

KITCHENART THE STORE FOR COOKS

Cooking Class Schedule

Volume 17.2

Fall 2012

Campaign 2012: Elect a New Culinary Regime with Cooking Classes from KitchenArt

The Vote is Yours: 27 Cooking Classes from which to Choose

It's time to take back control of your kitchen. Boring and uninspiring meals causing unrest amongst your family can no longer be tolerated. Culinary change will not come by itself—you must take a stand, gain the knowledge, and acquire the skills in order to gain culinary freedom. KitchenArt has just the candidates—cooking classes taught by award-winning chefs. Don't miss classes from Chefs Diane Phillips, George Geary, Ghyslain Maurais, Stephen Lee, Judith Fertig, Virginia Willis, Daniel Orr, Susan Goss, Christopher Lee, Lynn Schwartzberg, Bonnie Christopher, and Ed Bartush. Offerings range from "The Herbs of Mesopotamia" to "Works of Chocolate Art" to "The Flavors of Emilia-Romagna" to "I Love Cinnamon Rolls!"

Speaking of awesome professional chefs, KitchenArt is honored to welcome Chefs Colby and Megan Garrelts—chef/owners of nationally acclaimed Bluestem restaurant in Kansas City—and Chef Paul Virant, named Best New Chef by *Food & Wine* and whose restaurant, Vie, has received a Michelin star for the past two years. They will delight and amaze you.

Have you traveled with KitchenArt to Chicago on one of our culinary tours? This spring's adventure—our 25th trip—is definitely one not to miss! Check out page 3 to see what is in store!

Registration Begins Tuesday, 10 July 2012 at 6pm

1. Registration for classes will begin on Tuesday, 10 July 2012 at 6pm. You may register for classes on our web site—www.k-art.com—with your VISA, MasterCard, or Discover. Remember, payment must be made at the time of registration.
2. **Anyone holding a KitchenArt gift certificate or store credit certificate** who would like to use it to pay for all or a portion of their classes, **must register for classes in person at the store and bring the certificate with them.** **Gift certificates from our online product website cannot be used for class registration.** If you are uncomfortable using the internet to register for classes, you may also register in the store. No preference is given to persons who register at the store—the KitchenArt staff will be required to access the web site like anyone else to complete the transaction (***which depending on the in-store line, may cause you to miss out on your favorite class***). KitchenArt will be open until 7pm on Tuesday, 10 July 2012.
3. No registrations will be taken over the telephone.
4. While you are not limited to the number of classes you may purchase per transaction, you will be limited to purchasing **no more than 2 seats in any specific class per transaction**. For example, a person wanting to purchase 2 seats in each of 4 classes would be able to do that in a single transaction. However, if the person wanted to purchase 4 seats in 1 class, the person would only be able to purchase 2 seats for that class at a time. If additional class seats are required, the person would have to complete a second transaction.
5. **There are no refunds on cooking class/tour registrations**, unless KitchenArt fails to hold the class.
6. As always, for your protection, we do NOT store any credit card information in our database; consequently, you will be required to enter that information on registration day. And be assured, we do not sell or transfer our customer information to anyone.

Classes fill-up quickly. Don't be disappointed—register as soon as possible. Class attendees are entitled to a 10 percent discount on all in-store merchandise (except sale items, gift certificates, and other classes) purchased at the time of their class attendance.

Double-Check your Registration Password Today!

Do you recall your KitchenArt/tix.com registration password? Here's how to confirm your password today:

1. Point your browser to www.k-art.com. Click on the "Cooking Classes" link on the left side.
2. Scroll to the bottom of the page, and click on the "Click here to register for classes" link.
3. Scroll to the bottom of the "Schedule Page." Near the bottom, just above the tix.com logo, is the "Account" link. Push the "Account" link.
4. **If you are an existing class customer and know your password**, enter your email address and password. When it appears, press the "Account" link. You will now be able to correct your personal information, change your password, and view your class purchasing history. You are ready for registration day.
5. **If you are an existing customer and do not recall your password**, push "I am an existing customer but I do not know my Tix password, click here." On the "Password Request" page, enter your email address, and push "Send Password." Your password will be sent to your email address (this can take several minutes). Once you receive your password, start this process again at Step 1 to confirm your information. If you get the error "Invalid email address. Please try again," make sure your email address is correctly entered, and try again. If the error persists, go to the next step.
6. **If your email address is not recognized, or if you are a new customer to our cooking class registration system**, follow Steps 1 through 3 above. When the "Sign-In" page appears, enter your email address, and check the "No, I am a new customer box." Follow the on-screen instructions to obtain a password. Once you get your password, start the process again at Step 1 to confirm your information.

Please run this check **BEFORE** class registration night. If you have problems, please contact us at KitchenArt, and we'll help.

Ghyslain Maurais

Originally educated in the field of architecture, Chef Ghyslain Maurais found his true love and passion in the kitchen. A graduate of the *Institut de Tourisme et d'Hôtellerie du Québec*, Chef Ghyslain has worked as executive chef and executive pastry chef at numerous first-class restaurants and hotels. He also served as the head chef for the Québec diplomatic delegations in New York City and London. Using his certifications in French pastry, chocolate décor, candy making, blown/pulled sugar, and bread making, Chef Ghyslain began his own chocolate company—Ghyslain Chocolatier—in Union City, Indiana. His second location in Richmond, Indiana boasts a full-service bistro serving lunch and dinner, in addition to a chocolate boutique. His bistro and chocolate boutique—Ghyslain at the Sanctuary—is located in Zionsville, Indiana in the stunningly beautiful surroundings of the Nancy Noel art gallery. His newest venture is Ghyslain on Market in Louisville, Kentucky.

Works of Chocolate Art

Thursday, 6 September 2012 6:30 to 9pm
\$63.00

Chef Ghyslain Maurais, owner of Ghyslain Chocolatiers, spends this class making miniature works of art out of chocolate and demonstrates how you can do the same. After teaching how to properly temper chocolate (the process that allows the cocoa butter in chocolate to take on a crystal structure that gives fine chocolate its shine and shelf stability), we'll learn how to mold, paint, and curl chocolate. Chef Ghyslain also teaches how to make chocolate ganache for use as a candy filling. Finally, Chef Ghyslain will put it all together as he creates chocolate tulips with a rich chocolate mousse filling before artfully painting and decorating the delectable morsel. Of course, Chef Ghyslain will provide samples. Don't miss this class—I know I'll be there!

REGISTER FOR KITCHENART COOKING CLASSES AT WWW.K-ART.COM

Chef Christopher Lee has taught cooking classes for KitchenArt on every schedule we have offered. His classes have ranged from basic techniques to complex ethnic cuisines. Chef Chris gained extensive culinary experience on the west coast and as executive chef at various area eating establishments, including the Lafayette Country Club, C-Rays, Sorrento's, Patout's, and McGraw's Steak, Chop, and Fish House. Chef Chris is currently the executive chef for the Alpha Phi sorority at Purdue University.

Sensational Summertime Soups

Wednesday, 22 August 2012 6:30 to 9pm
\$47.00

Soup is not just for cold days anymore! Nothing is better than a bowl of soup on a hot summer day. Chef Christopher Lee demonstrates how to prepare a variety of homemade soups for immediate consumption and for storage for later use. Chef Chris' menu features tomato basil bisque; Manhattan clam chowder; shrimp bisque; middle eastern lentil soup with garlic; and, for dessert chilled stone fruit soup garnished with ice cream. Be forewarned: Chef Chris' soup classes are extremely popular—prompt registration is a must!

Go "Ga Ga" for Garlic

Wednesday, 5 September 2012 6:30 to 9pm
\$49.00

One of the most widely used herbs in the world is garlic. Garlic is a basic ingredient in authentic regional dishes from Asia, northern Africa, southern Europe, the Mediterranean, and the Americas. In this class, Chef Christopher Lee celebrates the pungent herb and demonstrates why garlic has almost universal acceptance in the culinary field. Featured in his menu are roasted red pepper and garlic hummus served with pita bread; roasted squash, sweet potato, and garlic soup; sautéed shrimp in tomato garlic sauce; 40-clove garlic chicken; and, roasted garlic mashed potatoes. Yes, you will be oozing garlic by the time this class is over...so go "ga ga" for garlic!

Christopher Lee

Chicago Ethnic Markets Culinary Tour XXV

Saturday, 22 September 2012 7:45am to 7:45pm
\$95.00

Join KitchenArt for a tasty day in the City of Chicago. This tour will leave from the KitchenArt parking lot at 7:45am (please park at the east end of our parking lot so as to allow ample parking for the other businesses in the center—a KitchenArt associate will direct you). Our climate-controlled motor coach (with restroom facilities) will whisk us on our way to the Windy City. Coffee and pastries will be provided.

Our day in Chicago is cram-packed with delicious activities. Our senses will be inundated with a plethora of sights, sounds, tastes, and smells of the ethnic neighborhood market areas. We will begin our day at a historical Chicago fish market—the one that supplies most of Chicago's fine restaurants. Here you will be able to choose from over 100 different species of fish and shellfish (bring a large cooler and ice if you plan on purchasing seafood). Then we're off to "Andersonville"—the home of Chicago's Swedish neighborhood. Lunch will be on your own at any one of the area restaurants, serving cuisines ranging from Swedish to Italian to Persian (approximate cost of \$10 to \$15). Our final stop will be the highly popular Little Mexico with its myriad of Mexican markets, bakeries, and shops. If the weather is cooperative, numerous street vendors, serving Mexican drinks and fried Mexican snacks, will tantalize your every step. Other stops are in the works, and the tour offering may be adjusted to reflect these opportunities. If anyone on the trip can resist purchasing the seafood, sausages, cheeses, breads, fresh produce, and baked goods that will be available, I will be surprised.

Portions of this tour require walking, so make sure that you wear comfortable shoes. If you wish to purchase items, we strongly suggest that you bring a cooler (a large-sized one is fine) and ice to hold and protect your treasures. This tour is subject to change! We apologize, but for logistical reasons, we cannot make intermediate stops to pick up or drop off tour participants. As traffic conditions are beyond our control (especially with the current road construction projects around the city of Chicago), the return time is an approximation.

Culinary Tour

Colby and Megan Garrelts

Chefs Colby and Megan Garrelts met while working under the tutelage of Rick Tamonto and Gale Gand at Chicago's renowned restaurant, TRU. The couple worked in kitchens in both Las Vegas and Los Angeles before opening their own fine dining restaurant—Bluestem—in Kansas City. By playing off each other's area of expertise—Chef Colby creates savory dishes, while Chef Megan produces extraordinary pastries—the couple and their restaurant have garnered numerous local and national accolades, including multiple James Beard nominations. Chefs Colby and Megan have recently published Bluestem: The Cookbook, which showcases their restaurant and its use of local, Midwestern ingredients and artisanal producers.

A Taste of Bluestem

Tuesday, 25 September 2012 6:30 to 9pm
\$65.00

According to *Food & Wine*, Chefs Colby and Megan Garrelts are "almost single-handedly energizing the dining scene in Kansas City, bringing urbane food to the land of barbecue and creating excellent, extremely personal American dishes." It is with this ideal that KitchenArt is pleased to welcome Chefs Colby and Megan Garrelts—chefs and owners of the acclaimed Kansas City restaurant, Bluestem—to our kitchen. Featuring the flavors of the restaurant, Chef Colby begins the evening with a snap bean salad served with prosciutto, farmer's cheese, and champagne vinaigrette. Poached salmon accompanied by braised garden-fresh endive and lightly dressed with champagne roe vinaigrette serves as our main entrée. We then put Chef Megan to work. She'll create chocolate sponge cake served with "popcorn" ice cream, dressed with chocolate sauce, and garnished with cherries and cocoa foam. Wow!

Bluestem: The Cookbook

Wednesday, 26 September 2012 6:30 to 9pm
\$65.00

The next evening Chefs Colby and Megan Garrelts—the authors of Bluestem: The Cookbook and chef-owners of the restaurant of the same name—again grace the KitchenArt kitchen for an evening of spectacular food and learning. Chef Colby tantalizes our taste buds with lump crabmeat suspended in a homemade aioli and served on a cucumber gelée garnished with avocados. His main entrée boasts grilled rib eye steaks served with a sweet corn, goat cheese, and prosciutto gratin. Don't worry! Pastry Chef Megan has dessert covered: peanut cream fritters (classic beignets stuffed with a cream cheese and peanut butter filling) garnished with a homemade grape sauce. Please join us.

Daniel Orr

“Real food for real people,” is how Chef Daniel Orr describes the cuisine of his restaurant, FARMbloomington located in Bloomington, Indiana. An Indiana native and graduate of Johnson and Wales University, Chef Daniel began his career working in some of the top restaurants throughout Europe, including two 3-star Michelin restaurants. He returned to America in the early 1990s to become the executive chef at New York’s famed French restaurant, La Grenouille. In 1997, at age 34, Chef Daniel earned a three-star review from the New York Times. He then moved to Guastavino’s in New York City before becoming the executive chef of the CuisinArt Resort and Spa in Anguilla, BWI. Chef Daniel is the author of the two cookbooks: FARMfood: Green Living with Chef Daniel Orr, which has received accolades from Chef Daniel Boulud, Chef Eric Ripert, and Chef Mario Batali; and, Paradise Kitchen: Caribbean Cooking with Chef Daniel Orr. Every class Daniel has taught at KitchenArt has sold out.

Farm Fresh Fare for Fabulous Festivities

Monday, 13 August 2012 6:30 to 9pm
\$60.00

One of the best parts of living in the Midwest is the vast variety of fresh fruits and vegetables available to us at local farmers’ markets. In this class, Chef Daniel Orr uses the in-season produce to create a tasty dinner that exudes farm-fresh flavors. Chef Daniel starts the class by creating chilled golden summer soup (a refreshing twist on the classic gazpacho featuring 10 different vegetables). Thin French tomato tarts (you can make these in advance, freeze them, and bake them from a frozen state for a wonderfully crispy treat) and stuffed cabbage with stewed tomatoes and bacon (comforting and versatile, the cabbage packets can be reheated and even frozen) are sure to please. For dessert, Chef Daniel prepares honey and pepper peach upside-down cake (a play on pineapple upside-down cake, but one on flavor steroids!). Wow!

Chef Bonnie Christopher has been involved in the kitchenwares industry for over 30 years. She is the former owner of Cuisine Unlimited (retail store and cooking school) in Merrillville, Indiana. Chef Bonnie has taught numerous cooking classes, has guided over 40 tours, and is a fountain of information.

Decorating Gingerbread Houses

Friday, 2 November 2012 6:30 to 8:30pm
\$42.00 (per child/adult team)

Chef Bonnie Christopher instructs students on how to decorate graham cracker “gingerbread” houses with icing, candy, and other sweets. You will learn approved construction methods, exterior design, and gourmet finger-licking techniques. All construction materials will be provided. And yes, you get to take the houses home with you! This is a child/adult class—each child must be accompanied by an adult (and vice versa—and we don’t ask who is whom!). Hands-on participation will be required as child/adult teams will decorate their own miniature “gingerbread” houses. Attendance is limited to 18 child/adult teams. This class has become an annual event for many of the attendees. Early registration is a must!

**Bonnie
Christopher**

Register at www.k-art.com

**Ed
Bartush**

Cutlery Expert Ed Bartush represents Wüsthof Trident Cutlery and has been in the cutlery business for almost 20 years. Cutlery Expert Ed teaches a number of knife skills classes each year.

Basic Knife Skills

Tuesday, 11 September 2012 6:30 to 9pm
\$48.00

Wüsthof Trident Cutlery Expert Ed Bartush teaches how to properly use a chef’s knife (on the food and not your fingers), carve a turkey, garnish fruits and vegetables, bone whole chickens, and care for and sharpen your knives. As a special bonus, KitchenArt will give each attendee a free Wüsthof Trident classic paring knife (suggested retail of \$67.00—Wüsthof Trident was rated the best by three different consumer testing publications!) for participating in this class. The perfect way to learn how to use cutlery and save money. Hands-on participation will be required as students will use an array of knives to chop, carve, cut, and garnish.

Chef Paul Virant is the chef/owner of Vie in Western Springs, Illinois—one of only 21 restaurants to earn a Michelin star in Chicagoland—and the chef/owner of Perennial Virant in Chicago. He was named Best New Chef of 2007 by *Food & Wine* magazine and made an appearance on the Food Network's *Iron Chef America*. Chef Paul earned a nutrition degree from West Virginia Wesleyan College before attending the Culinary Institute of America in Hyde Park, NY. Chef Paul's career includes stints at some of the nation's most famed restaurants, such as Charlie Trotter's, Ambria, Everest, and Blackbird, and includes a James Beard Foundation nomination for Best Chef: Great Lakes in 2011. His cookbook—*The Preservation Kitchen: The Craft of Making and Cooking with Pickles, Preserves, and Aigre-doux*—was published in Spring 2012.

Paul Virant

The Preservation Kitchen

Tuesday, 2 October 2012 6:30 to 9pm

\$65.00

"My food reflects the seasons, local harvests and the world becoming a smaller place. I support local family farms but at the same time, I take advantage of the increased availability of specialty foods from across the globe. My mission is to use high-quality, fresh ingredients for every component on the plate," so says Chef Paul Virant, chef/owner of Michelin-star rated Vie in Western Springs, Illinois and Perennial Virant in Chicago, and author of *The Preservation Kitchen* cookbook. He brings his philosophy to KitchenArt in this class highlighting the flavors and techniques that have made Chef Paul successful. The evening commences with a roasted root vegetable salad with pickled carrots, aged cheddar, and apples. Chef Paul's main course will surely delight as it features pan-seared chicken with celery sauce accompanied by tomato jam-roasted potatoes. Our dessert is the humble, yet flavorful cranberry-pear crisp. Preserve your sanity—make this class your first priority on registration day!

Class Registration Begins Tuesday, 10 July 2012 at 6pm at www.k-art.com!

Virginia Willis

"Bon appétit, y'all"—an expression that is quintessentially Southern, quintessentially French, and quintessentially Chef Virginia Willis. Chef Virginia, who hails from Atlanta, Georgia, is a chef, author, spokesperson, and culinary television producer. She is an expert in southern American regional cuisine. Chef Virginia was the kitchen director for Martha Stewart Living Television, where she supervised the food segments for the Emmy-award winning show and prepared private meals for Martha and her guests, including President Clinton, Aretha Franklin, and Julia Child. A graduate of *L'Academie de Cuisine* and *Ecole de Cuisine LaVarenne*, Virginia was recently named one of "Seven Food Writers You Need to Know" by the *Chicago Tribune*. She is the author of several cookbooks, including *Bon Appétit Y'all* (which was recognized as one of the top three American Cookbooks of 2008 by the International Association of Culinary Professionals) and *Basic to Brilliant, Y'all* (which was rated one of the top cookbooks of 2011). Everyone raved about her last visit to KitchenArt and demanded that she return—here's your chance to learn from a true professional!

Basic to Brilliant, Y'all

Monday, 8 October 2012 6:30 to 9pm

\$60.00

Chef Virginia Willis is a culinary expert regarding southern American regional cuisine. She revels in taking basic ingredients and dishes and "dressing them up" to serve honored guests. In this class Chef Virginia showcases her expertise with an offering that is sure to please. Her fanciful Southern fare boasts sweet tea brined pork loin with grilled sherry onions; sautéed Brussels sprouts with apples and bacon; and, sweet potato biscuits. Bitter-sweet chocolate bread pudding will sate our after-dinner sweet tooth. Please join us for this special evening!

French Favorites

Tuesday, 9 October 2012 6:30 to 9pm

\$60.00

Join French-trained culinary authority and author of *Basic to Brilliant, Y'all*, Chef Virginia Willis, as she explains and demonstrates some of her favorite French culinary delights. Her menu includes lentil salad with shallot vinaigrette; poulet grillé à la diable (aka "deviled chicken" or "country French deliciousness"—mustard-marinated chicken crusted with red pepper and panko and stuffed with gruyere cheese and ham); and, gnocchi a la Parisienne. Chef Virginia prepares cornmeal cake garnished with candied lemon zest as her send off for the evening. In the past, Chef Virginia's classes have sold very quickly. Don't be disappointed: make registration for this class a priority.

Susan Goss

Chef Susan Goss and her husband, Drew, have been fixtures in the Chicago restaurant community since 1993 when they opened Zinfandel Restaurant in River North. In 2001, the Gosses found the perfect space to open a small, neighborhood restaurant at 1329 West Chicago Avenue, and West Town Tavern opened in May of 2002. Chef Susan's contemporary comfort food has found a local and national following. *Chicago Magazine* selected the restaurant as one of their Best New Restaurants, *Gourmet Magazine* showcased it as a neighborhood gem in their "Guide to America's Best Restaurants," and *Bon Appetit* called it one of the city's best neighborhood restaurants. Chef Susan has also authored a beautiful cookbook, West Town Tavern: Contemporary Comfort Food. She also serves on the board of directors for The Greater Chicago Food Depository, and West Town Tavern hosts the Annual Girl Food Dinner each May which raises money to fight hunger in Chicago.

A Celebration of the Tomato

Tuesday, 28 August 2012 6:30 to 9pm
\$60.00

It's either feast or famine when it comes to tomatoes in central Indiana. At this time of the year, tomatoes are so plentiful that many rot on the vine for lack of use; while in the winter, you can't find a decent looking and flavorful tomato to save your life. Fortunately for us, the most flavorful tomatoes are available in perfect time for this class. In this class, Chef Susan Goss uses these locally grown tomatoes to celebrate their flavors and textures. Chef Susan begins the evening with a tomato and Fontina tart (the flavor of roasted tomatoes melds beautifully with the buttery and slightly nutty flavor of Fontina cheese). She then prepares heirloom tomato bruschetta with country ham, ricotta, basil, and honey (a "BLT" never tasted so good) and stewed tomato gratin with fresh goat cheese and herbed croutons (a versatile dish that can be served for breakfast, lunch, or dinner). Chef Susan finishes the evening with tomato curd with basil-black pepper shortbread (delicious and interesting, it will surely have everyone applauding). Come join in the celebration!

Corn!

Wednesday, 29 August 2012 6:30 to 9pm
\$60.00

Corn! In Indiana, it is not just a staple food product: it is a way of life! Just take a drive down any country road in our area, and you'll see its impact. And, we Hoosiers "know" our corn. So, the "gauntlet" was thrown down at the feet of Chef Susan Goss to develop a menu worthy of Indiana's world-class corn. She begins her quest with an adult twist on a childhood favorite—bacon-bourbon caramel corn—as a sweet nibble to whet your appetite. Chef Susan then fashions sweet corn goat cheese pudding with wilted field green salad (perfect for a light lunch or first course) and pan-seared salmon with corn risotto (a simple recipe for a quick, end-of-summer party). For dessert, a flashy sweet corn ice cream with lemon-cornmeal pound cake will surely please all. Go ahead and be corny! Sign up today.

Registration begins on Tuesday, 10 July 2012 at 6 pm. All classes are limited in size and will be filled on a first-come basis. PAYMENT MUST BE MADE AT THE TIME OF REGISTRATION with your MasterCard, VISA, or Discover. To register, visit our website at www.k-art.com. No phone registrations will be accepted. Anyone holding a KitchenArt gift certificate or store credit certificate who would like to use it to pay for all or a portion of their classes, must register for classes in person at the store and bring the certificate with them. Gift certificates from our online product website cannot be used for class registration. If you are not comfortable using the internet to register for classes, you may register in the store. There will be no preference given to persons who register at the store. The KitchenArt staff will be required to access the website like anyone else to complete the transaction. Again, registration starts at 6 pm on Tuesday, 10 July 2012.

FULL PAYMENT IS REQUIRED AT TIME OF REGISTRATION.

Refund Policy: No refunds of class/tour registration fees will be given. You are encouraged to send someone in your place if you cannot attend a class/tour. We make no exceptions to this policy. We look forward to having you in class. Those classes with insufficient enrollment will be cancelled prior to their starting date. Therefore, early enrollment is desirable. If KitchenArt cancels a class for any reason, we will notify you as soon as that decision is made and fully refund your registration fees; but if we hold a class, no refund will be given. KitchenArt reserves the right to cancel or modify classes or change faculty assignments when necessary.

KitchenArt encourages attendees to bring reusable containers with them if they wish to transport "samplings" home as "to go boxes" are not provided.

We are required by the Indiana State and Tiptecanoe County Departments of Health to advise that food of animal origin served undercooked or raw may impose increased health risks to certain individuals.

**Registration
Policy**

Knife Sharpening

There is nothing more dangerous than a dull knife in the kitchen. To correct this situation, KitchenArt sharpens kitchen knives. Just drop-off your fine-edged kitchen cutlery at the store. We will restore and recondition the cutting edge. You pick up your knife a couple of days later. It couldn't be easier!



each knife **\$3**

No cleavers, serrated-edge knives, or scissors

Formerly the award-winning executive pastry chef for Disneyland, Chef George Geary now teaches his delicious craft to students from coast-to-coast. He is a Certified Culinary Professional with the International Association of Culinary Professionals. Chef George's pastry creations have been featured on numerous network television programs and in feature films. He's even baked exquisite birthday cakes for Elizabeth Taylor. Chef George is the author of [Best 125 Cheesecake Recipes](#), [Best 125 Biscuit Mix Recipes](#), [Best 125 Food Processor Recipes](#), [The Complete Baking Cookbook](#), [The Cheesecake Bible](#), [500 Best Sauces](#), [Salad Dressings, Marinades and More](#), [350 Best Salads and Dressings](#), and [650 Best Food Processor Recipes](#). His new cookbook, [150 Best Donut Recipes](#), will be published in fall 2012. As always, we are pleased and honored to have Chef George return to our store for four classes. His classes have sold out every time Chef George has taught for us. Come enjoy a delightful evening of delicious food as Chef George explains the hows and whys of the culinary arts while regaling you with stories of the culinary habits of the Hollywood elite—from Robin Leach to Elizabeth Taylor.

Cake Baking 101

Wednesday, 7 November 2012 6:30 to 9pm
\$63.00

Pastry Chef George Geary gets "back to basics" in this class completely devoted to cake baking and decorating. He'll demonstrate how to prepare and decorate the basic cakes that every home cook should have in her repertoire without the cakes looking as if a novice made them. Chef George teaches the basic (and easy) techniques on how to make, bake, slice, fill, ice, and cut a beautiful cake. He prepares rich devil's food cake with fudge frosting; hummingbird cake with cream cheese frosting; banana chip bundt cake with poured glaze; red velvet cake with seven-minute frosting; and, snow white cake with toasted coconut frosting. This is a phenomenal chance to learn the basic cake making skills from a true professional. Make this class a priority!

Chocolate! Chocolate! Chocolate!

Thursday, 8 November 2012 6:30 to 9pm
\$65.00

A true chocoholic can never get enough chocolate. Nor can Executive Pastry Chef George Geary. Since the fall of 1998, Chef George has taught at least one chocolate class on every one of our schedules...and each one has sold out! 2012 continues the tradition. Chef George claims (in his own words) this all new class offering is "over-the-top" rich with chocolate. He delights our palates with chocolate blackout cake with poured chocolate ganache; chocolate chip pecan pie in a flaky crust; chocolate mud bars with frosting; Italian chocolate biscotti; and, mini chocolate baked donuts with raspberry sauce. Chef George discusses the various types of chocolate, melting techniques, and proper storage. Come live the sweet life to the fullest. Bring on the chocolate!

Bountiful Desserts from your Vegetable Garden

Wednesday, 14 November 2012 6:30 to 9pm
\$62.00

When one thinks of desserts, it is almost always of fruits (including cocoa beans and vanilla beans) and sugars. But there are a plethora of desserts that grow out of our vegetable gardens. Executive Pastry Chef George Geary picks the bounty of the earth and transforms it into delectable sweet treats that will surely please. His bushel basket includes 24 "carrot" cake with cream cheese whipped cream; Disneyland's Big Thunder Ranch cornbread; pumpkin bread with date and nut filling; zucchini fruitcake; and, sweet potato cheesecake with a gingersnap crust. "Eating your vegetables" takes on a whole new meaning! Won't you join us?

Nuts for Dessert!

Thursday, 15 November 2012 6:30 to 9pm
\$63.00

Executive Pastry Chef George Geary is going "nuts for dessert" in this class featuring nuts. When you realize that nuts are actually fruits, it makes complete sense that they are such a popular dessert flavor. Chef George's menu boasts pecan praline cake with honey glaze; macadamia pineapple mini cakes; pecan bread pudding with whisky sauce; jumbo peanut butter chipper cookies; and, three nut cheesecake. Don't allow yourself to go insane trying to come up with new desserts—rather, "go nuts" with Chef George! Don't miss this one...it will sell quickly.

George Geary

Judith Fertig

Chef Judith Fertig specializes in Prairie, or Midwestern, cuisine. She is the author of the highly successful Prairie Home Cooking, which was nominated for both the James Beard and IACP cookbook awards, Prairie Home Breads, All-American Desserts, 200 Fast and Easy Artisan Breads: No-Knead, One Bowl, 500 Mexican Dishes, The Artisan Bread Machine, Heartland Cookbook, and The Gardener and the Grill: The Bounty of the Garden Meets the Sizzle of the Grill. Her latest projects, I Love Cinnamon Rolls! and The Back in the Swing Cookbook: Recipes for Eating and Living Well Every Day after Breast Cancer will be published in September 2012. Chef Judith was also the "food stylist" (the person who prepares and arranges all the food for inclusion in photographs) for Paul Kirk's 500 Barbecue Dishes. Having received her training from Le Cordon Bleu and La Varenne Ecole de Cuisine, Chef Judith is ready, willing, and able to answer all of your culinary questions. Chef Judith is also one half of the "BBQ Queens," who have published Fish & Seafood Grilled and Smoked Cookbook, The BBQ Queens' Big Book of Barbecue, Weeknight Grilling with the BBQ Queens, BBQ Bash, 300 Big and Bold Barbecue and Grilling Recipes, 25 Essentials: Techniques for Planking, and 25 Essentials: Techniques for Grilling Fish.

I Love Cinnamon Rolls!

Wednesday, 19 September 2012 6:30 to 9pm

\$60.00

If you LOVE cinnamon rolls, this class is for you! Chef Judith Fertig—the "cinnamon roll queen" and author of the soon-to-be-published cookbook, I Love Cinnamon Rolls!—takes you on a journey through the infinite variety of cinnamon rolls, including their different shapes and flavors. She'll teach the flavorful anatomy of a cinnamon roll, from the pan sauce, to the dough, filling, frosting, and/or topping; and discuss the best choices of cinnamon for a filling that won't disappoint. Chef Judith begins by serving a quick soup and salad in an attempt to keep you from bouncing off the walls. Then, the real show begins: classic ooey-goey cinnamon rolls made with an easy, no-knead bread dough and sweet cream cheese frosting. Chef Judith pushes the envelope by transforming the same dough into mini cinnamon-Szechuan pepper rolls with a fresh ginger glaze. Next, she prepares an Eastern European sour cream dough and makes Croatian cinnamon walnut twists as well as cinnamon blueberry crowns. This is a class not to miss. I love cinnamon rolls. Don't you?

Tuscan Family Dinner

Thursday, 20 September 2012 6:30 to 9pm

\$60.00

Sunday dinners are typically special in the Italian tradition. It is when the entire family gets together to share a common meal. The food, of course, is extraordinary to commemorate this coming together. Chef Judith Fertig celebrates the Italian Sunday dinner tradition with a menu featuring the flavors of Tuscany. It includes sage and onion focaccia (made with a no-knead dough) served with a Tuscan sunset salad (a layered salad with a lemon pesto vinaigrette); porchetta-style pork roast (the traditional roast pork seasoned with garlic and herbs); and, pancetta-roasted garden vegetables (vegetables slow roasted with pieces of Italian bacon). Of course, no Italian dinner would be complete without dessert. Chef Judith makes a crackly-top pear cake with warm pear caramel that is sure to please. Yum! Yum! Yum!

Bring a Friend to Cooking Class!

Chef Lynn Schwartzberg is a gourmet cook and was a manufacturers' representative for several housewares companies. She has worked in the coffee and foods industry since 1978, including stints at Goods and the 2-Bit Rush—an espresso bar in Bloomington, Indiana—which in 1978 was one of a few such establishments in the Midwest. Chef Lynn was in charge of the cooking classes at Goods for a number of years and had the opportunity to learn at the side of many creative chefs. Chef Lynn writes a bi-weekly food column for the Bloomington Herald-Times. She delights in the preparation of ethnic cuisines and teaches classes frequently in regional cooking schools.

Basic Pasta Making

Monday, 20 August 2012 6:30 to 9pm

\$46.00

I get more requests for basic pasta making classes than any other topic. Well, the frying pan has finally hit my head enough times that I have a class for you. Chef Lynn Schwartzberg shows students how to make from scratch sheets of pasta dough, cut pastas (spaghetti, fettuccine, linguine, and lasagna), stuffed pasta (ravioli stuffed with a sweet potato filling), flavored pastas (ricotta cavatelli), and shaped pasta (traditional potato gnocchi). Of course, Chef Lynn provides sauce ideas, including a quick tomato and cream sauce, browned butter and sage sauce, gorgonzola with pistachios sauce, and dried fig and brandy sauce. Quick and flavorful, homemade pasta is the perfect meal for a hectic evening. Please come, learn, and enjoy!

Lynn
Schwartzberg

“Cooking shouldn’t feel like a root canal,” is the philosophy of Cookbook Author and Chef Diane Phillips. Dubbed “the Do-Ahead Diva,” Chef Diane is the author of 17 cookbooks, with the latest book titled The Mediterranean Slow Cooker Cookbook. She attended *Le Cordon Bleu* and was a national spokesperson for Pepperidge Farms and Lipton Soups. Chef Diane’s “make it simple and easy” style is the hallmark of her success. The response to every one of Chef Diane’s visits has been unbelievable. If you missed out on Chef Diane in the past, this is your chance; if you’ve attended her classes before, we don’t have to remind you to sign up immediately. She’s here for five nights with some very innovative and intriguing classes!

The Flavors of Emilia-Romagna

Monday 15 October 2012 6:30 to 9pm
\$65.00

Emilia-Romagna is arguably the most culinarily important region in Northern Italy. It is home to the flavors of Parmigiano, Prosciutto, and Balsamico. In this class, Chef Diane Phillips explores this beautiful region, rich in tradition and culinary excellence. The adventure starts with field greens with prosciutto and caramelized balsamic pears. Roasted tenderloin of beef with a balsamic reduction sauce is the “*pezzo forte*” (Italian for “*pièce de résistance*”) of the tour with sautéed peas and artichokes with prosciutto and mashed potatoes Bolognese accompanying. Chef Diane’s lovely Parmigiano-Reggiano mousse with cherries and red wine will conclude our culinary journey. What are you waiting for?

Do-Ahead Thanksgiving Dinner

Tuesday, 16 October 2012 6:30 to 9pm
\$65.00

This class will change your life—you will be able to survive the holidays by preparing your Thanksgiving dinner ahead of time. Beginning the Sunday before Thanksgiving, make two dishes every day, either freezing or refrigerating them until Thanksgiving Day. On the big day, put the turkey in the oven, and then relax! When the turkey comes out of the oven, let it rest for 45 minutes to one hour, and reheat your made-ahead dishes. You will enjoy the day for its ease—and you won’t be a maniac. In an encore presentation of one of our most popular classes, Chef Diane Phillips will prepare warm mulled cider; triple mushroom bisque with brie; perfect roast turkey; do-ahead gravy; do-ahead mashed potatoes; parmesan-crustured creamed corn; green beans with roasted shallots and mushrooms; sweet potato apple gratin; cranberry chutney; and, hot apple pie sundaes with vanilla bean ice cream. Chef Diane will also discuss everything you need to know about strategy and timing. This class will sell out quickly, as it has every time we’ve offered it—purchase your ticket ASAP!

The Mediterranean Slow Cooker

Wednesday, 17 October 2012 6:30 to 9pm
or
Tuesday, 30 October 2012 6:30 to 9pm
(same class offered on two different dates)
\$65.00

This class highlights the techniques and flavors of Chef Diane Phillip’s latest cookbook—The Mediterranean Slow Cooker Cookbook (set for publication in October 2012). Chef Diane discusses the proper use and versatility of the slow cooker as she produces chicken soup for the Italian soul (*Stracciatella alla Nonna*); short ribs Bourguignon with fennel and potato gratin; braised chicken stuffed with Italian ham and creamy onion sauce; and, braised fish in the style of the Greek Islands. Even our dessert cooks in the slow cooker: red pears braised in honey and Muscat with goat cheese. Wow! What an absolutely delicious time-saving technique for your busy lifestyle. Sign-up today.

Make-Ahead Dinners from the Diva of Do-Ahead

Monday, 29 October 2012 6:30 to 9pm
\$65.00

Sometimes, there are just not enough hours in the day. Between working and driving the “kids’ activity bus,” there are days when nothing gets prepared for dinner. You don’t have to panic if you follow Chef Diane Phillips’ “you’ve got it made” strategy. In this class, Chef Diane—The Do-Ahead Diva—shows how to “bank” dinner entrees in your freezer for use on those 26-hour days. These recipes are NOT your average frozen “TV dinners”—no these are ones with flavor that your family will anticipate eating. Chef Diane’s menu includes braised beef in Burgundy wine with Boursin mashed potatoes; creamy chicken pot pie with dill biscuit crust; and, puff pastry capped creamy seafood in a brandy cream sauce. Serve any of those dishes with Chef Diane’s field green salad (with dried cranberries, candied walnuts, and cranberry vinaigrette) and frozen lemon mousse with almond tuilles, and you have a happy family. The only thing better would be to add a couple of hours to the day...

Diane Phillips

Stephen Lee

The HerbMeister®, Chef Stephen Lee, studied at the stovetop of his southern-cooking mother, at the hand and in the herb garden of his country-cooking grandmother, in the fields of his melon and strawberry-growing grandfather, and in the kitchen of a century-old Germanic neighborhood bakery. Chef Steve received culinary training at the University of Kentucky and personal tutoring by Master Chef Harvey Colgin (the last pupil of French Master Chef Auguste Escoffier). Chef Steve teaches cooking classes across the United States and has authored two cookbooks: About 8 Herbs and Go Withs. Chef Steve currently is the executive chef for the Catholic Archdiocese of Louisville's Cathedral Free Lunch Program for the Homeless where he serves homemade lunches to over 160 patrons each day.

The Herbs of Mesopotamia

Thursday, 13 September 2012 6:30 to 9pm
\$58.00

The valley of the Tigris and Euphrates rivers has been the home of humans for thousands of years. At the heart of the culinary trade routes from Europe to the Far East, Africa, and India, this area has melded the array of exotic flavors brought to the region by traveling camel caravans into a delectable and interesting cuisine. Chef Stephen Lee—the HerbMeister®—highlights these flavor traditions in this brand new offering. Chef Stephen entices our taste buds with Farsi yogurt with pickled turnips as our appetizer. The main entrée is a zesty Caspian chicken kabob served with Persian basmati rice and a minted cucumber and tomato salad. In traditional form, nane lavash (a whole meal flat bread) will be made for use as our eating utensil. Chef Stephen completes our meal with ranginak—an unusual date and pistachio cake. Please join Chef Stephen for an evening of flavor and fun.

Sidewalk Sale

Wednesday and Thursday • June 27 and 28

9 am to 6 pm

This is your chance to take advantage of our mistakes, overstocks, "last ones," scratch and dents, special buys, and clearance items.

Savings up to 80% off our regular retail prices!

KITCHENART

THE STORE FOR COOKS

Calendar of Classes

<i>Day</i>	<i>Date</i>	<i>Instructor</i>	<i>Class</i>	<i>Time</i>
Mon	Aug 13, 2012	Orr	Farm Fresh Fare for Fabulous Festivities	6:30 to 9pm
Mon	Aug 20, 2012	Schwartzberg	Basic Pasta Making	6:30 to 9pm
Wed	Aug 22, 2012	C Lee	Sensational Summertime Soups	6:30 to 9pm
Tue	Aug 28, 2012	Goss	A Celebration of the Tomato	6:30 to 9pm
Wed	Aug 29, 2012	Goss	Corn!	6:30 to 9pm
Wed	Sep 5, 2012	C Lee	Go "Ga Ga" for Garlic	6:30 to 9pm
Thu	Sep 6, 2012	Maurais	Works of Chocolate Art	6:30 to 9pm
Tue	Sep 11, 2012	Bartush	Basic Knife Skills	6:30 to 9pm
Thu	Sep 13, 2012	S Lee	The Herbs of Mesopotamia	6:30 to 9pm
Wed	Sep 19, 2012	Fertig	I Love Cinnamon Rolls!	6:30 to 9pm
Thu	Sep 20, 2012	Fertig	Tuscan Family Dinner	6:30 to 9pm
Sat	Sep 22, 2012	Culinary Tour	Chicago Culinary Tour XXV	7:45am to 7:45pm
Tue	Sep 25, 2012	Garrelts	A Taste of Bluestem	6:30 to 9pm
Wed	Sep 26, 2012	Garrelts	Bluestem: The Cookbook	6:30 to 9pm
Tue	Oct 2, 2012	Virant	The Preservation Kitchen	6:30 to 9pm
Mon	Oct 8, 2012	Willis	Basic to Brilliant, Y'all	6:30 to 9pm
Tue	Oct 9, 2012	Willis	French Favorites	6:30 to 9pm
Mon	Oct 15, 2012	Phillips	The Flavors of Emilia-Romagna	6:30 to 9pm
Tue	Oct 16, 2012	Phillips	Do-Ahead Thanksgiving Dinner	6:30 to 9pm
Wed	Oct 17, 2012	Phillips	The Mediterranean Slow Cooker	6:30 to 9pm
Mon	Oct 29, 2012	Phillips	Make-Ahead Dinners from the Diva of Do-Ahead	6:30 to 9pm
Tue	Oct 30, 2012	Phillips	The Mediterranean Slow Cooker	6:30 to 9pm
Fri	Nov 2, 2012	Christopher	Decorating Gingerbread Houses	6:30 to 8:30pm
Wed	Nov 7, 2012	Geary	Cake Baking 101	6:30 to 9pm
Thu	Nov 8, 2012	Geary	Chocolate! Chocolate! Chocolate!	6:30 to 9pm
Wed	Nov 14, 2012	Geary	Bountiful Desserts from your Vegetable Garden	6:30 to 9pm
Thu	Nov 15, 2012	Geary	Nuts for Dessert!	6:30 to 9pm

**Register starting at 6pm on
Tuesday, 10 July 2012
at www.k-art.com**