



# Artisan Cooking School

and Catering Company, LLC

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Grand Haven, MI 49417  
Phone: 616-296-9200  
[www.artisancookingschool.com](http://www.artisancookingschool.com)  
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More information is available on our website and in the newsletter.

## 2009 3rd 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.

CLASS	DATE	CLASS DESCRIPTION
Bar-B-Qing	July 7	Learn to cook with Indirect heat using your grill to roast and ???
Spice It Up! Mediterranean	July 14	Focusing on Mediterranean spices and herbs to enhance better flavors.
Chicken	July 21	Pan seared, roasted, barbequed, the ideas are endless. Learn the 8 cuts to save money!
Spice it Up! India	July 28	Focusing on Indian spices and herbs to enhance better flavors.
Grilling	August 4	Learn the 10 ways to improve your grilling.
Hors d'oeuvres	August 11	We will focus on summertime appetizers. Learn to make the vehicles and creative fillings for your party.
Spice it Up! Spain	August 18	Focusing on Spanish spices and herbs to enhance better flavors.
Less Than 1 Hour	August 25	.What's for dinner after a long day at work? Learn how to make quick healthy meals.
Sauces	September 1	This popular class will explore the many ways to enhance your entrée or side dishes. Learn the "mother" sauces as well as skillet sauces.
Custards	September 8	Learn how to make flans, crème Brulee, crème anglaise, and Artisan gelato.
Spice It Up! Latino	September 15	Focusing on the Latino spices and herbs to enhance better flavors.
Chocolate Desserts	September 22	Flourless chocolate cake, warm chocolate volcano cake, and More!
Cheese	September 29	An accompaniment to any dish, cheese soufflé, fruits and more.

**PRIVATE GROUP COOKING CLASSES ARE AVAILABLE.** Contact Chef Howard at 616-296-9200 for more details.

**LUNCH WITH OUR CHEF:** Do you want to attend a cooking class but nights are not the right time for you? You can book a private lunch date with Chef Howard who will show you how to prepare an easy and affordable entrée. While budgets are tight, he will offer some cost effective ways to shop and show you how to enhance the flavors with simple cooking. \$25 per person, party minimum is 5 people. For more information call 616-296-9200.

**TO SIGN UP FOR A CLASS...** please call or email us by going to our website, click on Cooking Classes and fill in your information. We must receive your registration 24 hours prior to class date to guarantee a seat. 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. **Sign up Today for a Class Learning Experience! 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.