

# Cooks' Emporium

## Cooking Demonstration Schedule

### Fall 2012

**Saturday, September 15.....Margaret Welder**  
***Quiche it Good-bye!***

This morning Margaret will make a *Tomato Basil Quiche* that will help you use up the last of your gardens tomatoes and fresh basil.

**Saturday, September 22.....Becky Ringsby**  
***Scones***

Scones in America have the tendency to be overly-sweetened, dry, heavy bricks. Because of this less-than-stellar reputation, they can be intimidating to make at home. Becky has learned, however, that with the combination of a few key ingredients and the use of some helpful techniques, anyone can create delicious scones that turn out light and tender every time!

**Saturday, September 29.....Robin Lopez**  
***To Be Determined***

**Saturday, October 6.....Charlie Means**  
***Tool Time: Vitamix - The REAL Power Tool***

Whether you own a Vitamix or are thinking about adding this power tool to your kitchen, this demonstration is designed to optimize its power, from piping hot soups to frozen desserts. Join Charlie Means to create Peanut Butter, Tomato Blue Cheese Soup and a Smoothie!

**Saturday, October 13.....Margaret Welder**  
***Pie Oh My!***

A traditional Raisin Cream Pie that's made with sour cream and rich with raisins is great for impressing guests at your next gathering.

## Tuesday, October 16

### Knife Skills Class

#### 6:00 - 8:00 pm

Sharpen your culinary skills with the most important culinary tool: a well-honed knife. Clark Stone teaches how to select, use, and sharpen knives as the class learns how to chop onions and other vegetables in this participation class. Enjoy a freshly-roasted turkey so Clark can teach how to carve it, with perfectly sliced tomatoes and sliced bread for a great sandwich, plus angel food cake for dessert. Participants will receive a **FREE 3 1/2" paring knife (\$67 value)** and all Wusthof knives will be priced at **10% off for class participants**.

**Cost is \$40.00 Pre-registration required. Class size is limited. (515) 233-4272.**

**Saturday, October 20.....Becky Ringsby**  
***"Meatless Mondays: Enchiladas"***

"Meatless Mondays" is an international campaign that encourages people to improve their health and health of the planet by not eating meat at least one day a week. Sometimes it can be hard, however, to find good and hearty recipes to please everyone in the family. Becky likes to go meatless on more than just Mondays and loves re-creating commonly meat-filled dishes into vegetarian ones.

**Saturday, October 27.....Andrea Moore**  
***Haunted Halloween Cake Pops***

Join Andrea Moore for an exciting class creating colorful treats perfect for Halloween. She will create an assortment of cake pops, including jack-o-lanterns, ghosts, and black cats!

**Saturday, November 3.....Joe Geha**  
***Geha's Sfeehas***

These open-faced meat pies appear, along with other Mediterranean dishes, in Joe's recently published novel, *Lebanese Blonde*. A shameless self-promoter, he'll bring copies to sell-and-sign while you try these one-bite treats. Served as canape'-style appetizers, Geha's Sfeehas feature a sweet-savory contrast of pomegranate molasses, tahini, pine nuts and cinnamon lamb. He'll also demo an equally tasty vegetarian version, finishing both with a sprinkle of that Lebanese spice mix known as zaatar - a tangy-smoky blend of thyme, toasted sesame seeds and sumac. (Yes, sumac!)