



# Artisan Cooking School

and Catering Company, LLC

1322 Washington St.  
 Grand Haven, MI 49417  
 Phone: 616-296-9200  
[www.artisancookingschool.com](http://www.artisancookingschool.com)  
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## COOKING CLASSES – OCTOBER -- DECEMBER 2011

A reservation is required to attend a cooking class.

Do you want to eat “real” food? Are you too busy so you make processed or prepackaged meals? Are you concerned about additives, preservatives or hormones? Do you worry about what is in the food you eat?

**Eating “real” food means fresh fruits, vegetables and meats and minimally processed ingredients.** At Artisan, you will learn techniques to help fill your freezer with real food. Understand how to make quick meals with little clean-up for those busy weeknights.

**Demonstration style classes \$50pp** – You can interact with chefs as you follow along with the recipes in your own class packet. Taste each recipe made from scratch in front of you.

**Hands-On Classes (price varies)** – Get your hands on the food. There is no better way to learn than doing it yourself. Help the chefs make several of the recipes in your class packet and taste each item you helped prepare.

**Cooking Classes start at 6:30 p.m. and are approximately 2 ½ - 3 hours long.**

<u>OCT.</u>	<u>COOKING CLASS DESCRIPTION</u>
Tuesday, Oct. 4	<b>PRIVATE EVENT</b> To host a private event please call us at 616-296-9200.
Tuesday, Oct. 11	<b>FALL FOODS</b> -- Demonstration style There are so many great squashes and garden veggies. Learn how to roast beets, braise greens, enjoy an acorn squash stuffed with wild rice, and the best way to cook a spaghetti squash.
Tuesday, Oct. 18	<b>KNIFE SKILLS</b> – Demonstration style Our chefs will teach you the basics. Learn proper handling and cutting techniques to avoid trips to the emergency room. Understand basic knife cuts such as the difference between diced, tournee, oblique, and minced. Enjoy a small meal from the chopped foods.
Tuesday, Oct. 25	<b>PRIVATE EVENT</b> To host a private event please call us at 616-296-9200

<u>NOV.</u>	<u>COOKING CLASS DESCRIPTION</u>
Tuesday, Nov. 1	<b>PISMO – A CHUNK OF BEEF</b> -- Demonstration style What is a Pismo? With this chunk of beef, you will discover the chateau (filet mignon), tournedos of beef, and what to do with the scrap meat. We will show you how to turn this chunk of beef into several great meals. Save dollars per pound by processing your own Pismo and what to look for when you buy one.
Tuesday, Nov. 8	<b>COOKING WITH WINE</b> -- Demonstration style The rule of thumb is if you won't drink it...you shouldn't cook with it. Chef Howard will show you how to bloom Michigan cherries, deglaze a pan for a quick pan sauce for your meat, and more.
Tuesday, Nov. 15	<b>HOLIDAY DESSERTS</b> -- Demonstration style Tis the season where we want the best for friends and family. Some desserts that we will be making include a Pithivia, Crepes Flamed in Grand Marnier, Pizzelles, and a Bûche de Noel.
Tuesday, Nov. 22	<b>Closed for Thanksgiving week.</b>
Tuesday, Nov. 29	<b>WEEKNIGHT RECIPES – LESS THAN AN HOUR DISHES</b> -- Demonstration style We offer new recipes at each class. After a hard day at work, school or play, learn how to make quick healthy meals. Several small plates will be prepared and served.



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<u>DEC.</u>	<u>COOKING CLASS DESCRIPTION</u>
<b>Tuesday, Dec. 6</b>	<b>SAUCES</b> – Demonstration style Learn the mother sauces (red, white, brown, and hollandaise) as well as skillet sauces. See how sauces enhance your entrée. There are so many great sauces including a dessert sauce that will be served at the end of the night.
<b>Tuesday, Dec. 13</b>	<b>ITALIAN FLAVORS</b> -- Demonstration style These foods feature simple, informal dishes that bring people together. Create classic Italian dishes like Semolina Dumplings with Basil Pesto, Chicken as the farmer's wife would make it, Grilled Smoked Mozzarella, and Pasta all'arrabiata.
<b>Tuesday, Dec. 20</b>	<b>DRESS IT UP</b> -- Demonstration style Learn to make a balsamic, Late Harvest Riesling, and Italian vinaigrette, along with a branch dressing for your salad. Do you know how to pick the correct greens and add-ons for a great tasting salad? Don't overdress your salad.
<b>Tuesday, Dec. 27</b>	<b>SEAFOOD</b> -- Demonstration style Chef Howard will introduce a menu of popular dishes with shrimp, scallops and a selected fish. Enjoy several small plates with these wonderful seafood selections.

*Menus are subject to change based on availability of ingredients. Event dates are subject to change.*

**A reservation is required to attend a cooking class. Seating is limited so call early to make your reservation.**

**We require a minimum of six (6) people to hold the class.**

We TEACH, ENCOURAGE and OFFER cooking tips so you can be the best chef in your home.

TO SIGN UP FOR A CLASS...Call us at 616-296-9200 or email us at [www.artisancookingschool.com](http://www.artisancookingschool.com), click on Contact Us and fill in your information. We must receive your registration **48 hours** prior to the event date to guarantee your seat, or you may call to see if there is available seating. A credit card number is required to hold your reservation.

ARTISAN OFFERS... A COOKING CLASS SPECIAL: Purchase two (2) adult cooking classes (\$100) and your third class is FREE! A savings of \$50! No coupon sharing.

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.

CANCELLATION POLICY: We reserve the right to cancel any class (offering full refunds) if the minimum number of reservations are not met and make last minute menu changes based on ingredient availability. A credit card number will reserve your seat(s) only. Late cancellation notice (**within 48 hours**) will be charged. We strive to work with you in extenuating circumstances providing you contact us in a timely manner.