



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.
Grand Haven, MI 49417
Phone: 616-296-9200

www.artisancookingschool.com

April 2008

2nd QUARTER 2008 COOKING CLASSES

COUPON SPECIAL: Sign up for 2 adult cooking classes today and get your third class FREE!

ADULT COOKING CLASSES: Building Layers of Flavor

- Adult Classes are held on **Tuesday nights at 6:30 p.m.** and are approximately 2 ½ - 3 hours.
- **Saturday** cooking classes begin at **11:00 a.m.** and are approximately 2 ½ - 3 hours.
- All classes are demonstration instruction and the cost is \$50 per person per class. Receive class instruction, recipes, cooking tips, and the best part...eating what you learned how to prepare in class.

CLASS	DAY	DATE	CLASS DESCRIPTION
1st Quarter Classes			
"What's for Brunch?"	Saturday	March 22	Crepes, eggs benedict, strata's, and more great breakfast ideas.
Potatoes	Tuesday	March 25	Pureed, truffled, or fried...Oh, the lowly potato!
2nd Quarter Classes			
Pizza, Pizza	Tuesday	April 1	Breakfast, lunch, dinner, dessert...always popular!
French Basic Soufflés	Tuesday	April 8	Learn the techniques of "folding" to create a soufflé.
Basics of Cooking Red Meats	Tuesday	April 15	Learn the best methods of cooking -- determined by the origin of the cut.
Pork – "What's Right About it?"	Saturday	April 19	Cooking it right makes a huge difference – technique and temperature.
Gluten-Free Foods	Tuesday	April 22	More people are allergic to wheat products. Learn how to cook gluten free.
Basic Knife Skills	Tuesday	April 29	Learn the characteristics of a well made knife, how to care and use it, and how to chop like a pro!
Hors d'oeuvres	Tuesday	May 6	Learn the vehicles of appetizers, i.e. .parmesan tuiles, tartlets, bouchees, crostinis, and what to fill them with.
Vegetarian	Tuesday	May 13	Learn how create a colorful dinner plate with vegetarian cooking.
Salads & Vinaigrettes	Saturday	May 17	Learn how to make difference vinaigrette dressings to enhance your salad combinations.
Desserts	Tuesday	May 20	Sweet delights to finish off a great entrée.
Grilling	Tuesday	May 27	'Tis the season for 10 tips of grilling. This is a fun class with many grilled items to taste.
Seafood 101	Tuesday	June 3	Learn different techniques of how to prepare fish properly and hearty seafood dishes.
Cooking for You & Me (Couples)	Tuesday	June 10	Learn how to scale down your menu planning and create an awesome dinner for two.
Southern Italian Pasta	Tuesday	June 17	Featuring various types of pasta, sauces and a classic bolognese.
BBQ'd Ribs & More	Tuesday	June 24	Learn how to make delicious, mouth watering ribs and other great BBQ'd foods. A good sauce rules!

TO SIGN UP FOR A CLASS... please call or email us your information. We accept cash, check, or a major credit card. We ask that you make payment before the date of class to reserve your seat. Class dates are subject to change.

Cancellation notice: You must contact us 24 hours prior to the event date if you are unable to attend to avoid payment charges. You may send someone else in your place or reschedule to a later date. "NO Shows" will be charged.

Sign up Today for a Class Learning Experience! Call 616.296.9200 to reserve your seat!