



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.
Grand Haven, MI 49417
Phone: 616-296-9200
www.artisancookingschool.com
January 2010

2010 1ST QUARTER COOKING CLASSES

OUR 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.
- 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. So come hungry!!

CLASS	DATE	CLASS DESCRIPTION
No Class – Private Event	January 5	No class.
Stock Soups	January 12	Comfort foods to keep you warm on a cold, snowy night.
Less Than 1 Hour	January 19	What's for dinner after a long day at work? Learn how to make quick healthy meals in "less than one hour". <i>"Faster than driving to the fast-food place," says Chef Howard.</i>
Grilled Meats – Chef's Choice	January 26	Learn the 10 tips of grilling.
No Class	February 2	No class.
Sauces	February 9	Explore the many ways to enhance your entrée or side dish. Learn the "mother" sauces as well as skillet sauces.
Spice It Up -- Asian	February 16	Focusing on Asian spices and herbs to enhance better flavors.
Vegetarian	February 23	Exciting recipes to taste and find out how easy they are to make.
Brunch at Night	March 2	Incredible, edible eggs! Learn how to make frittatas, quiche and more.
Artisan Desserts	March 9	Flourless chocolate cake, Chocolate pot de crème, Pot a choux, and more favorites.
Knife Skills	March 16	The primary tool in the kitchen. Learn how to hold it properly where it is an extension of your hand. Learn other cutting tool techniques also.
Perfect Potatoes	March 23	Mashed, quenelles, twice baked red bliss, potato pancakes, au gratin.
Chicken	March 30	Learn the butterfly and 8 cuts, pan seared, roasted, along with lots of tips for a moist chicken.

SIGN UP TODAY FOR A FUN LEARNING CLASS!

TO SIGN UP FOR A CLASS...call or email us by going to our website, click on Contact Us and fill in your information. We must receive your registration 24 hours prior to class date to guarantee a seat or call us to see if there is available seating. We accept cash, check, or a major credit card. Payment is required before the class date to reserve your seat. Class dates are subject to change.

Call 616-296-9200 to reserve your seat!

CANCELLATION POLICY: We reserve the right to cancel any class (offering full refunds) if minimum enrollment isn't met and make last minute menu changes based on ingredient availability. There is no refund for a late cancellation (24 hour notice) however; you may send someone else in your place. Transfers to another class will be honored within a minimum of 2 days notice.

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PRIVATE COOKING CLASSES...are available. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.