



Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

2015 SPRING 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 are 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.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS ON class, 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 and can 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 schedule so check back often! You can **NOW REGISTER ONLINE** for your classes or call us at 502-893-6700 to make your reservation!

NEW CANCELLATION POLICY – Our cancellation & classroom policy has changed and is listed on the last page of this schedule; please take a moment to review before making your reservation.

April Classes

Just to review our April Classes ~ and then on to the NEW SPRING offerings!

SOLD OUT! Friday, April 3rd • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Fried Green Tomatoes with Shrimp Etouffee • Seared Salmon with Orange Ginger Glaze, Couscous and Sautéed Vegetable • Individual Tiramisu



SOLD OUT! Saturday, April 4th • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Caramelized Onion, Parmesan Cheese and Spinach Frittata • Breast of Chicken Wellington with Mushroom Duxelle and Demi Glace • Poached Pear and Crystallized Ginger Cheesecake with Sweet Cream



Wednesday, April 8th • 11:30 – 2:00 pm • **“Who Said Chicken Salad is All the Same?”** • *Demonstration Class* • Lelia Gentle – DreamCatcher Farm • \$45.00 The name “chicken salad” immediately brings up memories of mayonnaise-laden cubes of chicken, celery and onion, period. Well, welcome a whole new era where there is no resemblance of the salad of years gone by. Try some new and creative ways to bring this salad into the year 2015. Menu: Poached Tarragon Chicken Salad with Granny Smith Apples and Red Grapes • Grilled Chicken Salad with Provencal Vinaigrette • Roasted Pesto Chicken Salad • Tropical Chicken Salad with Pineapple and Macadamia Nuts • Lemon Meringue Angel Food Cake

Wednesday, April 8th • 6:30 – 9:00 pm • **“Intermediate Training ~ Week #2 ~ Starches & Grains”**

SOLD OUT! Friday, April 10th • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Shrimp and Corn Chowder • Chicken and Andouille Jambalaya with Black Beans and Rice • Grand Marnier Soufflé



Saturday, April 11th 11:30 – 2:00 pm • **“Run for the Roses ~ Derby Cookie Workshop”** • *Hands On Class* • Cathy Frederick – Cathy’s Designer Cookies • \$55.00 Get ready for the first Saturday in May and learn to create masterpieces that will make the perfect contribution to your Derby party and wow your guests! Students will learn the how to’s of cookie decorating, including outlining and flooding, a beautiful watercolor technique, learning to pipe royal icing and other decorating techniques that can be used on different seasonal cookies. Each student will take home four decorated cookies as well as the recipes for Cathy’s sugar cookies, gingerbread cookies and royal icing. Cookies that will be made include: The Ultimate Derby Hat • Derby Horse adorned with the Garland of Roses • Jockey Silk and Cap



SOLD OUT! Saturday, April 11th • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Goat Cheese Cheesecake with Garlic Crostini • Braised Beef Tenderloin Tips with Red Wine and Caramelized Vegetables • Peanut Butter, Chocolate Bread Pudding with Bourbon Caramel Crème Fraîche



Monday, April 13th • 6:30 – 9:00 pm • “Enjoy Your Own Derby Party” • Demonstration Class • Gail Crawford – Jefferson Community & Technical College • \$50.00 What a novel idea ~ hosting a Derby Party with great food and drinks, all of which you will be able to enjoy for yourself! Learn how to take traditional Derby foods and make them spectacular. Get tips on building a Kentucky Cheese Tray that will be a topic of conversation. Sound like your kind of class? Menu: Bourbon and St. Germaine Julep • Pimento Cheese Crostini with Candied Bacon • Benedictine Crostini with Green Olives garnished with Watercress • Bourbon Marinated Mushrooms • Smoked Turkey Wraps with Cream Cheese, Country Ham and Green Chilies • Blue Cheese Grits topped with Beef Tenderloin and Pick a Pepper Sauce • Quinoa Salad with Sweet and Spicy Pecans, Strawberries, Red Onion and Citrus Vinaigrette • Chocolate Bourbon Pot de Crèmes with Peanut Butter Caramel, Whipped Cream and Sea Salt • Grandmas Oatmeal Cake with Caramelized Pecan and Coconut Frosting

Tuesday, April 14th • 6:30 – 9:00 pm • “Basic Fresh Fish Cookery” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Everything you ever wanted to know about cooking fresh fish, but were afraid to ask until now – will be revealed in this class! Lelia will cover purchasing, prepping and preparing fish using different cooking methods. Menu: Braised Tilapia with Plum Tomatoes over Classic Mashed Potatoes • Sautéed Rainbow Trout with Sesame Oil and Chives • Baked Cod with Herbed Parmesan Crust with Roasted Spring Vegetables • Amaretto Almond Pound Cake with Fresh Fruit

Wednesday, April 15th • 6:30 – 9:00 pm • “Intermediate Training ~ Week #3 ~ Eggs”

Thursday, April 16th • 11:30 – 2:00 pm • “The Perfect Spring Luncheon” • Demonstration Class • John Plymale – Porcini • \$45.00 Take the opportunity to have a girls day out before the hustle and bustle of Derby, the end of school and Summer vacations. You can recreate this menu and serve a lovely luncheon to a bride-to-be or special friends. Menu: Melon Ball Cocktail • Arugula Citrus Salad with Toasted Cashews, Shaved Pecorino Romano Cheese and Blood Orange Vinaigrette • Grilled Chicken Brochettes with Curried Asparagus Couscous with Golden Raisins and Almonds • Rhubarb Raspberry Cheesecake Squares

Thursday, April 16th • 6:30 – 9:00 pm • “Hone Your Knife Skills” • Hands On Class • Ed Bartush – Wusthof Trident Cutlery • \$45.00 Whether you are just learning or need a refresher course, don't miss out on this class! Learn the ins and outs of choosing your cutlery, how to maintain the edges and the proper handling of each knife. You will learn the proper way to slice, dice, chiffonade, mince and even carve. Proper knife skills will give you much more confidence when working in your kitchen! Ask anyone who has taken this class – it's worth every penny! This class is offered only twice a year, so sign up early to insure your spot! (no meal will be served in this class, so eat a little something before you come) Remember, you get a 10 percent discount off all purchases on class night so if you have wanted to begin or add to your knife collection, this is a great time to do so! Look at our large selection of Wusthof cutlery; we have the lowest possible prices. (Remember, we have knife sharpening available!)



SOLD OUT! Saturday, April 18th • 6:30 – 8:30 pm • “Thunder Over Louisville Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: New England Seafood Chowder with Herbed Croutons • Pork Saltimbocca (stuffed with sage, Swiss and prosciutto) with Lemon Herb Beurre Blanc Sauce • Sherry Macerated Fruit with Warm Sabayon over Buttermilk Biscuits



Monday, April 20th • 6:30 – 9:00 pm • “A Tour of Italy ~ Campania” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the thirteenth of a series of monthly classes exploring the different regions of Italy! Naples is the city at the heart of this region, situated beautifully on the Mediterranean coast overlooking the sea near the infamous town of Pompeii. In the food world, two scents are said to reign here: the scent of items frying in olive oil and ragu. Ask any Italian and they will tell you that this region has been blessed with the freshest and best water and grain in the county. As a result, the pasta, pizza and espresso made here is unmatched. Menu: Fusili alla Napoletana ~ a traditional dish from Naples that mixes a rich meat sauce with pancetta and beef then tossed fusilli pasta with seasoned ricotta cheese • Pallottoline di

Riso alla Napoletana ~ seasoned and fried rice balls served in a homemade chicken broth • Baccalà con Pepperoni alla Napoletana ~ seasoned cod cooked in a tomato sauce with bell peppers and onions • Zucchini alla Bella Napoli ~ pan fried zucchini layered with a tomato sauce and fresh mozzarella and oven baked • Pastiera Napoletana ~ a crostata typical of Naples during Easter made with lemon zest, rum and a ricotta cheese filling

Wednesday, April 22nd • 6:30 – 9:00 pm • “Intermediate Training ~ Week #4 ~ Vegetables”

SOLD OUT! Friday, April 24th • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Leek and Brie Cheese Gratin • Individual Cassoulet ~ a rustic, slow-cooked dish made with white beans and an assortment of meats • Crepes Suzette



SOLD OUT! Saturday, April 25th • 6:30 – 8:30 pm • **“Date Night”** • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Chicken and Sausage Creole in Puff Pastry • Seared Salmon Filet with Shrimp and Crabmeat Veloute • Bittersweet Chocolate Tarts with Toasted Meringue



Wednesday, April 29th • 6:30 – 9:00 pm • “Intermediate Training ~ Week #5 ~ Cooking Methods”

May Classes

NEW SPRING Cooking Class offerings ~

Tuesdays, May 5th through June 9th • 6:30 – 9:00 pm • “Basic Training 101” • *Hands On Class* • David Moeller – Sullivan University • \$495.00 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 and grilling. 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, if you wish.



Wednesday, May 6th • 11:30 – 2:00 pm • “Farmers Market Breakfast” • *Demonstration Class* • Lelia Gentle – DreamCatcher Farm • \$45.00 Breakfast is the most important meal of the day, so why not kick it up a notch by visiting your local farmers market and preparing this meal with local farm fresh ingredients. Menu: Homemade Buttermilk Biscuits with Sausage Gravy • Weisenburger Cheese Grits with Gouda • Three Onion Quiche • Breakfast Burrito with Local Black Beans, Eggs, Sausage, Veggies and Hot Pepper Butter • Morning Glory Muffin

Wednesday, May 6th • 6:30 – 9:00 pm • “Intermediate Training ~ Week #6 ~ Baking”

Thursday, May 7th • 6:30 – 9:00 pm • “Cinco de Mayo Feast” • Demonstration Class • John Plymale – Porcini • \$45.00 No matter what the day, you can still celebrate like it's the fifth of May! Using these bold flavors you can turn your every day meals into a party. It is perfect for casual entertaining in the warm months to come! Menu: Crab, Avocado and Goat Cheese Salad topped with Salsa Verde • Braised Beef Tostado ~ corn tortilla, queso fresco, refried beans, red onion, salsa, cilantro, sour cream • Chipotle Barbeque Grilled Chicken Thighs • Spicy Jalapeno Mexican Rice • Ancho Chile Skillet Corn Bread • Mini Churros with Cinnamon Sugar

Friday, May 8th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Duck and Caramelized Onion Empanadas with Chipotle Molasses Aioli • Seared Pork Loin Chops with Jambalaya • Bananas Foster with Ice Cream and Pecan Brittle



Saturday, May 9th • 11:30 – 2:00 pm • “Every Girl Loves a Tea Party” • Demonstration Class • Cathy Frederick – Cathy's Designer Cookies • \$50.00 Treat your mom or that special woman in your life to an early Mother's Day present with this afternoon tea. Spending time together, learning something new and enjoying delicious treats is a wonderful way to show her that she has a special place in your heart. Cathy will be starting you off with a Champagne Bellini. After that, she will be teaching you how to make an assortment of tea sandwiches, a lovely scone and an assortment of desserts. You will learn to brew a proper pot of tea in addition to being served refreshing fruit tea and lavender lemonade. Cathy will also demonstrate how to make a Tussey Mussy ~ a small fresh flower arrangement in a Lace paper doily ~ for the table. This is a gift she will always treasure! And keep in mind that a sweet and fun Tea is perfect for an upcoming shower or small wedding party. Menu: Three types of Finger Sandwiches ~ Shrimp and Dill on Toast, Cucumber and Chive Butter Sandwiches, Mini Swiss, Ham and Apple Panini Sandwiches • Lemon Rosemary Scones with a Tart Lemon Glaze • Desserts ~ Fresh Strawberry Tart with Chantilly Cream, Triple Vanilla Brownies, Lavender Butter Cookies, Rosewater Meringue Kiss • Lavender Lemonade • Fruit Tea • Champagne Bellini

Saturday, May 9th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Savory Spinach and Parmesan Cheesecake with Savory Whipped Cream • Seared Medallion of Beef Tenderloin with Mushroom Bordelaise Sauce • Bananas Foster on Buttermilk Biscuits with Vanilla Ice Cream



Tuesday, May 12th • 6:30 – 9:00 pm • “Basic Training ~ Week #2 ~ Pasta”

Wednesday, May 13th • 6:30 – 9:00 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

Thursday, May 14th • 11:30 – 2:00 pm • “Take a Trip to Margaritaville” • Demonstration Class • John Plymale – Porcini • \$45.00 Longing for a trip to the islands, craving that frozen concoction that helps you hang on? A class inspired by Key West and the song Margaritaville, will take us there, if only for a little while; and who can resist a taste of Key West? Menu: Classic Margarita • Conch Fritters • Shrimp Tacos with Mango, Jalapeno and Cilantro • Fried Clam Po Boy with Red Pepper Aioli • Peppered White Bean Mash • Frozen Margarita Mousse Torte

Thursday, May 14th • 6:30 – 9:00 pm • “A Tour of Italy ~ Puglia” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the fourteenth of a series of monthly classes exploring the different regions of Italy! Due to its relative proximity with Greece, this region has a historic and traditional story that reflects the colors, flavors and tastes of its neighboring country. It is said that the cuisine of the region is simple, rural and pastoral. This region is also well known for its picturesque yet unexpected onion domed tight lined villages with colors and flower boxes on hilly slopes. Bordering the Adriatic it is sunny and beautiful year round. Seafood is also a very important staple in the food prepared in the region. Tomatoes

and vegetables are used frequently as are the simple homemade variations on pastas with semola flour and water. Menu: Pizza di Patate ~ Baked Potato Pizza ~ mashed potatoes layered lightly with a tomato sauce then topped with more potatoes and finished off in the oven with capers, black olives and a hint of anchovies • Orecchiette con Braciolette ~ homemade semolina and white flour pasta tossed with a meat sauce and stuffed meat rolls • Cocuzze alla Puviredda – Poor Man's Zucchini ~ sliced zucchini, pan fried with mint, parsley, garlic, oil and a hint of vinegar • Dita di Apostoli – Apostles Fingers ~ egg white rolls, filled with a chocolate ricotta filling, sprinkled with a cinnamon and powder sugar coating

Friday, May 15th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University
• \$95.00 for two Menu: Wilted Spinach Salad with Pancetta, Chevre, Caramelized Pears, Spiced Pecans and Warm Bacon Vinaigrette • Seared Salmon with Wild Mushroom Risotto, Roasted Vegetables and Herbed Butter • Malted Waffles with Caramelized Apple and Bourbon Sauce



Saturday, May 16th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University
• \$95.00 for two Menu: New England Seafood Chowder with Garlic Croutons • Chicken Breast stuffed with Aged Ham and Cheese with Herbed Veloute • Lemon Scented Cheesecake with Bourbon Marinated Strawberries



Monday, May 18th • 6:30 – 9:00 pm • “Asian Inspired ~ Plant-Based, Gluten-Free” • Hands On Class • Mat Shalenko – June Health & Wellness
• \$55.00 Shake things up a little and learn how to incorporate Asian flavors to bring a new dimension to your gluten free, plant based lifestyle. Menu: Hot and Sour Soup • Zucchini Pad Thai with Tofu and Edamame • Banana Wontons with Coconut Caramel Sauce



Tuesday, May 19th • 6:30 – 9:00 pm • “Basic Training ~ Week #3 ~ Chicken”

Wednesday, May 20th • 6:30 – 8:30 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

Thursday, May 21st • 6:30 – 9:00 pm • “Okie Dokie Gnocchi” • Partial Hands On Class • Sandra Gugliotta – Dining Elegance Caterers
• \$55.00 Gnocchi are thick, soft dumplings generally home-made in Italy. They can be made from a variety of ingredients such as flour & egg, potato, ricotta or semolina. Perfect as an appetizer or main dish, these delightful Italian dumplings may be served in so many different ways. This class will walk you through, hands on, the steps for preparing and cooking these morsels. Sauces will be made in advance. Menu: Ricotta Gnocchi with Brown Butter Sage Sauce • Potato Gnocchi with Hearty Meat Ragu



Tuesday, May 26th • 6:30 – 9:00 pm • “Basic Training ~ Week #4 ~ Beef”

Wednesday, May 27th • 6:30 – 9:00 pm • “Crazy for Crêpes” • Partial Hands On Class • Lelia Gentle – DreamCatcher Farm
• \$55.00 The crêpe, originating in France, is a very thin pancake, usually made from wheat or buckwheat flour. It can be sweet or savory, rolled or stacked but is always delicious. The word, crêpe, is derived from the Latin word, crispa, meaning curled. Lelia will cover the basics of crêpes – demonstrating how to make a traditional crêpe batter, cooking the crêpes and finishing the crêpe in different ways, both sweet and savory. Perfect for an appetizer, light lunch, hearty dinner or a delicate dessert. Then you will try your hand at making these delicacies! Menu: Basic Crêpe Batter • Fresh Fruit Salsa Crêpe • Ham, Asparagus and Gruyere Crêpe • Steak, Spinach and Mushroom Crêpe with Balsamic Glaze • Fresh Strawberry Crêpe with Chocolate Sauce



Thursday, May 28th • 6:00 – 9:00 pm • “Private Event” • *Partial Hands On Class* • Sandra Gugliotta – Dining Elegance Caterers

Friday, May 29th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Crab Cakes with Pesto Cream Sauce • Seared Pork Tenderloin with Wild Mushroom Sauce, Stone Ground Grits and Vegetables • Peach Bourbon Bread Pudding with Pecans



Saturday, May 30th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Caramelized Onion Bread Pudding with Herb Mornay Sauce • Seared Boneless Pork Chops with Sundried Cherry Gastrique • Apple Walnut Caramel Sauce over Vanilla Custard Filled Crepes



June Classes

Tuesday, June 2nd • 6:30 – 9:00 pm • “Basic Training ~ Week #5 ~ Braising”

Friday, June 5th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Risotto with Scallops, Country Ham and Asiago Cheese • Beef Tenderloin with Green Peppercorn Cognac Sauce and Roasted Vegetables • Cheesecake with Lemon Curd and Berries



Saturday, June 6th • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Curried Chicken with Cashews and Raisins with Basmati Rice • Filet of Salmon Wellington with Saffron Cream • Bittersweet Chocolate Mousse with Toasted Meringue



Monday, June 8th • 6:30 – 9:00 pm • “Hearty Fresh Flavors ~ Plant-Based, Gluten-Free” • *Demonstration Class* • Mat Shalenko – June Health & Wellness • \$45.00 Enjoy your farmers market finds and learn how to prepare them in healthy and delicious ways. You will maximize the nutritional benefits without sacrificing any flavor. Menu: Quinoa, Kale and Cabbage Slaw • Roasted Asparagus with Dijon, White Beans and Cherry Tomatoes • Root Vegetable Salad with Hazelnuts and Balsamic Vinegar • Brown Rice and Broccoli Stuffed Peppers • Farmers Market Carrot Cake

Tuesday, June 9th • 6:30 – 9:00 pm • “Basic Training ~ Week #6 ~ Seafood”

Wednesday, June 10th • 11:30 – 2:00 pm • “Entrée Salad ~ A Meal in Itself” • *Demonstration Class* • Lelia Gentle – DreamCatcher Farm • \$45.00 Keep your kitchen cool during the heat of the summer by preparing a crisp, cool salad for dinner. Take it one step further and dine alfresco. Menu: Warm Sour Dough Bread Salad with Chicken and Pine Nuts • Grilled Salmon Salad with Dried Cranberries • Feta and Walnut Salad with Balsamic Dressing • Arugula and Spinach Salad with Prosciutto, Pears and Pecorino Cheese • Cleveland’s Famous Cassata Cake

Thursday, June 11th • 6:30 – 9:00 pm • “Exploring Indian Curries” • Bhavana Barde – Bhavana Foods Catering • \$45.00 The common feature in curry is the incorporation of complex combinations of spices or herbs. Curries may be “wet” or “dry”, vegetarian or containing meat, poultry, fish, or shellfish. Come explore the similarities and differences in these dishes commonly referred to as curry. Menu: Red Curry ~ Traditional Indian curry ~ dry coconut, onions and spices with vegetables • Green Curry ~ Goan curry ~ fresh coconut, cilantro, ginger and spices with fish • Orange Curry ~ Tikka Masala ~ tomato and onion based creamy curry with chicken • Basmati Rice

Friday, June 12th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Lobster and Corn Chowder • Breast of Chicken stuffed with Chorizo and Queso Blanco with Tomato Vodka Sauce • Chocolate Mousse with Sauce Anglaise and Biscotti



Saturday, June 13th • 6:30 – 8:30 pm • “Private Event ~ Windemere Place Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two **This event is limited to residents of Windemere Place neighborhood.** DATE NIGHT is a HANDS ON class, 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! Menu: New Orleans Style BBQ Shrimp & Grits • Seared Beef Tenderloin with Sauce Diane • Chocolate Orange Cheesecake with Orange Marmalade Cream



Monday, June 15th • 6:30 – 9:00 pm • “A Tour of Italy ~ Basilicata” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the fifteenth of a series of monthly classes exploring the different regions of Italy! Basilicata is a somewhat forgotten region in Italy. It is the central most southern region of Italy and is relatively poor. The cuisine of the region is almost void of meat as a main course with the exception of goat, some wild mutton and quite a bit of the organ meat of the animals. Pasta is a staple here made fresh and homemade with water and semolina flour or corn flour. It is prepared, in what Italians will tell you, 100,000 ways. Red peppers are grown everywhere here and folks visiting will generally see them hanging out to dry at most households. It is used very often in the food here to add flavor and spice. Vegetables and all sorts of wild herbs that grow in the rocks of the landscape are often used here as well to make the meals more fragrant and flavorful. Menu: Grano al ragu ~ farro wheat in a spicy meat sauce • Melanzane al Forno ~ baked eggplant topped with a filling of bread, garlic, parsley, tomatoes, capers, olives and anchovies • Pollo alla Potentina ~ spicy bone in chicken stew • Strangolapreti Fritti ~ fried dough with a hint of lemon dusted with granulated sugar

Tuesday, June 16th • 6:30 – 9:00 pm • “Fish Tacos from the Grill” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$55.00 Grilling fish and seafood can be a challenge, when in fact it is not hard at all. Take the mystery out of working with a variety of different fish and seafood offerings and learn the secrets of making the perfect piece of fish, moist and flaky. We will talk about the ins and outs of cooking with charcoal versus gas and how to control the grill and its heat. After class, you will leave with a newfound confidence when you light up the grill. Menu: Grilled Shrimp and Goat Cheese Tostadas • Southwestern Tilapia Tacos with Charred Summer Vegetables and Cilantro Lime Sour Cream • Pan Seared Tuna Tacos with Mango Avocado Salsa • Chipotle Rubbed Salmon Tacos with Apple Cucumber Salsa • Grilled Brandied Apples served over Cinnamon Ice Cream

KIDS CLASS! Thursday, June 18th • 11:30 – 1:30 pm • “Homemade Pasta – Kids Class” • Ages 7 – 12 years old • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 Learn to make pasta from scratch, work with a pasta machine and turn it into a delicious pasta dish you made yourself. Menu: Fettuccini with Cream and Butter (spinach optional) • Spaghetti with Meat Sauce



Thursday, June 18th • 6:30 – 9:00 pm • “Deep South Southern Favorites” • Demonstration Class • John Plymale – Porcini • \$45.00 Most of us grow up taking local specialties for granted. It is when we move away that we realize our favorite dish is missing and just how much we enjoyed it. Even if we can find it in other areas of the country, it never tastes quite as good as when we had it in our hometown and our mother or grandmother made it. From a geographical standpoint, the Deep South stretches from westward Georgia to Alabama, Mississippi and Arkansas. These foods represent only a fraction of this region’s favorite dishes. Menu: Nana’s Watermelon Pickles • Spinach Salad with Hard Cooked Egg, Heirloom Tomato, Applewood Bacon, Shaved Romano Cheese and Hot Bacon Vinaigrette • Weisenburger Shrimp and Grits • Macaroni and Three Cheeses • Succotash • Oldham County Pie

Monday, June 22nd • 6:30 – 9:00 pm • “A Journey at Sea” • Demonstration Class • Patrick Roney – Seelbach Hilton • \$65.00 Please welcome Patrick Roney, Chef de Cuisine at the Oakroom Restaurant in the Seelbach Hilton for his first class at the Cottage! Fine dining never goes out of style and is a wonderful treat, so come with us as Patrick takes us on a Journey at Sea with this five course dining experience. Menu: 1st course (amuse bouche) ~ Cured Wild King Salmon, Soft Quail Egg, Crème Fraîche and Potato • 2nd course ~ Chilled English Pea and Avocado Veloute, Maine Lobster and Radish Salad • 3rd Course ~ Seared Georges Bank Scallop, Wild Mushroom Fregola and Mushroom Espuma • 4th Course ~ Surf and Turf ~ Striped Bass and Short Rib, Citrus Butter and Pinot Noir Jus • 5th Course ~ Chocolate Cremeaux, Pistachio Brittle and Kumquat

KIDS CLASS! Tuesday, June 23rd • 11:30 – 1:30 pm • “Crêpes are Fun – Kids Class” • Ages 7 – 12 years old • **Hands On Class •** Lelia Gentle – DreamCatcher Farm • \$45.00 Crêpes are a very thin pancake and can be used in so many different ways, both sweet and savory. Learn to make the batter, cook and fill crêpes that are fun to eat. Menu: Nutella and Jam Crêpe • Ham and Cheese Crêpe • Strawberry Crêpe with Chocolate Sauce



Wednesday, June 24th • 6:00 – 9:00 • “Basics of Cake Decorating” • Hands On Class • Jessica Jones – Love at First Bite • \$55.00 Learn all of the basics of cake decorating. Some of the topics that will be covered in this class are assembly, filling, crumb coating and flat icing the cake, borders and piping techniques, coloring the frosting, making homemade buttercream frosting and much more. Each student will be provided with an 8 inch cake to decorate and take home to show off and enjoy! This is not a Wilton cake class...it’s SO much more! ***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase.



Thursday, June 25th • 11:30 – 2:00 pm • “Star Spangled Spread” • Demonstration Class • John Plymale • \$45.00 Gather family and friends together to celebrate the 4th of July. Enjoy this Star Spangled Spread before darkness falls and the sky is taken over by a dizzying display of fireworks. Menu: Deviled Crab Dip with Red, White & Blue Nachos • Arugula, Blueberry and Corn Salad • South Carolina Pulled Pork with Homemade Mustard BBQ Sauce • Grilled Ratatouille • Stone Fruit Summer Cobbler ~ peaches, plums, nectarines, apricots

Thursday, June 25th • 6:00 – 9:00 pm • “European Style Cookies” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 A European style cookie is so different from the cookies we think of in the US. More delicate, not too sweet, filled with nuts and fruit or jam are just some of their characteristics. Once you have tried this style, you will be hooked. Menu: Praline Meringue Cookies • Pvodi (plum) Cookies ~ pockets of shortbread-like dough filled with jam • Ginger Cookies • Stars ~ Czech sugar cookies

Saturday, June 27th • 8:00 – 3:00 pm • “Private Event” • Hands On Class • Please note that the store will be closed during this event and will reopen at 3:30 pm for normal business.

Saturday, June 27th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Cheesy Grit Cakes with Seared Shrimp and Red Eye Gravy • Grilled Chicken Breast, Bacon and Penne Pasta with Sauce Puttanesca • Sweet Goat Cheese and Orange Scented Cheesecake with Citrus Crème Fraîche



KIDS CLASS! Monday, June 29th • 11:30 – 1:30 pm • “Fun Vegetarian Dishes – Kids Class” • Ages 7 – 12 years old • Hands On Class • Mat Shalenko – June Health & Wellness • \$45.00 Get into the kitchen and have some fun making great vegetarian dishes everyone will love! Menu: Zucchini Pasta with Pesto and Parmesan Tuiles • Greek Style Pizza with Cauliflower Crust • Strawberry Shortcake



KIDS CLASS! Tuesday, June 30th • 11:30 – 1:30 pm • “Healthy, Tasty and Fun – Kids Baking Class” • Ages 7 – 12 years old • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 Baking is so much fun. Learn to make goodies that are healthy too! Menu: Chocolate Chip, Almond and Coconut cookies • Fruit Balls with Nuts, Cherries and Dates or Prunes • Peanut Butter and Banana Muffins



July Classes

Wednesday, July 1st • 6:30 – 9:00 pm (held outdoors) • “Grate Balls of Fire” • Demonstration Class • John Plymale – Porcini • \$55.00 We are taking it outside so you can learn the techniques and secrets for grilling various mouth-watering meats, vegetables and fruits. We will talk about the ins and outs of cooking with charcoal versus gas, how to control the grill and its heat, cook meats to ensure desired doneness and how to know when it has been reached. Brining vs. Marinating will be explored as well as demonstrated. After class, you will leave with a new found confidence when you light up the grill. Menu: Skewered Beef Tenderloin Brochette • Curried Almond Couscous • Spicy Chipotle BBQ Chicken • Grilled Corn in Husk with Maitre d’hôtel Butter • Grilled Stone Fruit Skewers with Lemon Sorbet

Friday, July 3rd • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Tomato Artichoke Bisque • Salmon en Papillote with Herbed Butter and Vegetables • Crème Brûlée



Tuesdays, July 7th through August 11th • 11:30 – 2:00 pm • “Daytime Basic Training 101” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$495.00 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 and grilling. 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, if you wish.



KIDS CLASS! Wednesday, July 8th • 11:30 – 1:30 pm • “Sushi Making – Kids Class” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Making sushi is fun and easy once you know the tricks. We will make sushi rice; work with nori sheets to make both Inside Rolls and Outside Rolls. Menu: Hosomaki ~ a small cucumber roll • Futomaki ~ a large jumbo roll with five vegetables • Shrimp Outside Roll • Dessert Roll



KIDS CLASS! Thursday, July 9th • 11:30 – 1:30 pm • “It’s Pizza Time – Kids Class” • Ages 7 -12 years old • Hands On Class • John Plymale – Porcini • \$45.00 Who doesn’t LOVE pizza??? Learn how to make different kinds of pizza in this fun class. Menu: Breakfast Pizza • BBQ Chicken Pizza • Build Your Own Pizza • S’mores Flatbread Pizza



Saturday, July 11th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Truffled Macaroni and Cheese with Parmesan Crust • Filet of Salmon stuffed with Roasted Vegetables and Shrimp • Chocolate Chip Pecan Bread Pudding with Chantilly Cream



Monday, July 13th • 6:30 – 9:00 pm • “Farm Fresh Jams and Sweet Breads” • Demonstration Class • Beth Fowle – Full Heart Farm • \$45.00 Many of you may know Beth from area farmers markets. Please join us in welcoming Beth for her first class at the Cottage! Preserve the fruits of summer by making homemade jam and jelly to enjoy later or give as gifts. Beth will walk us preparing various types as well as demonstrating the canning process that will make them shelf stable. She will show us how to make some amazing quick breads too. Menu: Plum Jam with Goat Cheese Crostini • Peach Basil Jelly with Stir Fry Veggies and Chicken • Red Onion Rosemary Jam with Lamb • Chocolate Zucchini Bread • Blueberry Buttermilk Muffins

Tuesday, July 14th • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #2 – Pasta”

Tuesday, July 14th • 6:00 – 9:00 • “Fun with Fondant & Advanced Piping Techniques ~ Cake Decorating” • Hands On Class • Jessica Jones – Love At First Bite • \$55.00 In this class you will learn how to create that beautifully smooth finish you’ve admired on many cakes. Fondant icing is the trick. You will frost, fill and cover your cake in fondant. In addition, you will learn how to make beautiful roses, writing techniques, a reversed shell border, Corneille lace, braided fondant border, using stencils and much more! Each student will be provided with a 6 inch double layer cake to decorate, take home to show off and ultimately eat. This is not a Wilton cake class...it’s SO much more! ***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase.



Wednesday, July 15th • 11:30 – 2:00 pm • “ABC...About Blueberries & Corn” • Demonstration Class • John Plymale • \$45.00 Take two of your favorite foods of summer and make a meal that features each in a unique way. That is what this class is all about. Join us; you won’t be sorry! Menu: Chipotle Blueberry Compote Spread, Goat Cheese and Sour Dough Toasts • Grilled Chicken Supremes with Fresh Corn Butter Sauce • Orzo, Fire Roasted Corn, Roasted Tomato, Crispy Bacon tossed with Arugula Pesto • Corn Johnny Cakes with Blueberry Chutney • Southern Plantation Banana Pudding with Fresh Blueberries

Wednesday, July 15th • 6:30 – 9:00 pm • “Volare Heirloom Tomato Dinner” • Demonstration Class • Josh Moore – Volare • \$50.00 Celebrate that glorious taste of sun warmed heirloom tomatoes picked fresh from the vine and brought straight to your table. From the Moore Farm comes a variety of these beauties, ready to be transformed into mouthwatering delights. Menu: Heirloom Tomato Tart ~ tomatoes, goat cheese, roasted garlic, parmesan cheese nestled in a flaky pastry crust • Volare's Infamous Heirloom Tomato Salad ~ tomatoes, cucumbers, red onion, feta cheese, fresh basil dressed with a red wine vinaigrette • Grilled Applewood Bacon Wrapped Shrimp with Homemade Heirloom Tomato Marmalade and Gorgonzola Polenta • Heirloom Tomato Gelato topped with Crumbled Candied Bacon and drizzled with a Balsamic Reduction

Thursday, July 16th • 11:30 – 2:00 pm • “Summer Vegetable Primer” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Properly cooked vegetables are the mark of a fine meal. A handful of green beans or a head of cabbage is easy to overlook when you are busy in the kitchen, but these deserve the same respect and attention as the roast they may accompany. And, like different varieties of fish or cuts of meat, every vegetable needs to be cooked thoroughly, tested for doneness and seasoned with care. Menu: Roasted Vegetable Antipasto with Herbed Chevre and Crostini • Shaved Carrot and Pear Salad with Curry Vinaigrette • Zucchini and Yellow Squash Ribbon Noodles with Basil Butter and Pine Nuts • Pesto Green Beans with Three Tomatoes • Red, White and Blue Frozen Torte with Buttermilk Poundcake

Thursday, July 16th • 6:30 – 9:00 pm • “Mexican Masa Madness” • Partial Hands On Class • Gail Crawford – Jefferson Community & Technical College • \$55.00 Learn how to use masa (corn flour) to make wonderful Mexican and Latin American street food. Menu: Arepas with Chicken and Queso Fresca • Tamales with Mole Amarillo and Pollo (chicken) • Tamales de Rajas ~ roasted poblano peppers • Tortillas with Carnitas and Tomatillo Salsa ~ twice cooked pork; slow roasted pork then fried • Empanadas with Chorizo and Potatoes • Sopes with Black Beans and Cotija Cheese • Guava Tart



Saturday, July 18th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Seafood Gratin with Horseradish Cream • Scallopini of Pork Schnitzel with Blue Cheese and Sour Cream • Flambéed Strawberry Shortcake served Warm



Monday, July 20th • 6:30 – 9:00 pm • “A Tour of Italy ~ Calabria” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the sixteenth of a series of monthly classes exploring the different regions of Italy! Sun, beaches and year round warm climate are characteristic of this region. Many dishes were oven baked here in olden days out of necessity and in modern times out of tradition. Years ago, many families didn't have ovens in their home, but rather would go to a community oven for preparation. Tomatoes, artichokes and olives have a great deal of presence in dishes from Calabria. Menu: Melanzane Sott'Olio ~ pickled eggplant on crusty bread • Risotto alla Calabrese ~ a rice dish with a hearty and slightly spicy meat sauce • Schiaffettoni ~ stuffed and baked maccheroni pasta with meat, sausage, salami and cheese • Costolette di Agnello alla Calabrese ~ lamb chops calabrese style with black olives, peppers, tomatoes, onions and parsley • Fichi Ripieni alla Sibarita ~ Stuffed Figs ~ whole dried figs stuffed with a mixture of nuts, cocoa, reduced grape juice (Mosto) & dried fruits, lightly baked and dusted with a cinnamon or clove powdered sugar

Tuesday, July 21st • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #3 – Chicken”

Tuesday, July 21st • 6:30 – 9:00 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

KIDS CLASS! Wednesday, July 22nd • 11:30 – 1:30 pm • “Brighten Up Breakfast – Kids Class” • Ages 7 – 12 years old • *Hands On Class* • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 Breakfast is the most important meal of the day but who said it can't be fun? Learn to make some wonderful dishes for your whole family. Menu: Sweet Potato or Pumpkin Pancakes with a Cream Cheese Topping • “Make Your Own Granola” using flavors like nuts maples syrup, honey, cinnamon, fruit etc. • Fun Baked French Toast with Chocolate Chips, Nuts and Marshmallows



Wednesday, July 22nd • 6:30 – 9:00 pm • “Our Own Garlic Festival” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 The world's greatest food festival, The Gilroy Garlic Festival, is taking place July 24-26 in Gilroy, California, but we will be celebrating right here at the Cottage with more garlic than you ever thought could ever be put in one menu! Menu: Roasted Garlic Soup • Whole Bulb of Roasted Garlic to spread on Toasted Baguette slices • Forty Clove Garlic Chicken • Garlic Mashed Potatoes • Creamed Spinach Laced with Garlic • Garlic Ice Cream with Caramel Sauce

Thursday, July 23rd • 6:30 – 9:00 pm • “Farm Fresh Summer Eating ~ Plant Based, Gluten Free” • *Hands On Class* • Mat Shalenko – June Health & Wellness • \$55.00 As summer fruits and vegetables abound, take a trip to your farmers market, stock up and enjoy making new dishes with these treasures. Menu: French Green Bean and Potato Salad • Quinoa Corn Cakes with Heirloom Tomato and Avocado Salad • Blackberry, Peach and Watermelon Parfaits



Friday, July 24th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Fried Green Tomatoes with Shrimp, Scallops and Crab with Spicy Creole Sauce • Chili Orange Glazed Pork Tenderloin with Couscous and Sautéed Vegetables • Apple Raisin Tarte Tatin with Bourbon



Saturday, July 25th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Bacon, Onion and Spinach Frittata with Black Pepper Cream • Seared Beef Tenderloin with Brandy Green Peppercorn Sauce • Apple Strawberry Cobbler with Vanilla Bean Ice Cream



Monday, July 27th • 6:00 – 9:00 pm • “European Tarts” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 Learn to make an assortment of European tarts ~ perfect for an afternoon tea, shower, party of any kind or a special treat after dinner with a cup of coffee. Menu: Ganache Caramel Tart • Lemon Tart • Walnut Tart • Fruit Tart

Tuesday, July 28th • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #4 – Beef”

Tuesday, July 28th • 6:30 – 9:00 pm • “Indian Street Food” • Demonstration Class • Bhavana Barde – Bhavana Foods Catering • \$45.00 Street food is sold by hawkers from portable stalls and people from all economic classes eat on the roadside almost round the clock. It is sometimes felt that the taste of street food is better than restaurants in the city. Menu: Onion Fritters ~ sliced onions deep fried and served with spicy green chutney, sweet dates and tamarind chutney • Aloo Tikki ~ spicy patties made with potato and peas served with spicy green chutney, sweet dates and tamarind chutney • Pav Bhaji ~ spicy mixed vegetables on buns served with onion, tomato and cilantro toppings

Wednesday, July 29th • 6:30 – 9:00 pm • “Tropical Temptations” • Demonstration Class • John Varanese – Varanese • \$55.00 A tropical breeze, the smell of the ocean, the warmth of the sand. Dishes from the tropics that will take you back to the islands. Menu: Tuna and Coconut Ceviche with Crispy Plantain • Jerk Mango Chicken Soup • Coconut Fried Scallops with Mandarin Marmalade and Vanilla Beurre Blanc Sauce • Pineapple Crème Caramel with Spiced Habanero and Rum Ice Cream

Thursday, July 30th • 6:30 – 9:00 pm • “Luscious Summer Pastas” • Demonstration Class • John Plymale • \$45.00 Light, fresh and flavorful best describes this array of summer pasta dishes. No matter the season, pasta is always a winner. Menu: Linguini con Vongole ~ linguini with clam sauce • Cappellini Basilico ~ cappellini with fresh pomodoro sauce, heirloom tomatoes and spinach finished with shaved Reggiano Parmigiano • Chicken Toscana ~ roasted chicken, marinara sauce, bell pepper, mushrooms, olives, onion and garlic topped with shaved Romano cheese • Asiago Gnocchi ~ gnocchi with spicy sausage, red, chili flakes and garlic tossed with pomodoro sauce and topped with toasted garlic bread crumbs and shaved asiago cheese

Friday, July 31st • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Wild Mushroom Gratin en Croute • Pasta with Shrimp, Scallops, Prosciutto Ham, Basil Pesto and Spinach with Tomato Cream Sauce • Pear and Mascarpone Cheese Tartlettes with Honey



Appliances furnished by:



NEW 2015 UPDATED

CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. Online registration is NOW AVAILABLE, can be done in person or by phoning the Cottage at (502) 893-6700 (no emails). Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card, available since 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
SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS.
WE ARE 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.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7 day period before class and if we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

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 reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience so please arrive on time, keep talking to a minimum during class and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made and full refund will be issued. However, if we hold a class, there will be NO REFUNDS or CREDITS due to the weather.

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 & sign up 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