brandy Cream • Puff Pastry Napoleon with Poached Pears, Pastry Cream & Chocolate Sauce

**SOLD OUT! Saturday, June 30th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Tomato & Mushroom Quiche with Aged Cheese and Savory Whipped Cream • Chicken Breast stuffed with Aged Ham & Swiss Cheese with Caper Sauce • Milk Chocolate Cheesecake served with Marinated Fruits & Sweet Cream



## July Classes

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**Friday, July 6<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • David Moeller – Sullivan University • \$75.00 for two** Menu: Duck & Caramelized Onion Tarts • Seared Pork Loin Chops with Jambalaya • Bananas Foster Bread Pudding with Bourbon Sauce

**Saturday, July 7<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Truffled Macorini & Cheese with Summer Vegetables • Scallopini of Pork with Port Wine & Blue Cheese Sauce • Warm Bananas Foster over Sweet Buttermilk Biscuits

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**Monday, July 9<sup>th</sup> • 6:30 – 9:00 pm • "Best of Basil" • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** Basil, originally from India, is a half-hardy annual plant, best known as a culinary herb prominently featured in Italian cuisine, and also plays a major role in the Northeast & Southeast Asian cuisine. Depending on the species and variety, the leaves may taste somewhat like anise, with a strong, pungent, often sweet smell. Wondering about new ways to use the abundance of basil in your herb garden? Come and find out! Menu: Basil Infused Fresh Lemonade • Heirloom Tomato Brushetta with Fresh Basil Pesto • Basil Hummus with Toasted Pita Wedges • Caprese Salad with Grilled Eggplant • Margherita Pizza with Homemade Whole Wheat Crust • Blueberry Basil Granita with Lavender Infused Pound Cake

**Wednesday, July 11<sup>th</sup> • 6:30 – 9:00 pm • "From Farm to Table" • Demonstration Class • Coby Ming – Harvest in Nu Lu • \$45.00** Fresh from the farm, and in keeping with the philosophy of Harvest, Coby brings all the goodness of Summer to the table in this class. Don't miss out on this wonderful offering! Menu: Chilled Melon Gazpacho • Heirloom Tomato Salad with Oven-Dried Cherry Tomatoes, Fresh Basil, Grilled Corn Jalapeno Salsa, Sapori d'Italia Cheese dressed with Smoked Tomato Vinaigrette • Hardwood Grilled New York Strip Steak with Lemon Herb Compound Butter served with Campfire Potatoes & Onions and Marinated Grilled Summer Squash Salad • Peach Blueberry Crisp with Bourbon Vanilla Whipped Cream

**Thursday, July 12<sup>th</sup> • 6:30 – 9:00 pm • "Beat the Heat with Frozen Treats" • Demonstration Class • Justin Gilberto – Gelato Gilberto • \$45.00** Gelato is really the Italian word for 'frozen' but the Italians use it to refer to their fabulous version of ice cream. Gelato is made primarily with milk instead of cream and is kept at a warmer temperature than American ice cream so that the flavors are more intense. Sorbetto is a frozen dessert that is made from fruit purée and can include the flavorings of herbs and spices. It is then whipped to lighten its texture and contains no milk. What fun to learn to make these treats in your own kitchen! Menu: Creamsicle Orange Gelato • Watermelon Vodka Sorbetto • Beet (yes, beet, it is delicious!) Gelato

**Saturday, July 14<sup>th</sup> • 6:30 – 8:30 pm • "Date Night" • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Baked Penne Pasta with Tomato, Capers & Chorizo Sausage • Salmon & Shrimp Gratin with Lobster Mornay Sauce & Herb Crust • Upside Down Chocolate Chess Pie with Candied Pecans & Chocolate Cream

**Wednesday, July 18<sup>th</sup> • 6:30 – 9:00 pm • "Dinner in the Garden" • Demonstration Class • John Varanese – Varanese • \$45.00** Enjoy a memorable evening with friends, dining outdoors, savoring the fresh flavors of Summer's bounty. Explore how ingredients can be used in unusual ways to create different flavor profiles. Menu: Garden Gazpacho • Pickled Cucumber & Tomato Salad served over Baby Arugula & garnished with Fresh Mozzarella Cheese • Grilled Chicken Napoleon layered with Baked Lump Crab, Avocado, Tomato & Fontina Cheese • Fresh Peach & Basil Crumble served with Sweet Corn Ice Cream

**Thursday, July 19<sup>th</sup> • 6:30 – 9:00 pm • "The Crêperie Is Now Open!" • Hands On Class • Najla Aswad – Najla's Specialty Foods, Inc. • \$50.00** The crêpe, originating in France, are delicate wrappers that can be sweet or savory, but they are always delicious. A crêperie may be a takeaway restaurant or stall, serving crêpes as a form of fast food or street food, or may be a more formal sit-down restaurant or café. Najla will cover the basics of crepes - traditional egg and milk, chocolate and savory herb crepes, demonstrate how to make crepes using different kitchen pans, the technique of flambee as well as creative ways to use crêpes such as blintzes, manicotti & layered crepe cakes. Then you will try your hand at making these delicacies! Menu: Scrumptious Orange Cheese Blintzes with a Warm Berry Compote • Savory crepes like Chicken, Sun-Dried Tomato & Artichoke • The Storied Lady Mendl's 20 layer crepe cake • Italian Manicotti using Crepes instead of Pasta Shells • Appetizers like Beggar's Purses Stuffed with Feta & Spinach

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**Friday, July 20<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$75.00 for two** Menu: Lobster Bisque • Beef Tips with Cognac & Green Peppercorn Sauce, Whipped Yukon Gold Potatoes & Wilted Spinach • Honey Glazed Biscuits with Fresh Berries & Zabaglione

**Saturday, July 21<sup>st</sup> • 11:30 am – 2:00 pm • “Basic Stock & Mother Sauces” • Partial Hands On Class • David Moeller – Sullivan University • \$50.00** A great sauce begins with a great stock. In this class you will learn the basics of making stocks from scratch as well as using these stocks to make the “mother” sauces. Menu: Chicken Stock • Veal Stock • Shellfish Stock • Roux • Bechamel • Veloute • Espagnole • Hollandaise & how to turn these mother sauces into smaller sauces such as Bernaise • Mornay • Hunter Sauce • Supreme Sauce

**Saturday, July 21<sup>st</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Savory Spinach & Feta Cheese in Puff Pastry with Spicy Tomato Jam • Chicken & Andouille Jambalaya over Creole Rice • Chocolate Ganache Mousse served with Marinated Strawberries

**Monday, July 23<sup>rd</sup> • 6:30 – 9:00 pm • “We’re Just Peachy” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** This is a tribute to one of Summer’s most wonderous fruits; fragerant, sweet and juicy peaches! So versatile, they lend themselves to both sweet and savory applications. Think outside of the box and discover new ways to enjoy this fruit during the height its season. Menu: Fresh Peach & Lavendar Bellinis • Cold Heirloom Tomato & Peach Soup • Homemade Peach Butter on Crostini • DreamCatcher Pork Tenderloin glazed with Peach Habareno Barbeque Sauce • Skillet Fried Silver Queen Corn with DreamCatcher Bacon • Peach Raspberry Crisp • Fresh Peach Lemonade

**SOLD OUT! Tuesdays, July 24<sup>th</sup> through August 28<sup>th</sup> • 6:30 – 9:00 pm • “Basic Training 101” Hands On Class • David Moeller – Sullivan University • \$425.00 for a Six Week course** A six week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan frying & deep frying. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week.

**Wednesday, July 26<sup>th</sup> • 6:30 – 9:00 pm • “Okie Dokie Gnocchi” • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00** Gnocchi are thick, soft dumplings generally home-made in Italy. They may be made from a variety of ingredients such as semolina, flour & egg or potato. Perfect as an appetizer or main dish, these delightful Italian dumplings can be served in so many different ways. The class will walk you through the steps for preparing these morsels. Menu: Traditional Patate ~ potato gnocchi with meat ragu sauce • Gnocchi Ricotta ~ gnocchi made with ricotta cheese tossed with Butter & Reggiano Parmesiano Sauce • Gnocchi di Polenta ~ gnocchi with a simple tomato sauce

**Friday, July 27<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$75.00 for two** Menu: Wild Mushroom Mille Feuille with Herbed Cream Sauce & Gruyere Cheese • Pan Roasted Chicken with Prosciutto Ham & Bleu Cheese Crust in a Calvados Cream Sauce • Grand Marnier Soufflé

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**Saturday, July 28<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Southern Style Shrimp & Grits with Red Eye Gravy • Boneless Pork Chops stuffed with Brandy Poached Apples served with an Apple Brandy Cream Sauce • Lemon Scented New York style Cheesecake topped with Fresh Fruit

**Monday, July 30<sup>th</sup> • 6:30 – 8:30 pm • “Canning, Pickling & Preserving” • Demonstration Class • Mac McBride – Sullivan University • \$45.00** Experience the satisfaction of stocking your pantry with goodness from your garden as well as yummy provisions like homemade jams and condiments which can make the perfect gift. Learn the art of canning with safe and easy techniques that you will use for a lifetime! Menu: Canned Tomatoes • Homemade Marinara Sauce • Crispy Dill Pickles • Homemade Apple Butter • Blackberry Jam • and who knows what else we may get to sample!



## August Classes

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**Wednesday, August 1<sup>st</sup> • 6:30 – 8:30 pm • “BBQ 101 - The Art of Low & Slow” • Demonstration Class (possibly held outdoors) • Steve Pearson – Rolling Bones BBQ Team • \$55.00** Learn how you can create awesome smoked meats, customized sauces and delicious sides from a pro. You will learn basic BBQ techniques, discuss various equipment, smoking woods, popular meats, sauces/rubs and seasonings and how to put it all together. Menu: Pulled Pork Sliders • St. Louis Style Ribs • Chopped Brisket • Caribbean Coleslaw • Macaroni Salad • Rolling Bones Baked Beans • Frozen Grasshopper Pie

**Thursdays, August 2<sup>nd</sup> through September 6<sup>th</sup> • 6:30 – 9:00 pm • “Intermediate Training” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$425.00 for a Six Week Course** A six week series of HANDS ON training, designed for those who have completed the Basic Training series and are looking for more. No worries; if you haven't taken the Basic Training series, but are comfortable with elementary cooking skills and are looking to fine tune your techniques or challenge yourself, this series would be perfect for you! During this course, you will concentrate on working with the five Mother Sauces, starches including Rice Pilaf, Polenta, Risotto & Grits, explore the diversity of the Egg by making the Perfectly Poached Egg, Fluffy Omelets, Crepes & Custards (both sweet & savory). Learn to perfect your cooking techniques by Braising, Shallow Frying, Poaching and Sautéing, learn different preparations for veggies such as Asparagus with Hollandaise Sauce, Broccoli Casserole, Ratatouille and Lyonnaise potatoes and try your hand at basic baking skills with Biscuits, Muffins, Flatbreads & cookies. Feel free to bring your cook's knife and an apron to class each week.

**Friday, August 3<sup>rd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$75.00 for two** Menu: Duck Ravioli with Caramelized Onion, Porcini Mushrooms & Calvados • Seared Salmon with Spicy Orange Ginger Honey Sauce, Couscous & Sautéed Vegetables • Pear Brie Cheese Bouchettes with Salted Caramel

**Saturday, August 4<sup>th</sup> • 11:30 – 2:00 pm (possibly held outdoors) • “Not Your Average Burger” • Demonstration Class • John Plymale – Porcini • \$45.00** The original American hamburger, being served since 1895, has become internationally recognized as a symbol of American comfort food. And why not; if you ask anyone for a list of favorite foods, it will be listed in the top 10. So why don't we kick it up a little and show you how to put a new spin on an old favorite? Menu: Kentucky Burger with Homemade Henry Bain Sauce • Reuben Burger Melt with Homemade Thousand Island Dressing • Southwestern Chicken Burger • Lamb Burger with Feta Spread • Wheat Berry Salad • Spumoni Sundaes with Bing Cherry Sauce, Toasted Almonds and Fresh Whipped Cream

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**Saturday, August 4<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Bacon, Onion & Spinach Frittata with Black Pepper Dijon Crème Fraiche • Seared Medallion of Beef Tenderloin with a Bacon Shallot Demi-Glace • Apple Cinnamon Pie with Brown Sugar Crumbles

**Monday, August 6<sup>th</sup> • 6:30 – 9:00 pm • “What To Do with Your Weekly CSA Box” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** So many are receiving a weekly CSA box but are perplexed how to use all of the goodies it holds during that week. Often there are unique vegetables and fruits that are puzzling. For this class, Grasshoppers Distribution will deliver two CSA boxes (the same ones their customers receive). Lelia will explore the contents and ask a student in class about their family’s weekly schedule. From there, she will prepare menus and use those ingredients in ways that meet their needs & utilize the contents of the box. This is going to be a blast! Menu: it will be determined by CSA box contents and students needs for that week

**Wednesday, August 8<sup>th</sup> • 6:30 – 9:00 pm • “Latino Summer Supper in the Bluegrass” Demonstration Class • Anthony Lamas – Seviche • \$45.00** Creating unique flavor profiles, with a Latino twist, is the signature of Anthony Lamas, 2012 Food Network Extreme Chef winner. Learn how these profiles are created, familiarize yourself with new ingredients and see how liquid nitrogen is used in the culinary world. Menu: Heirloom Tomato Gazpacho with Crab, Arugula & Radish • Aji Rocoto Rubbed Key West Shrimp with Horseradish Chimichurri, Jicama & Pico de Gallo • Arroz Chifa - Peruvian style stir fried rice with Bluegrass soy sauce, Ginger & Bok Choy • Avocado Ice Cream with Liquid Nitrogen Caramel Popcorn, Flowers & Dulce de Leche

**Saturday, August 11<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Warm Spinach Salad with Crisp Bacon & Blue Cheese Dressing • Honey Poached Duck Breast with Sun Dried Cherry Sauce • Brown Sugar Buttermilk Bread Pudding with Maple Syrup & Walnuts

**Monday, August 13<sup>th</sup> • 6:30 – 8:30 pm • “Calling Heirloom Tomatoes Fans!” • Demonstration Class • Mac McBride – Sullivan University • \$45.00** It’s that time you have been waiting for all year long...picking a sun ripened tomato off the vine and taking a bite of this wonder of Summer. Each year Mac plants and harvests over 15 varieties of heirlooms in his personal garden. Let’s learn about the different varieties and flavors these tomatoes offer and some new ways to prepare them. Menu: Garden Fresh Bloody Mary • Heirloom Tomato Pesto served over Fresh Pasta • Herbed Goat Cheese Stuffed Chicken Thighs with a Heirloom Tomato Peach Glaze • Heirloom Green Tomato & Quinoa Cakes with Buttermilk Chive Dressing • Heirloom Tomato Braised Shrimp with Peppers & Onions

**Friday, August 17<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$75.00 for two** Menu: Fresh Mozzarella Cheese with Vine Ripe Tomatoes, Arugula, Balsamic Vinegar & Basil • Andouille Sausage & Chicken Etouffee • Bourbon Pecan Tarts with Ice Cream

**Saturday, August 18<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Creamy Corn & Vegetable Chowder with herbed Flatbread • Roasted Filet of Rainbow Trout Stuffed with Crawfish and served with Lemon Dill Sauce • Bittersweet Chocolate Pots de Crème with Chantilly Cream

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**Monday, August 20<sup>th</sup> • 6:30 – 9:00 pm • “Filled with Flavor” • Demonstration Class • Rick Adams – New Albany Exchange** Please welcome Rick Adams as he joins us at the Cottage for his first class. No stranger to the kitchen, he will be demonstrating some new offerings he has added to the menu at NA Exchange, a gastro pub. Learn new techniques; you won't want to miss this one & be disappointed! Menu: Summer Gazpacho ~ watermelon & tomato gazpacho with rock shrimp, fennel salad and a balsamic reduction • Spinach Salad with Lavendar Infused Honey, Blue Cheese, Candied Walnuts, Slices of Pear dressed with Champagne Vinaigrette • Braised Duncan Farms Rabbit served with Celery Root Puree & Braised Greens • Chocolate Glazed Éclair filled with Homemade Custard

**Wednesday, August 22<sup>nd</sup> • 6:30 – 9:00 pm • “Crank It Up – Pasta with a Twist” • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00** Dust off your pasta machine and get ready to be creative, infusing handmade pasta with unique flavors. You will learn how simple making fresh pasta, from scratch. Then let your imagination run wild as you begin creating your own flavors. Menu: Spinach Infused Pasta with Mushroom Cream Sauce • Roasted Red Pepper Pasta with Broccoli in a sauce of Olive Oil, Onion & Fresh Garlic • Roasted Beet Pasta with Crushed Red Pepper Sauce

**Saturday, August 25<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Smoked Chicken & Vegetable Crepes with Hollandaise Sauce • Shrimp & Crab Stuffed Salmon with Herbed Veloute Sauce • Puff Pastry Napoleon with Flambéed Pears & Pastry Cream

**Monday, August 27<sup>th</sup> • 6:30 – 9:00 pm • “Those Glorious Grains” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** Explore an array of grains ~ some more familiar than others and discover their unique properties. Each offers a different texture and flavor and are a welcome addition to any menu. In this class we will be using them to create delicious salads perfect for hot weather dining. Menu: Ratatouille Quiona Salad • Wheat Berry Salad with Dried Cranberries & Nuts • Sweet & Savory Wild Rice Salad with Citrus Dressing • Barley Salad with DreamCatcher Bacon & Pinenuts • Old Fashioned Rice Pudding with Dried Apricots

**Friday, August 31<sup>st</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$75.00 for two** Menu: Crab Cakes with Spicy Dijon Cream Sauce • Pork Tenderloin Wellington with Roasted Vegetables & Potatoes • Individual Cheesecakes with Macerated Fruit



## September Classes

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**Saturday, September 8<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$75.00 for two** Menu: Seafood & Mushroom Gratin over Soft Garlic Toast • Dijon Crusted Breast of Chicken with Mushroom & Horseradish Mornay Sauce • Dark Sweet Cherry Clouflouti with Sweet Bourbon Spiked Whipped Cream

**Tuesday, September 11<sup>th</sup> • 6:30 – 9:00 pm • “From The Cabbage Patch” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** There are five members of the cabbage family ~ green cabbage, red cabbage, savoy cabbage, napa cabbage & bok choy. This class will learn about each variety, the differences in flavor and texture and their best applications. Menu: Fish Tacos with Napa Cabbage Slaw • Savoy Cabbage, Apple & DreamCatcher Bacon Salad • Stuffed Cabbage Rolls • Sweet & Sour Red Cabbage • Baby Bok Choy & Shrimp Stir Fry • Pierogies with Sauteed Green Cabbage & Onions

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**Thursday, September 13<sup>th</sup> • 11:30 – 2:00 pm • “Ladies Alfresco Luncheon” •**

*Demonstration Class* • John Plymale – Porcini • \$45.00 Vacations are coming to an end, school is back in session and life is becoming normal once more. Why not invite your friends over for an outdoor luncheon and catch up, enjoying the weather and conversation as well as the food. What a special treat! Menu: Grilled Marinated Chicken Salad • Classic French Salad Nicoise • Lemon Couscous with Toasted Pistachios & Fresh Marjoram • Provencal Vegetable Saute with Garlic Herb Crumbs & Pecorino Romano Cheese • Italian Buttermilk Tart with Fresh Strawberries

**Thursday, September 13<sup>th</sup> • 6:30 – 9:00 pm • “A Tamale Rolling Party” • Hands On Class •**  
Susan Lukjan – One Hot Tamale • \$45.00 Back by popular demand, Susan has agreed to teach this class once more. Discover the secret to making these Mexican delights – learn how to make the masa, prepare and spice the meat or filling, spread masa on corn husk, fill & roll the tamale, as well as proper cooking techniques. It's going to be a good, as well as tasty, time! Menu: Traditional Pork Tamales (mild or spicy, you decide) • Black Bean Tamales • Mexican Rice

**Monday, September 17<sup>th</sup> • 6:30 – 9:00 pm • “ A Journey into the World of Craft Brewing & Making Sausage from Scratch” • Demonstration Class •** Mac McBride – Sullivan University • \$45.00 • Always a favorite class but this time with a twist. This class will take provide you with step by step instruction on how to brew fresh beer as well as making sausages from scratch. Mac will be brewing, during the class, two different styles of Ale. Other topics that he will be discussing are Liquid Extract, Dry Extract, Base Malts, and Specialty Grains that add interest to your craft brews, Flavorings, Yeast, Sugars, Carbonation, and Bottling vs. Kegging. This class includes with proven, tasty recipes to begin your journey into the craft brew world. He has been making his own brews for years, creating different styles and flavor combinations. After the beer is underway, Mac will then move into the arena of making sausage from scratch; grinding the meat, adding the spices to create each variety & finally stuffing the sausage into the casing. Beer Tastings as well as Homemade Sausages will be served. Students must be a minimum of 21 years old (proof of age required).

**Thursday, September 27<sup>th</sup> • 6:30 – 9:00 pm • "Notable Pasta Sauces" • Demonstration Class •** John Plymale – Porcini • \$45.00 Sit up and take note! Learn to prepare bright, aromatic sauces, some traditional ~ some not, and how to pair each sauce with an appropriate style of pasta. These selections are sure to become favorites! Menu: Linguini Con Vongole – linguine with white clam sauce • Penne Alla Puttanesca – puttanesca sauce over penne pasta • Orecchiette Con Uova Fritti – orecchiette pasta with a sauce of olive oil, red chili flakes, pancetta, garlic, onion, potato, and pomodoro sauce, topped with a fried farm fresh egg • Papperdelle E Bolognese - traditional bolognese sauce over papperdelle pasta • Fettucini Pepe Nero E Funghi – cracked black pepper fettucini topped with a Kentucky wild mushroom brandy cream sauce

**Friday, September 28<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** David Moeller – Sullivan University • \$75.00 for two Menu: Capellini with Sun Dried Tomato, Pancetta, Spinach, Pesto tossed with Romano Cheese Cream Sauce • Seared Hanger Steak with Wild Mushrooms, Bleu Cheese Butter, Whipped potatoes & Sautéed Vegetables • Crème Brulee

**Saturday, September 29<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** Mike Cunha – Sullivan University & Limestone • \$75.00 for two Menu: Goat Cheese & Leek Quiche with Herbs & Sour Cream • Chicken Cordon Blue with Sherried Mushroom Sauce • Bourbon Chocolate Chip Walnut Crème Brulee

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## CHEF NANCY'S KIDS CLUB COOKING CAMPS

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Author of Chef Nancy's Kids Club Cookbook, Chef Instructor as well as an advocate for the less fortunate - the homeless, immigrants, low income & elderly.

Classes are HANDS ON and LIMITED IN SIZE so each student receives personal attention & instruction! Students are guaranteed to have a ball but will learn something too!

Class fee for each four day camp: \$195.00 per session

**Monday, June 11th – Thursday, June 14th • 10:30 am – 1:00 pm • Ages 7 -12 yrs old • “Let’s Start Cooking ~ for Beginners”** Menu: Party Time: No Bake Cheesecake Sandwich Cookies • Deviled Eggs • Bagel Faces • Lettuce Cups with Worms and Ants • Sliders • Root Beer or Coke Float ~ Saturday Morning: Stack of Pancakes with Bananas & Yogurt between the Layers • Hash Browns • Fruit Soup • Scrambled Egg Wrap with Cheese • Fruit Milk Shake ~ We’re Cooking at the Cottage Now: Tomato Salsa • Mexican Pizza • Baked Cake in Ice Cream Cones • Italian Pizza Sauce • Italian Pizza on Biscuits • Grapey Lemonade ~ After School: Chocolate Bundles • Fruit Salsa • Chicken Tacos with Fruit Salsa • Grilled Turkey and Cheese on a Tortilla • Pasta Salad with a Creamy Dressing • Fruit Slush

**Monday, June 25th – June 28th • 10:30 am – 1:00 pm • Ages 9 – 13 yrs old • “Food From Here, There & Everywhere”** Menu: Let’s Go To Asia: Rice Stir Fry • Dessert Wontons • Vegetable Spring Rolls ~ Shish Kabob and the Middle East: Kabobs with Ground Beef and Veggies • Rice and Lentil Salad with a Kick • Sesame Walnut Cookies ~ Germany and Mexico ... I Got Lost!: Mexican Rice Pudding • German Potato Pancakes with Homemade Apple Sauce • German Bratwurst Burgers From Scratch ~ We Will Travel Through Italy on our way to the Caribbean: Chocolate Ravioli with Ricotta Cheese & Chocolate Chip Filling Topped with Whipped Cream • Homemade Chips from Plantains, Sweet Potatoes, and Beets • Caribbean Bananas served over Homemade Zucchini Bread

**Monday, July 16th – Thursday, July 19th • 10:30 am – 1:00 pm • Ages 10 – 18 yrs old • “Basic Training for Kids ~ Advancing Your Skills”** (previous cooking experience is necessary) Menu: Using a French Knife: Learn to do an assortment of cuts the proper way with vegetables • Design a veggie tray with the cut up veggies • White Bean Dip • Sour Cream Dip with Orange Zest • Make garnishes like roses, crowns, radish roses, onion brushes ~ Everybody’s Favorite ... Chicken: Cut up a whole chicken into 8 pieces • Bone out the breasts • Baked Hot Wings • Baked Sweet and Sour Legs ~ The Rest of the Chicken: Homemade Chicken stock • Homemade Chicken and Dumplings • Chicken Salad ~ It’s Ground Up: Italian Meat Sauce over Al Dente Pasta • Chef Nancy’s Famous Hoppin’ John • Ricotta Cheese Mousse

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**COOKING CLASSES at COOKING AT THE COTTAGE  
JUNE 2012**

SUN	MON	TUE	WED	THU	FRI	SAT
					Jun 1	Jun 2
					Date Night 6:30pm	Mastering the Soufflé 11:30am  Date Night 6:30PM
Jun 3	Jun 4	Jun 5	Jun 6	Jun 7	Jun 8	Jun 9
	Basic Fish Cookery at its Best 6:30pm				Date Night 6:30pm	Date Night 6:30pm
Jun 10	Jun 11	Jun 12	Jun 13	Jun 14	Jun 15	Jun 16
	Kids Camp – Let’s Start Cooking 10:30 am  Classic French Delicacies 6:30pm	Kids Camp – Let’s Start Cooking 10:30 am	Kids Camp – Let’s Start Cooking 10:30 am  Decadent Cheeses to Delight your Palate 6:30 pm	Kids Camp – Let’s Start Cooking 10:30 am  Cooking with Herbs & Spices 6:30 pm		
Jun 17	Jun 18	Jun 19	Jun 20	Jun 21	Jun 22	Jun 23
		Introduction to Sushi 6:30pm	A Tour of Italian Cuisine – Veneto 6:30pm	Meatless Meals Perfect for Everyone, Vegetarian or Not 6:30 pm		
Jun 24	Jun 25	Jun 26	Jun 27	Jun 28	Jun 29	Jun 30
	Kids Camp – Food From Here, There & Everywhere 10:30 am  I’ll Just Have a Salad Entrée That Is! 6:30pm	Kids Camp – Food From Here, There & Everywhere 10:30 am	Kids Camp – Food From Here, There & Everywhere 10:30 am  Mastering the Fine Art of Grilling 6:30pm	Kids Camp – Food From Here, There & Everywhere 10:30 am	Date Night 6:30pm	Date Night 6:30pm

**COOKING CLASSES at COOKING AT THE COTTAGE  
JULY 2012**

<b>SUN</b>	<b>MON</b>	<b>TUE</b>	<b>WED</b>	<b>THU</b>	<b>FRI</b>	<b>SAT</b>
<b>Jul 1</b>	<b>Jul 2</b>	<b>Jul 3</b>	<b>Jul 4</b>	<b>Jul 5</b>	<b>Jul 6</b>	<b>Jul 7</b>
					Date Night 6:30pm	Date Night 6:30pm
<b>Jul 8</b>	<b>Jul 9</b>	<b>Jul 10</b>	<b>Jul 11</b>	<b>Jul 12</b>	<b>Jul 13</b>	<b>Jul 14</b>
	Best of Basil 6:30pm		From Farm to Table 6:30pm	Beat the Heat with Frozen Treats 6:30pm		Date Night 6:30pm
<b>Jul 15</b>	<b>Jul 16</b>	<b>Jul 17</b>	<b>Jul 18</b>	<b>Jul 19</b>	<b>Jul 20</b>	<b>Jul 21</b>
	Kids Camp – Basic Training for Kids 10:30 am	Kids Camp – Basic Training for Kids 10:30 am	Kids Camp – Basic Training for Kids 10:30 am  Dinner in the Garden 6:30pm	Kids Camp – Basic Training for Kids 10:30 am  The Creperie is Now Open 6:30pm	Date Night 6:30pm	Basic Stock & Mother Sauces 11:30 am  Date Night 6:30pm
<b>Jul 22</b>	<b>Jul 23</b>	<b>Jul 24</b>	<b>Jul 25</b>	<b>Jul 26</b>	<b>Jul 27</b>	<b>Jul 28</b>
	We're Just Peachy 6:30pm	Basic Training Class 1 6:30pm		Okie Dokie Gnocchi 6:30pm	Date Night 6:30pm	Date Night 6:30pm
<b>Jul 29</b>	<b>Jul 30</b>	<b>Jul 31</b>				
	Canning, Pickling & Preserving 6:30pm	Basic Training Class 2 6:30pm				

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**COOKING CLASSES at COOKING AT THE COTTAGE  
AUGUST 2012**

<b>SUN</b>	<b>MON</b>	<b>TUE</b>	<b>WED</b>	<b>THU</b>	<b>FRI</b>	<b>SAT</b>
			<b>Aug 1</b>	<b>Aug 2</b>	<b>Aug 3</b>	<b>Aug 4</b>
			BBQ 101 – The Art of Low & Slow 6:30pm	Intermediate Training Week 1 6:30 pm	Date Night 6:30pm	Not Your Average Burger 11:30am  Date Night 6:30pm
<b>Aug 5</b>	<b>Aug 6</b>	<b>Aug 7</b>	<b>Aug 8</b>	<b>Aug 9</b>	<b>Aug 10</b>	<b>Aug 11</b>
	What To Do with Your Weekly CSA Box 6:30pm	Basic Training Class 3 6:30pm	Latino Summer Supper in the Bluegrass 6:30pm	Intermediate Training Week 2 6:30 pm		Date Night 6:30pm
<b>Aug 12</b>	<b>Aug 13</b>	<b>Aug 14</b>	<b>Aug 15</b>	<b>Aug 16</b>	<b>Aug 17</b>	<b>Aug 18</b>
	Calling Heirloom Tomato Fans 6:30pm	Basic Training Class 4 6:30pm		Intermediate Training Week 3 6:30 pm	Date Night 6:30pm	Date Night 6:30pm
<b>Aug 19</b>	<b>Aug 20</b>	<b>Aug 21</b>	<b>Aug 22</b>	<b>Aug 23</b>	<b>Aug 24</b>	<b>Aug 25</b>
	Filled with Flavor 6:30pm	Basic Training Class 5 6:30pm	Crank It Up – Pasta with a Twist 6:30pm	Intermediate Training Week 4 6:30 pm		Date Night 6:30pm
<b>Aug 26</b>	<b>Aug 27</b>	<b>Aug 28</b>	<b>Aug 29</b>	<b>Aug 30</b>	<b>Aug 31</b>	
	Those Glorious Grains 6:30pm	Basic Training Class 6 6:30pm		Intermediate Training Week 5 6:30 pm	Date Night 6:30pm	



**COOKING CLASSES at COOKING AT THE COTTAGE  
SEPTEMBER 2012**

SUN	MON	TUE	WED	THU	FRI	SAT
						Sep 1
Sep 2	Sep 3	Sep 4	Sep 5	Sep 6	Sep 7	Sep 8
				Intermediate Training Week 6 6:30 pm		Date Night 6:30pm
Sep 9	Sep 10	Sep 11	Sep 12	Sep 13	Sep 14	Sep 15
		From the Cabbage Patch 6:30pm		Ladies Alfresco Luncheon 11:30am  A Tamale Rolling Party 6:30pm		
Sep 16	Sep 17	Sep 18	Sep 19	Sep 20	Sep 21	Sep 22
	A Journey into the World of Craft Brewing & Sausage from Scratch 6:30pm					
Sep 23	Sep 24	Sep 25	Sep 26	Sep 27	Sep 28	Sep 29
				Notable Pasta Sauces 6:30pm	Date Night 6:30pm	Date Night 6:30pm
Sep 30						

## **CLASS REGISTRATION & CANCELLATION POLICY**

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Cooking at the Cottage classes are filled on first-come basis and payment must be made at the time of registration. At this time, registration can be done in person or by phoning the Cottage at (502) 893-6700. We accept all major credit cards. If paying by Gift Card, please have your card, as we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE  
THREE (3) FULL DAYS PRIOR TO THE SCHEDULED CLASS.  
WE'REM SORRY BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend. Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees and contractors, from all liability arising from direct or indirect damages or injury.

We want all of our students to have a great classroom experience so please keep talking to a minimum during class and silence on your cell phone.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at [www.cookingatthecottage.com](http://www.cookingatthecottage.com) & signup for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

*Mark & Linda*