

# Cooking Class Schedule & Events October 2012

## **BAKING DAY!**

This all-day baking event is filled with free demonstrations, instructional seminars, special guests and tastings! Plus...

**20% OFF\***  
OUR ENTIRE  
BAKING DEPARTMENT  
**ALL DAY LONG!**

\*20% off valid in-store on event day only. May not be combined with any other offer, coupon or discount. Excludes electrics.

*See inside for complete event day details...*

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Paramus, NJ 07652  
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45 S. Central Ave  
Hartsdale, NY 10530  
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The Culinary Superstore & Cooking School

# Welcome to the Chef Central Culinary Center!

THE GOOD LIVING MAGAZINE  
**BERGEN**  
health & life  
Voted Best Cooking Classes  
in Bergen County!  
-Bergen Health & Life Magazine Readers Poll, 2012



Our staff of culinary graduates and food service professionals is here to offer you a broad array of cooking classes, private classes and special events designed to appeal to aspiring cooks of all ages. We consider the quality and content of our culinary program to be second to none and the feedback we have received from past participants reinforces that belief.



## This schedule outlines our October 2012 events and classes.



### Cooking for Kids & Cooking for Big Kids Programs

**Cooking for Kids ages 3-5, \$15**

Available in both Chef Central Locations year-round

**Cooking for Big Kids ages 6-10, \$20**

Available in both Chef Central Locations year-round

Interactive, hands-on classes for kids ages 3-5 or 6-10. Classes are held multiple times each month, and each lasts approximately one hour. On the menu: Pumpkin Cupcakes, Pumpkin Pancakes, Witch Hat Cookies and more! Visit [www.chefcentral.com](http://www.chefcentral.com) for dates, registration and cancellation policies.



### Pasta Making II: Filled Pastas

**Adult Hands-On Class, \$65**

(Both store locations) Oct. 3 at 6:30pm

Roll up your sleeves and dig right in! Students will learn the fundamentals of preparing hand-made pasta at home in an interactive format. This class is an evening of fun that will encourage sharing information, family recipes and stories. A full plate of pasta with sauces will be served at the conclusion of the class. We will feature three distinct filled pastas and three distinct recipes: Walnut and Eggplant Ravioli in Tomato Sauce, Casoncei Bresciani (Sausage-filled pasta) and Tortellini in Brodo.



### Meet Kathleen King of Tate's Bake Shop!

**Free Cooking Demonstration, Tasting and Book Signing**

(Hartsdale NY) Oct. 4 at 6:30pm

Nothing beats the buttery goodness of a great chocolate chip cookie and nobody makes them better than Tate's. Kathleen King is the cookie queen behind these crispy delectable treats. Join us as she presents her new book, *Baking for Friends*, and shares some of her secrets for perfect cookie baking.



### Teens Night & Day Cake Decorating Camp

**Hands-On Class for Teens ages 11-17, \$175:**

(Both store locations) Day 1: Oct. 5 at 4:00pm and Day 2: Oct. 6 at 9:00am

In this two day mini-camp, students will make and decorate a cake shaped like a Jack-o-Lantern.

**The cake decorating adventure starts on Friday evening at 4 p.m. During this 4-hr. session, teens will do the following:**

- Make batter and bake off sponge cakes for the pumpkin-shaped cake.
- Make butter cream and filling.
- Color fondant

**On Saturday morning, campers return at 9 a.m. to finish their masterpieces. This 4-hour session will include:**

- Sculpt their pumpkin shaped cakes.
- Fill the cakes and cover cake with butter cream.
- Cover with orange colored fondant and put the jack-o-lantern face on the cake.
- Place on a support and create a pumpkin patch background for display.



### 3-Hour Pasta Making Workshop

**Adult Hands-On Class, \$95**

(Both store locations) Oct. 8 at 1:00pm

In this 3-hr. hands-on workshop, students will make pasta dough and two sauces as well as prepping and cooking ingredients for 3 classic pasta dishes and crepes for manicotti. Students will work with our chef in preparing Sauce Bechamel and the following three fancy pasta dishes: Lasagna Bolognese, Cheese Manicotti and Cannelloni alla Sorrentina.



### Sushi Making I & II

**Adult Hands-On Classes, \$50 each**

Sushi I (Paramus, NJ) Oct. 9 at 6:30pm; (Hartsdale, NY) Oct. 10 at 6:30pm

Sushi II (Paramus, NJ) Oct. 10 at 6:30pm; (Hartsdale, NY) Oct. 17 at 6:30pm

If you've ever been to a sushi bar and wondered what it would take to prepare your own rolls at home, at Chef Central we'll show you how. Our two hands-on classes will take you through the step-by-step procedure for preparing restaurant quality sushi. Sushi I covers the preparation of sushi rice, the proper use of a sushi press and how to use a rolling mat to prepare small rolls and "inside-out" rolls. Once you've mastered these techniques, it's time to enroll in Sushi II. In this class, students cut their own fish and prepare three of the most popular and artistic styles of sushi: Nigiri, Unagi and Temaki, or "hand-rolled" sushi. At the end of the class, students will use the knowledge from both classes and the materials on their cutting boards to prepare their own creations. Sponsored by Zojirushi.



### Cooking for Couples Class: Harvest Menu

**Adult Hands-On Class, \$115 per Couple:**

(Hartsdale, NY) Oct. 12 at 6:30pm

(Paramus, NJ) Oct. 17 at 6:30pm

Looking for a fun date with an educational twist? How about a date night in our kitchen? Couples will team up to produce a complete meal centered on seasonal and topical themes. Cost of each class is \$115 per couple. Couples will receive a full plate of food at the conclusion of the class. This month's class will feature a complete Harvest menu. Bring your sweetie to our kitchen and our chef will work with you in preparing the following menu: Grilled Hunter Style Duck Breast, Melted Fennel and Leeks, Oven Roasted Brussels Sprouts and Beets, Sweet Potato Fries and for dessert... Apple Strudel.



### Special Guest: Chef Christine Okezie

**Presented by Bodum®**

**Sponsored by Whole Foods Market**

(Paramus, NJ) Oct. 12 at 6:30pm

Join Natural Foods Chef, Christine Okezie, for this delicious vegan culinary demo featuring the Bodum® Immersion Blender and Hand Mixer. Learn the secrets of making fast and simple gourmet soups, dressings and desserts with just the push of a button. On the menu: Carrot Ginger Soup, Mixed Greens with a Creamy Lime Fig Dressing, Creamy Mashed Cauliflower with Sage Miso and Guilt Free Avocado Chocolate Mousse.



### Special In-Store Only Event: BAKING DAY!

(Paramus, NJ) Oct. 13

(Hartsdale, NY) Oct. 20

**This all-day event is filled with baking demonstrations, instructional seminars and special guest appearances!**

- 20% Discount\* on EVERYTHING BAKING all day long! Including bakeware, decorating supplies, cookie guns and cutters, rolling pins, pastry boards, cupcake carriers and more!

*\*May not be combined with any other offer or discount. Valid in-store, on event day only. Excludes electrics.*

**FREE Wilton Decorating Seminar, 12 - 4pm:**

- Representatives from the Wilton Decorating School will teach their famous techniques using gum paste, fondant and royal icing. FREE, no reservations needed! Standing room only.

**Special Guests and Free Seminars:**

- 12:00pm: All About Chocolate - tempering chocolate, making ganache and truffles.
- 1:00pm: TV Party Expert Rebecca Miller French - Halloween Treats.
- 2:00pm: Tarts & Pies - from pie and pastry dough to pastry cream, our chef will show you how to bake from scratch.
- 3:00pm: Hello Cupcake! - Cookbook authors and cupcake gurus Karen Tack and Alan Richardson return to share their character cupcake making skills!



### Special In-Store Only Event: COFFEE DAY!

(Hartsdale, NY) Oct. 13

(Paramus, NJ) Oct. 20

#### Save big on everything coffee, including our full selection of super-automatic espresso machines!

- 20% Discount on all things coffee - all day long! Including coffee machines, espresso machines, K-Cups, coffee mugs and travel cups, french presses and more!

*\*May not be combined with any other offer or discount. Valid in-store, on event day only.*

#### Free Coffee Seminars, 12 - 4pm:

Representatives from our top coffee and espresso manufacturers will be on hand to demonstrate their machines, handing out samples and answering all of your coffee questions. FREE, no reservations needed!



### Tour of Italy: The Lazio Region

#### Adult Demo Class, \$50:

(Paramus, NJ) Oct. 16 at 6:30pm

#### Adult Hands-On Class, \$65:

(Hartsdale, NY) Oct. 23 at 6:30pm

No trip to Italy would be complete without visiting The Eternal City of Rome. Representing 55% of the population of the Region of Latium (or Lazio), Rome is a modern city whose people go about their daily business amid the ruins of the ancient capital of the Roman Empire. The hills of Lazio reveal a long pastoral past that has shaped the peasant cuisine of its people. Come with us as our 20-part culinary tour of Italy continues with this month's demo class centering on the region of Lazio. Students will receive a full plate of food and all recipes and techniques as both classes work on the following menu:

- Panzerotti (Fried Ham and Cheese Mini Pies) - *at Hartsdale Hands-On Class only*
- Spaghetti Amatriciana (Spaghetti with Bacon, Tomato and Chili Pepper)
- Saltimbocca Alla Romana (Roman-style Veal Cutlet)
- Tiramisu (Needs no translation!)



### Knife Skills Class

#### Adult Hands-On Class, \$50:

(Hartsdale, NY) Oct. 18 at 6:30pm

(Paramus, NJ) Oct. 24 at 6:30pm

When you look at a recipe in a cookbook, are you intimidated by all the prep work involved? Learning proper knife skills will help to alleviate these concerns, shorten your prep time and broaden your culinary repertoire. Chef Central's adult knife skills class is a comprehensive 2 hour hands-on class that has been featured in The Record of Bergen County. The class is divided into two parts. Half the class is devoted to teaching students about the care and maintenance of knives, while the other half takes students into our demo kitchen to practice proper holding and cutting techniques. Graduates often find that cooking doesn't have to be drudgery, especially if you can shorten your prep time by enhancing your knife skills. **Sponsored by Shun Cutlery.**



### Cooking for Teens: Scary Foods

#### Hands-On Class for Teens ages 11-17, \$30

(Hartsdale, NY) Oct. 19 at 6:30pm

(Paramus, NJ) Oct. 23 at 4:00pm or 7:00pm

Does your teen aspire to be a chef? Does he or she enjoy cooking but would like to broaden their skills? If you're interested in finding an activity for your teen that is both interesting and educational, sign them up for Chef Central's Cooking for Teens class. Each class is a hands-on cooking adventure where students work together to create a buffet meal with a rotating monthly theme. At the end of each session, written recipes of the entire menu are given to each teen so that they can go home and recreate their masterpieces. This month's theme is Scary Foods. Teens will work with our chefs in tackling the following food items that many find scary to work with: Artichokes - to create a delicious stuffed artichoke appetizer, Lemon Grass- for a Spicy Thai Soup and Phyllo Dough- to make sweet and sticky Baklava.



### Sweet & Savory Crepes

#### Adult Hands-On Class, \$65:

(Paramus, NJ) Oct. 19 at 6:30pm

Crêpes began as an elegant solution to a serious problem: the harsh terrain and weather of Brittany—a region of France located in the Northwest corner of the country—that led to a great culinary discovery. Over time, a dish that began as a means of satisfying the people's hunger became a popular favorite in trendy eateries. Today, crepes are enjoying a comeback, but are still thought to be a difficult undertaking. Our Chef will guide you in preparing crepes with a variety of fillings and toppings. The menu will consist of the following: Mushroom Crepes, Vietnamese Shrimp and Pork Crepes, Baked Cheese Manicotti and Chocolate Souffle Crepes.



### Special Halloween House Decorating Class - For kids ages 3-10

\$25 per child

(Hartsdale, NY) Oct. 24, 30 or 31 at 1:00pm, 4:00pm or 7:00pm each day  
(Paramus, NJ) Oct. 25, 30 or 31 at 1:00pm, 4:00pm or 7:00pm each day

A totally hands-on decorating class for kids ages 3-10! Each child receives a pre-baked and pre-assembled gingerbread house along with plenty of icing, candy and decorations to make it their own. Decorate it here, then take home to enjoy - just in time for Halloween! These classes fill up quickly, so register online today!



### Cake Decorating: Autumn Cake

Adult Hands-On Class, \$65:

(Hartsdale, NY) Oct. 26 at 6:30pm

Have you been baking cakes but just can't get the decorating bag to work for you? We offer a series of cake-decorating classes that are designed to give participants a hands on experience and provide them with the tools and knowledge needed to complete cakes at home. This month's topic will be a flavorful pumpkin cake decorated in an Autumn motif. Students will bring home a lovely decorated cake at the conclusion of the class.



### Special In-Store Only Event: GREEN COOKWARE DAY!

(Both store locations) Oct. 27

Meet the manufacturer experts and learn more about these revolutionary non-stick coatings that are all natural, and produce no toxic fumes or chemicals. Discover how to cook healthier with no butter, fat or oil with the latest technology in non-stick cookware.

- 25% Discount\* on Bialetti Aeternum Cookware, GreenPan Cookware and Zwilling JA Henckels TwinSpirit Cookware - all day long! *Valid in-store, on event day only. Discount applies to specified cookware lines only.*

*May not be combined with any other offer, coupon or discount.*

See this amazing cookware in action and watch our FREE "Green" Cooking demonstrations 12-3pm.



### SPECIAL GUEST: BAKERELLA

Free Cake Pop Decorating Demonstration, Tasting & Book Signing

(Paramus, NJ) Nov. 2 at 6:30pm

What's cuter than a cupcake? A cake pop, of course! When baking blogger Angie Dudley, aka Bakerella, decided to turn cake balls into cake pops, she had no idea they would turn into an international sensation. Her best-selling books make it easy and fun to create these amazing treats right at home. Watch as she presents a FREE cake pop decorating demonstration, tasting and book signing and be sure to pick up her new book, *Cake Pops Holiday* (on sale soon, and available at the event).

### SOCIALIZE WITH US!



#### Love us? Then LIKE us on Facebook!

From event info and new products to cooking class photos and fun culinary news, our page is the place to stay on top of what's happening at Chef Central, and in the food world. [Facebook.com/chefcentralinc](https://www.facebook.com/chefcentralinc)



#### Tweet, Tweet!

We're tweeting about everything! See live photos posted during our in-store events, steal some recipes and read cool articles that we share from our culinary friends. Follow us to stay in the loop! [Twitter.com/chefcentral](https://www.twitter.com/chefcentral)



#### Pinterest

We love Pinterest! What a great way to collect all of our online favorites! See the products we love and recipes you'll want to make. Need an invite? We want you! Simply send a message to [alisonk@chefcentral.com](mailto:alisonk@chefcentral.com). [Pinterest.com/chefcentral](https://www.pinterest.com/chefcentral)



**CLASS TIMES AND DATES SUBJECT TO CHANGE & CANCELLATION WITHOUT NOTICE.**  
Visit our calendar page to view and print our complete calendar of free demos, classes and tasting events. Online registration is required for all cooking classes at [www.chefcentral.com](http://www.chefcentral.com).

