

CLASS SCHEDULE

April

May

June

Summer camps on page 20
(last page of pdf)

THE
NEW SCHOOL
OF **COOKING**

SPRING 2006

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners through advanced. We offer part time professional cooking and baking programs throughout the year, which give students the training they need to become professional chefs without the cost or time commitment of a full time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique as well as receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and virtually all our classes are hands-on, so students truly learn through participation. If you would like more information please call **310-842-9702**.

ABOUT THE STAFF

Anne Smith is the owner and director of the New School of Cooking. Smith cooked professionally as a young adult in restaurants, catering companies and a Wyoming dude ranch before pursuing a career first as a graphic designer and then in commercial television production for ten years. She spent most of her production career fantasizing about how to return to a career in food. In 1996 Smith was the founding executive producer of the San Francisco office of Curious Pictures, where she practiced launching and running a company before striking out on her own. In 1999, she moved to Los Angeles to create The New School of Cooking which she opened in 2000. Smith has always been passionate about food and is well educated in international cuisine, culinary trends and specialty ingredients.

Chef Carol Cotner Thompson has worked as a culinary professional for over twenty three years. She graduated from the California Culinary Academy in 1986. Thompson has cooked professionally in many positions in the food industry and has taught cooking for fifteen years. She worked at City Restaurant, was co-owner of Adventurous Cooks Catering, has been a food stylist, private chef, on-camera chef, and menu designer and consultant for restaurants. Cotner Thompson designed our professional baking series. She teaches Pro I, Pro II, Pro Baking and recreational classes.

Chef Jet Tila is the owner of Bangkok Market, the nation's first Thai food importer and grocery store. He owns the Royal Thai restaurants and works with the Thai government as the food ambassador to the Americas. Tila graduated from the California School of Culinary Arts and the California Sushi Academy. He has published articles and recipes in the Los Angeles Times Food section, and has appeared frequently on the Food Network. Tila has taught cooking for six years.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. She was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach for two years. Parich also has experience in specialty food production and sales. She has taught cooking for seven years and teaches our professional program as well as many recreational classes.

Chef Tracy Saltzman graduated from the California Culinary Academy in 1995 and won a scholarship to the Cordon Bleu Cooking School in London, where she received a degree in Advanced Pastry. Her successful confectionery and catering business, Rhubarb, has been featured in *In Style* and *Angeleno* magazines. Saltzman has worked as a food stylist for major motion pictures, as a caterer, private chef and has taught cooking for seven years.

Chef Margaret Ferrazzi, a member of Les Dames D'Escoffier is originally from Wales. She has cooked professionally for 24 years in the U.S. and the U.K. She has worked as a teacher, demonstrator, food stylist, recipe developer, restaurant chef, caterer, culinary events planner and as a private chef. She was also an organizer and manager for London Farmers' Markets and contributed recipes and food styling to the London Farmers' Market cookbook. After setting up a farmers' market in her home town in Wales, she returned to the US where she now works as a culinary consultant, teacher and private chef. She appears on the Food Channel in "The Secret Life of..." series

POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. We require 50% payment for professional classes at the time of registration and the remaining 50% is due at the beginning of the first class. Cancellations must be made at least three business days in advance of the class date in order to receive a refund. Cancellations made one business day in advance of the class are eligible for a credit towards another class. Cancellations received less than twenty four hours ahead are not eligible for credit, but you can send someone in your place. In the event that we have to cancel a class, students will receive a full refund. There are no refunds for cancellation of short series or professional classes after the class has begun.

In the interest of health and safety, we ask all students to wear long pants, closed shoes with rubber soles, and to tie back long hair. Please bring your own apron and pen to classes. Unless otherwise stated, you are welcome to stuff yourselves silly while you are here, but food does not leave the school.

Students who register for four one time classes or more at a time are eligible for a 5% discount on those classes.

REGISTRATION

You can register with a visa or mastercard by calling us at 310-842-9702. If you would like to pay with a check, please call ahead and let us know so we can save you a spot. Then mail in your check with your name, address and phone number and the name of the class you would like to attend.

PROFESSIONAL CLASSES

PRO I

The first twenty weeks of our professional cooking course are designed to give students the training they need to pursue a career in cooking or to cook like a professional. Classes meet once a week for four hours. The program is limited to twelve students per series. Students work with a partner in order to cover a substantial amount of material. Tuition includes a professional cookbook, hat, chef jacket and all equipment and ingredients. Students can miss up to three classes and still receive their diploma. \$2400

SESSION 1	May Parich Begins Tuesday, March 7	6:30 p.m.
SESSION 2	Carol Cotner Thomspen Begins Tuesday, March 14	10:00 a.m.
SESSION 3	Carol Cotner Thomspen Begins Monday, April 17	6:30 p.m.

CLASS 1 Introduction: Present the school's philosophy and teaching approach as well as rules and policies. Familiarize students with the kitchen and equipment, safety and sanitation, some techniques and terms. Practice basic knife skills.

CLASS 2: Stocks and Roux-Based Sauces: Stocks, Stock Reductions, Roux-Based Mother Sauces

CLASS 3 Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 4 Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese, Eggs, Hollandaise. Uses and Cooking Techniques

CLASS 5 Soups: Classifications of Soup, Consommé, Puree, Bisque and Chowder

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables: roast, sweat/sauté, fry, bake, grill

CLASS 8 Vegetables III: Starches, Potatoes, Dried Legumes, Grains

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II
Moist Heat Cooking Methods, Braising and Stewing

CLASS 15 Yeast Breads
Yeast: Commercial and Wild, Enriched Breads and Sweet Doughs

CLASS 16 Quick Breads and Pastry Dough
Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 17 Plated Desserts
Basic Dessert Components, Plating and Garnishing Techniques

CLASS 18 Menu Test
Each student prepares the same menu from appetizer to dessert. Students use techniques learned in class to complete recipes where only ingredients, quantities and simple procedures are given.

CLASS 19 Menu Test
Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam
Each student prepares a simple menu, given only the names of the dishes.

PRO II

Sundays, September 10, 17, 24, Oct. 1, 8, 15, 22, 29, Nov. 5, 12 9:30 a.m.-1:30 p.m.
Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques learned in Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. There will be breaks for holidays. Pro II is taught by Carol Cotner Thompson. Students can miss two classes and receive their diploma. \$1200
WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

Sundays, May 7, 14, 21, June 4, 11, 18, 25, July, 9, 16, 23 9:30 a.m.-1:30 p.m.
The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are doing. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Pro Baking is taught by Chef Carol Cotner Thompson. Students can miss two classes and receive their diploma. \$1200

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Mousses and Ice Cream

CLASS 3 Soufflés, Pate a Choux and Pastry Cream

CLASS 4 Tarts, Pies, Cobblers and Crisps

CLASS 5 Chocolate Tasting, Double Chocolate Cake with Milk Chocolate Buttercream; Flourless Chocolate Cake with Ganache Glaze

CLASS 6 Classic White Cake with Buttercream and Raspberry Filling; Meringues

CLASS 7 Artisan Breads

CLASS 8 Flat Breads and Brioche

CLASS 9 Puff Pastry

CLASS 10 Cookies and Dessert Sauces

SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 14. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$300

Saturdays, April 22, 29, May 6. 13 10:00 a.m.-1:00 p.m. or
Wednesdays, April 26, May 3, 10, 17 10:30 a.m.-1:30 p.m. or
Wednesdays, April 26, May 3, 10, 17 6:30-9:30 p.m. or
Thursdays, June 1, 8, 15, 22 6:30-9:30 p.m.

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; Seared Tuna with Lime and Herb Crust over Fettucine; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Linguine with Walnuts, Gruyere and Caramelized Onions; Chocolate Decadence Cake; Fresh Fruit Crisp; Seasonal Fruit Shortcakes.

BAKING BASICS

\$400

Thursdays, June 1, 8, 15, 22 10:00 a.m.-1:00 p.m.

This four week series is designed for students with little or no baking experience. We will prepare delicious, straightforward pastries that give students a foundation for successfully making their own baked goods. Students work alone to attain all the skills they need to move forward, and can take all their creations home.

CLASS 1 Quick Breads: Sour Cream Streusel Coffee Cake, Cheddar Dill Biscuits

CLASS 2 Cakes: Citrus Glazed Baby Cakes, Devil's Food Cake with Chocolate Frosting

CLASS 3 Pie: Fresh Cherry Galette with and all-butter crust

CLASS 4 Cookies: Pecan Sandies, Chocolate Chip, Raspberry Sandwich Cookies, Lemon Bars, Blondies and More

WORLD REGIONAL SERIES: THE EASTERN MEDITERRANEAN

\$375

Wednesdays, June 7, 14, 21, 28 6:30-9:30 p.m.

WEEK 1 TURKEY

Turkish Style Pizza; Kesseri Cheese Boreks; Minced Lamb Kebabs on a Bed of Roasted Eggplant with Roasted Tomato Chile Sauce; Bass Stuffed with Pine Nuts, Currants, Herbs and Sweet Spices; Turkish Kofte with Lemon Parsley Walnut Sauce; Fava, Rice and Herb Stuffed Artichokes; Semolina Pistachio Cake with Apricot Cream.

WEEK 2 GREECE

Saganaki; Stuffed Vine Leaves; Tzadziki; Skordalia; Eggplant Salad; Beet Salad with Yogurt and Walnuts; Bean Salad with Arugula and Onions; Roasted Shrimp with Feta; Lemon and Garlic Roasted Leg of Lamb; Moussaka; Dandelion, Swiss Chard and Cheese Pie; Santorini Honey Cheese Tartlets.

WEEK 3 LEBANON AND SYRIA

Red Pepper, Walnut and Pomegranate Dip; Hummus; Yogurt Cheese with Olive Oil, Chile and Mint; Fattoush Salad; Mujaddara (lentils and rice pilaf with caramelized onions); Ful M'dammes; Lamb Kibbeh with Glazed Carrots and Pomegranate; Baked Snapper Stuffed with Chiles and Walnuts; Bay Scented Rice Pudding.

WEEK 3 NORTH AFRICA

Black Olive, Orange and Onion Salad; Cucumber and Tomato Salad with Mint Egyptian Bay-Scented Fish Kebabs; Grilled Tunisian Salad with Tuna; Grilled Fish with Chermoula Sauce; Rice Pilaf with Garlic, Lemon and Coriander Pesto; Chicken Smothered in Green Cracked Olives; Honey Filo Pastries filled with Dried Fruit.

CULINARY SKILLS WORKSHOP

\$250

Mondays, March 27, April 3, 10 6:30-9:30 p.m. or
Thursdays, May 4, 11, 18 10:30 a.m.-1:30 p.m.

In this three part course, students will learn the foundation cooking techniques for vegetables, fish and meat so that they gain understanding and become less reliant on recipes. Each week, Carol will present two techniques and their applications for different food groups. She will also discuss seasonal food pairings and basic menu development. Students will work in groups of two to complete all the dishes in each week's menu.

WEEK 1 SAUTE-SWEAT Fettuccine with Caramelized Onions and Butternut Squash;

Chicken Paillard with Sautéed Rapini; Cavolo Nero with Lemon, Garlic and Fennel.

WEEK 2 POACH-BRAISE-STEW Basic Stock Preparation; Butter Braised Halibut with Morels and Asparagus; Chicken Couscous with Raisins, Almonds and Pine Nuts.

WEEK 3 ROAST-GRILL Perfect Roast Chicken with Fresh Herbs; Roasted Beet and Orange Salad with Blue Cheese Crostini; Vietnamese Grilled Steak in Lettuce Wraps.

INDIVIDUAL CLASSES

All classes are participation. Please review our policies on page 2. To register for any class, call **310-842-9702**.

PRINTEMPS EN PROVENCE—SPRING IN PROVENCE

\$85

Saturday, April 15 10:00 a.m.-1:00 p.m.

Flowering almond trees, new vines, wild asparagus, the scent of herbs in the air after warm Spring rains are experiences of this southern French region bordering the Mediterranean whose climate is like our own. Chef Margaret Ferrazzi will introduce you to some Provençale flavors in dishes easy to reproduce at home. Roast Leg of Lamb with Mustard Lavender Crust; Chicken & Potatoes Roasted with Garlic & Herbes de Provence; Fish baked with Fennel, Pernod, Lemon & Artichokes; Lentil & Fava Bean Salad with Warm Herbed Chevre; Gand Aioli - Garlic Mayonnaise with Raw Spring Vegetables; Tian of Zucchini, Eggplant & Tomatoes with Savory & Thyme; Panisses - Chickpea "Fries"; Authentic Salade Niçoise.

PIZZA WORKSHOP

\$75

Thursday, March 9 6:30-9:30 p.m. or
Saturday, April 1 10:00 a.m.-1:00 p.m.

Vegetarian Class. Many people are daunted by the idea of making pizza at home due to a fear of baking with yeast, but in this class, we will show just how easy and delicious

homemade pizza can be. We will explore different styles of doughs and shapes, and explain ideal baking conditions. Pizzas will include Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Mushrooms; Spinach and Ricotta Calzone; Thin Crust Pizza with Red Pepper Pesto and Chevre.

SPRING PIES

\$85

Saturday, May 20 2:00-5:00 p.m.

Just when the limited winter fruit choices have gotten too boring to bear, the spring and early summer fruits arrive on the scene, and that means it's time for another pie class! Today, students will learn how to make a perfect pie crust and will make, sample and take home slices of all these fantastic pies: Coconut Cream Pie; Strawberry Rhubarb Pie; Maple Syrup Pie; Key Lime Pie; Fresh Apricot Pie with Ameretti Crumb Topping; Sweet Cherry Galette; Lemon Pie with Brown Sugar Meringue.

THAI SPICE

\$75

Saturday, June 24 10:00 a.m.-1:00 p.m.

Galanga, lemongrass, Kaffir lime leaves, Thai basil and chiles—these are the quintessential flavoring agents of Southeast Asia, best expressed in Thai cuisine. Once difficult to come by in this country, these ingredients are now readily available here. Today, chef Jet Tila will introduce unique spicy Thai dishes and discuss how to blend the heat with other classic Thai flavors. Crispy Fried Trout with Green Mango Sauce; Panang Curry Chicken with Sinqua Squash; Drunken Basil Noodles. Sautéed Curry Prawns; Pad Prik King with Green Beans and Pork; Tom Yum Shrimp Soup.

FRESH PASTA WORKSHOP

\$75

Wednesday, June 21 10:30 a.m.

Students will learn the simple art of making fresh pasta, and will practice shaping ravioli, tortellini and agnolini, as well as tagliatelle and papardelle. We will make a mushroom filling, a meat filling, a butternut squash filling and a filling of cheese and fresh greens and the following accompanying sauces: Classic Tomato Sauce; Italian Parsley Pesto; Leek, Sage and Cream Sauce; Brown Butter and Rosemary.

MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING

\$85

Thursday, May 25 10:30 a.m.-1:30 p.m. or
Thursday, May 25 6:30-9:30 p.m. or
Saturday, June 3 10:00 a.m.-1:00 p.m. or
Thursday, June 29 6:30-9:30 p.m.

As the days begin to warm, the smell of grilling emerges in the air. Get a jump on summer with a battery of great sauces, rubs and marinades, and learn the simple techniques for achieving perfectly grilled meats, fish and chicken. Grilled Mediterranean Chicken Skewers with Grilled Garlic Bread; Baby Back Ribs with South Carolina Barbeque Sauce; Argentinean Steak with Chimichurri; Grilled Lime Chicken with Fresh Fruit and Ginger Chutney; Grilled Oregano Lemon Shrimp in Greek Summer Salad; Marinated Flank Steak; Grilled Tuna and Avocado Salad with Toasted Corn Vinaigrette.

INDIAN VEGETARIAN

\$75

Saturday, June 10 2:00-5:00 p.m.

Because so many Indians are vegetarian, Indian cuisine features some of the most interesting preparations for vegetables. Chef Neelam Batra will introduce students to some of her favorite Indian dishes. Quick Potato Samosa Pastries with Cilantro-Scallion Chutney; Chickpea Batter-Fried Okra with Chaat Masala; Homemade Paneer Cheese with Stir Fried Spinach; Stuffed Zucchini Rounds in Thick Curry Sauce; Crispy Taro Root Halves with Wilted Tomato Wedges and Ajwain Seeds; Tangy Asparagus and Yellow Bell Peppers; Spinach Yogurt Raita with Fragrant Black Salt.

SPRINGTIME IN TUSCANY

\$85

Saturday, April 29 2:00-5:00 p.m. or

Thursday, May 18th 6:30-9:30 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods which utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Springtime Vegetable Tart; Artichoke Souffle; Cecina (Chick Pea Flatbread); Ricotta Soup; Bread and Swiss Chard Gnocchi; Lobster Fra Diavola; Chicken Under a Brick; Pork a la Milanese; Lasagne with Black-Eyed Peas; Farro with Squash and Kale; Mascarpone Ice Cream.

SIMPLE CONTEMPORARY SAUCES

\$75

Saturday, May 6 2:00-5:00 p.m.

Often, all it takes to make simply prepared foods taste extraordinary is a great sauce. In this class, we focus on modern sauce alternatives that beautifully complement fish, chicken and meat, and which can be found on restaurant menus throughout the country. Each pair of students will make two easy sauces and we will serve them with Salmon, Chicken and Grilled Steak. Classic Salsa Verde; Aioli; Pumpkin Seed Mole; Tropical Salsas; Cilantro Pesto; Assorted Compound Butters; Chermoula; Harissa; Mint, Ginger and Cilantro Yogurt Sauce.

BAR COOKIES

\$75

Saturday, April 8 10:00 a.m.-1:00 p.m.

That's right—bar cookies. Making cookies in one dish allows the baker to make wonderful, layered desserts packed with varied flavors. And, because they are baked in one pan, there's none of the portioning fuss of drop cookies or refrigerator cookies. Join pastry chef and cookbook author Cindy Mushet today to discover the many nuances of the American bar cookie. Coconut Dream Bars; Very Berry Streusel Bars; Butterscotch Brownies; Classic Date Bars; Rugulach Fingers; The Ultimate Lemon Butter Bar; Apricot Pistachio Bars with Cardamom; Chocolate Pecan Pie Bar.

PARIS BISTRO

\$85

Saturday, May 13 2:00-5:00 p.m.

French bistros differ from upscale restaurants insofar as they feature simple, traditional French home cooking. A bistro is a place for good times with friends, and we wanted to

recreate a classic Bistro meal for our students to enjoy. Champignons a la Grecque; Asparagus with Dijon Sauce; Steak Frites; Salade Niçoise; Chicken Tarragon with Sherry Vinegar; Pasta with Lemon, Ham and Black Olives; Warm Potato Salad with Herbed Vinaigrette; Vanilla Pots de Creme.

ROASTING

\$75

Saturday, April 15 2:00-5:00 p.m. or

Wednesday, May 24 10:30 a.m.-1:30 p.m.

Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. This simple technique brings out the very best flavors in foods. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette; Roasted Mushroom Caps with Herb Nut Butter; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

INDIAN SNACKS AND FINGER FOODS

\$75

Thursday, April 27 6:30-9:30 p.m.

Vegetarian Class. Appetizers and snacks are vast and varied in India, where entertaining guests at a moment's notice is a way of life. Tonight, chef Neelam Batra will introduce an assortment of little bites which can be incorporated into any hors d'oeuvre menu or as appetizers for a unique dinner party. All dishes will be served with an assortment of fruit, herb, coconut and yogurt chutneys. Indian Crackers with Ajwain Seeds; Green Chutney Filled Puff Pastry Rolls; Homemade Paneer Cheese Triangles; Marinated Vegetable Skewers; Lentil Potato Samosas; Green Bean and Asparagus Pakora Fritters; Black Chickpea Kebabs; Mashed Potato Patties with Scallions and Spices.

REVISITING THE WOK

\$85

Friday, April 21 7:00-10:00 p.m. or

Friday, May 19 10:30 a.m.-1:30 p.m. or

Saturday, June 10 10:00 a.m.-1:00 p.m.

Asian chef Jet Tila will reintroduce students to techniques for this highly versatile tool. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir fry. Tuition includes a wok for each student to take home. We will prepare Pad Thai; Stewed Black Bean Spareribs; Barbecued Pork and Shrimp Fried Rice; Baby Bok Choy with Oyster Sauce; Steamed Snapper with Ginger and Scallions.

SAPORE DELLA SICILIA - FLAVORS OF SICILY

\$85

Thursday, May 4 6:30-9:30 p.m.

Sicilian food traditions have survived and thrived through 2000 years of occupation by Greeks, Romans, Normans, Spanish and Saracens who have all left their culinary imprint on this colorful island at the toe of Italy's boot. Sicilians are passionate about their history and food and love to create fabulous feasts. The hot sun, rich terrain and surrounding seas produce wonderful ingredients. Take a culinary journey with chef Margaret Ferrazzi to this colorful island. Ricotta Gnocchi with Raisins, Pine Nuts & Basil; Pasta alla Norma (eggplant, tomatoes, pecorino); Baked Fish with Capunatina; Sausages & Mushrooms Baked with Wild Fennel; Chickpea, Artichoke & Chard Soup with Meatballs

Arancinji with Saffron, Peas & Mozzarella; Potato Gratin with Onions & Bay Leaves
Peperoni Arrotalati - Stuffed Roast Peppers.

FISH BASICS \$85

Thursday, April 20 6:30-9:30 p.m. or
Wednesday, May 24 6:30-9:30 p.m. or
Wednesday, May 31 10:30 a.m.-1:30 p.m.

In this class, students learn proper purchasing, storing and handling of fresh fish. We will show how to filet and remove bones from a whole fish, and practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

CARAMEL KNOWLEDGE \$75

Saturday, April 8 2:00-5:00 p.m.

Many pastry chefs claim caramel as their favorite flavor...and with good reason. Its sultry, bittersweet flavor is a perfect match for everything from chocolate to fresh fruit. If you've been intimidated by caramel, chef Cindy Mushet will show you just how fast and easy it is to master the art of burnt sugar. Caramel Pots de Crème; Caramel Apple Upside Down Cake; Several Caramel Sauces; Baci Tart with Frangelico Cream; Butterscotch Pudding Parfait; Chocolate Caramel Truffles.

GRILLING AND CHILLING, ASIAN STYLE \$85

Friday, May 5 7:00-10:00 p.m.

One of the best complements to the sweet and smoky flavors of barbecue is a refreshing, delicious salad. Tonight, Chef Jet Tila will put his own unique spin on this classic pairing with the following selections; Chicken and Beef Yakatori; Vietnamese Barbecued Beef in Rice Paper Wrappers; Papaya Salad; Hoisin Spareribs; Crying Tiger Salad; Grilled Marinated Pork with Rice Vermicelli Noodles; Chinese Chicken Salad; Thai Beef Salad; Hamachi Misoyaki; Larb Gai; Sunomono; Korean Galbi Skewers.

FANCY COOKIES \$75

Friday, April 7 7:00-10:00 p.m.

If you dine out regularly, you've seen or sampled cookie plates at many a fine restaurant. We asked pastry chef Cindy Mushet to come up with an assortment of cookies that are out of the ordinary and a little more special so that students can put on a memorable show for any occasion. Linzer Cookies; Almond Tuiles; Black and White Pinwheels; Madeleines; Pecan Caramel Sandwich Cookies; Florentines; Piped Cornmeal Butter Cookies with Apricot Jam; Checkerboard Sable Cookies.

ESSENTIAL KNIFE SKILLS \$75

Saturday, April 1 2:00-5:00 p.m. or
Wednesday, May 31 6:30-9:30 p.m. or
Saturday, June 24 2:00-5:00 p.m.

This class provides a foundation for all culinary education and teaches the correct knife

techniques needed to be a safe and successful cook. We will demonstrate proper handling and sharpening of knives and students will learn how to slice, dice and mince a variety of ingredients. The chef will also demonstrate how to cut up a chicken. After class, we will serve a meal prepared with the cut ingredients.

A SUMMER INDIAN BUFFET \$75

Friday, June 2 10:30 a.m.-1:30 p.m.

Vegetarian Class. To quote Neelam Batra from her 2002 book, 1000 Indian Recipes, "Welcoming and sharing with others is paramount to Indian culture and eating together helps develop and strengthen bonds with our family and friends." It is in that spirit that we offer this class, to inspire students beyond the more familiar American buffet ideas. Join us today to learn Neelam's alternatives for planning a successful party. Pan Fried Taro Root Bites with Ginger Mint Chutney; Curried Black and Urad Beans; Nine Jewel Paneer Cheese Curry; Home-Sprouted Bean Sprout Salad with Fresh Mango Sauce; Grilled and Mashed Eggplant with English Peas; Spinach and Yogurt Raita; Basmati Pullao with Pistachios and Raisins; Saffron Rice Pudding.

CHICKEN FUNDAMENTALS \$75

Saturday, June 3 2:00-5:00 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. Students will learn how to cut up a whole bird and how to bone chicken breasts. They will also learn proper cooking techniques for whole chickens and chicken pieces. We will utilize cooking techniques including roasting, braising, pan-frying and grilling. Roasted Lemon Rosemary Game Hens with Pan Sauce and Mashed Potatoes; Braised Chicken with Olives, Cilantro and Mint; Sautéed Chicken Cutlets with Snow Peas and Shiitake Mushrooms; Crispy Five Spice Chicken with Stir Fried Asian Greens; Grilled Chicken with a Mediterranean Spice Paste.

ASIAN CHICKEN FUNDAMENTALS \$75

Friday, June 16 6:30-9:30 p.m.

Our classic Chicken Fundamentals class is so popular that we've asked chef Jet Tila to teach an Asian version of the class above. Recipes for this class include: Thai Barbecue Chicken; Chicken in Red Curry; Tea Smoked Chicken; Minced Chicken in Lettuce Cups; Teriyaki Chicken; Vietnamese Lemongrass Chicken Skewers; General Tso's Chicken.

SUMMER HORS D'OEUVRES \$75

Wednesday, June 7 10:30 a.m.-1:30 p.m. or

In this class, we prepare a variety of hors d'oeuvres, from simple to ambitious. We will reveal the secrets to having a successful hors d'oeuvres party and will also give instruction on plating mixed hors d'oeuvres. Zucchini Pancakes with Minted Crème Fraiche; Shrimp, Cucumber and Dill Butter Canapés; Summer Crudites with Two Homemade Dips; Chorizo and Olive Empanadas; Spring Rolls with Sweet Chile Dipping Sauce; Summer Greek Pizza; Chicken and Prosciutto Skewers; Eggplant Crisps with Fresh Mozzarella and Oven Dried Tomatoes.

COOKING WITH SPRING VEGETABLES

\$85

Saturday, May 20 10:00 a.m.-1:00 p.m.

The local farmers markets are bursting with Spring produce just waiting to be transformed into light and lively dishes from chef Margaret Ferrazzi. Celebrate the new season with us in vegetarian recipes that showcase the best that nature has to offer. Terrine of Golden Beets, Goat Cheese & Herbs with Orange Sherry Vinaigrette; Curried Cauliflower Soup with Cilantro Pesto & Pappadam Crisps; Baby Turnips Braised in Mustard, Tarragon, Cream & White Wine; Green Bean Casserole with Wild Mushrooms & Fried Shallots; Smokey Spring Greens & Red Bean Stew with Rice; Celery & Asian Pear Salad with Citrus Sesame Dressing; Pasta with Braised Lettuce & Pecorino Cheese; Warm Potato and Grilled Asparagus Salad with Dill Vinaigrette.

CHEESE SEMINAR

\$50

Wednesday, April 19 6:30-8:00 p.m. or
 Wednesday, May 24 6:30-8:00 p.m. or
 Wednesday, June 21 6:30-8:00 p.m.

In this special program, we host a field trip to The Cheese Store of Beverly Hills, where owner Norbert Wabnig and his knowledgeable staff will describe the history and technique of cheese making. We will sample many of their imported and domestic cheeses as well as wines and other specialty foods which are appropriate for serving with cheese. If you haven't been to The Cheese Store yet, this is one of the only resources of its kind in the L.A. area and you are in for a treat. The seminar will meet at the store, 419 N. Beverly Drive. Note: There is no seating at the store.

SUBSTANTIAL SALADS

\$75

Wednesday, June 14 10:30 a.m.-1:30 p.m.

As the days begin to warm and the sun stays up a little longer, we start to shed our winter layers and hunger for the fresh produce of spring. This class presents an assortment of significant salads to be the focal point of a great lunch or dinner. White Bean Salad with Tomato Vinaigrette and Tapenade Toasts; Chopped Salad of Grilled Seasonal Vegetables and Shrimp; Japanese Tofu Salad with Sesame Dressing; Grilled Summer Panzanella; Cold Sesame Noodles with Scallions and Cucumbers; Lentil and Arugula Salad with Assorted Vegetable Garnishes; Chinese Chicken Salad; Gingered Steak and Napa Cabbage Salad with Shiitakes and Slivered Snap Peas.

DIM SUM

\$75

Saturday, April 22 2:00-5:00 p.m.

In this class, chef May Parich will acquaint students with the traditions, techniques, varied doughs and flavors of these small, mouth-watering dishes which are consumed as snacks throughout China. Discover why the term Dim Sum translates to "heart's delight" and how to incorporate dim sum into a unique brunch or hors d'oeuvre menu. Steamed Pork Buns; Sew Mai Dumplings; Mini Vegetable Spring Rolls; Scallion Ginger Potstickers; Steamed Seafood Packets; Tamarind Glazed Spareribs; Custard Tartlets; Assorted Dipping Sauces.

CONTEMPORARY BRUNCH IDEAS

\$75

Saturday, June 17 10:00 a.m.-1:00 p.m.

Vegetarian Class. Brunch is an excellent way to bring people together without a lot of fuss or major time commitment. Here are some outstanding dishes to build a great brunch with. Arugula, Nectarine and Goat Cheese Salad; Spoon Bread with Leeks and Corn; Stuffed Brioche French Toast; Zucchini Frittata with Basil and Ricotta; Blueberry Coffee Cake; Sweet Potato Hash Browns; Warm Rhubarb Cobbler; Pineapple Agua Frescas.

A TAMALE PARTY

\$75

Thursday, April 6 6:30-9:30 p.m. or
 Saturday, June 17 2:00-5:00 p.m.

When people eat tamales in Mexico, there is a feeling of fiesta in the air. When family and friends gather to make tamales, the event is a Tamalada—a party before the party, and a time to enjoy each other's company. We will host our own tamalada here. Students will prepare four different tamale variations, and while the tamales steam, we will make several sauces to enjoy them with. Chicken Tamales; Chile Cheese Tamales; Black Bean Tamales; Banana Leaf Tamales with Chicken, Olives and Raisins; Tomatillo Salsa; Red Chile Salsa; Guacamole; Chipotle Salsa.

ONIONS

\$75

Saturday, March 11 2:00-5:00 p.m.

Vegetarian Class. Onions are probably the single most important vegetable used in cooking. Onions season begins now and continues through late spring, so this is a perfect time of year to learn more about onion varieties as well as proper cooking techniques and pairing ideas for this cornerstone ingredient. Turnip, Leek and Blue Cheese Gratin on Walnut-Dressed Arugula; Mixed Greens with a Creamy Herb and Shallot Dressing; Buttermilk Onion Rings; Soft Polenta with Caramelized Onions, Thyme and Fontina; Braised Leeks with Mustard Vinaigrette; Scallion Pancakes with Peanut Sauce; Sweet Onion-Lemon Canapés; Balsamic Orange Braised Cipollines; Frittata with Green Onions, Ricotta Salata and Parsley.

JAPANESE HANDROLL TECHNIQUE

\$75

Thursday, May 11 6:30-9:30 p.m.

By popular demand, Jet has developed this class to introduce students to proper handroll and maki preparation. Students will learn how to make perfect sushi rice and how to form classic sushi rolls and cones. Crunch Rolls; Spicy Tuna Handroll in Soy Paper; Eel Avocado Rolls with Eel Sauce; California Rolls; Caterpillar Rolls; Teriyaki Chicken Roll.

TACOS

\$75

Friday, June 9 7:00-10:00 p.m.

Gone are the days of the Ortega hard taco with packaged spiced ground beef mixture. In Southern California we have access to authentic Mexican ingredients and some of the best inspiration in the northern hemisphere. Tonight, students will make an assortment of fillings, salsas and home made masa tortillas to sample and to share. Fillings include Roasted Corn, Chile and Summer Squash; Grilled Shrimp; Mashed Potato and Roasted Poblano Chiles; Chicken in Mole Verde; Yucatecan Grilled Fish; Carne Asada with Pickled Red Onions.

APRIL						
SUN	MON	TUE	WED	THUR	FRI	SAT
						1 10:00 Pizza 2:00 Knife Skills
2 9:30 Pro Baking-7 2:30 Pro 1-7	3 6:30 Culinary Skills	4 10:00 Pro 1-4 6:30 Pro 1-5	5 10:00 Pro 1-19 6:30 Pro 1-19	6 6:30 Tamales	7 7:00 Fancy Cookies	8 10:00 Bar Cookies 2:00 Caramel Knowledge
9 9:30 Pro Baking-8 2:30 Pro 1-8	10 6:30 Culinary Skills	11 10:00 Pro 1-5 6:30 Pro 1-6	12 erev passover	13 passover	14	15 10:00 Provence 2:00 Roasting
16 easter	17 6:30 Pro 1-1	18 10:00 Pro 1-6 6:30 Pro 1-7	19 10:00 Pro 1-20 6:30 Pro 1-20 6:30 Cheese	20 6:30 Fish	21 7:00 Wok	22 10:00 Basics 2:00 Dim Sum
23 9:30 Pro Baking-9 2:30 Pro 1-9	24 6:30 Pro 1-2	25 10:00 Pro 1-7 6:30 Pro 1-8	26 10:30 Basics 6:30 Basics	27 6:30 Indian Snacks and Finger Foods	28	29 10:00 Basics 2:00 Springtime in Tuscany

MAY						
SUN	MON	TUE	WED	THUR	FRI	SAT
30 9:30 Pro Baking-10 2:30 Pro 1-10	1 6:30 Pro 1-3	2 10:00 Pro 1-8 6:30 Pro 1-9	3 10:30 Basics 6:30 Basics	4 10:30 Culinary Skills 6:30 Sicily	5 7:00 Grilling and Chilling	6 10:00 Basics 2:00 Simple Sauces
7 9:30 Pro Baking-1 2:30 Pro 1-11	8 6:30 Pro 1-4	9 10:00 Pro 1-9 6:30 Pro 1-10	10 10:30 Basics 6:30 Basics	11 10:30 Culinary Skills 6:30 Japanese Handroll	12	13 10:00 Basics 2:00 Paris Bistro
14 9:30 Pro Baking-2 2:30 Pro 1-12	15 6:30 Pro 1-5	16 10:00 Pro 1-10 6:30 Pro 1-11	17 10:30 Basics 6:30 Basics	18 10:30 Culinary Skills 6:30 Tuscany	19 10:30 Wok	20 10:00 Spring Vegetables 2:00 Spring Pies
21 9:30 Pro Baking-3 2:30 Pro 1-13	22 6:30 Pro 1-6	23 10:00 Pro 1-11 6:30 Pro 1-12	24 10:30 Roasting 6:30 Fish 6:30 Cheese	25 10:30 Grilling 6:30 Grilling	26	27 closed
28 closed	29 memorial day	30 10:00 Pro 1-12 6:30 Pro 1-13	31 10:30 Fish 6:30 Knife Skills			

JUNE						
SUN	MON	TUE	WED	THUR	FRI	SAT
				10:30 Baking Basics 6:30 Basics	10:30 Summer Indian Buffet	10:00 Grilling 2:00 Chicken
9:30 Pro Baking-4 2:30 Pro 1-14	5 6:30 Pro 1-7	6 10:00 Pro 1-13 6:30 Pro 1-14	7 10:30 Hors d'Oeuvres 6:30 Mediterranean	8 10:30 Baking Basics 6:30 Basics	9 7:00 Tacos	10 10:00 Wok 2:00 Indian Vegetarian
9:30 Pro Baking-5 2:30 Pro 1-15	12 6:30 Pro 1-8	13 10:00 Pro 1-14 6:30 Pro 1-15	14 10:30 Salads 6:30 Mediterranean	15 10:30 Baking Basics 6:30 Basics	16 7:00 Asian Chicken	17 10:00 Brunch 2:00 Tamales
9:30 Pro Baking-6 2:30 Pro 1-16	19 6:30 Pro 1-9	20 10:00 Pro 1-15 6:30 Pro 1-16	21 10:30 Pasta 6:30 Mediterranean 6:30 Cheese	22 10:30 Baking Basics 6:30 Basics	23	24 10:00 Thai Spice 2:00 Knife Skills
9:30 Pro Baking-7 2:30 Pro 1-17	26 6:30 Pro 1-10	27 10:00 Pro 1-16 6:30 Pro 1-17	28 6:30 Mediterranean	29 6:30 Grilling	30	

REGISTRATION

You can register with a credit card by calling us at **310-842-9702**. If you would like to pay by check, please call ahead and let us know what classes you want, so we can save you a spot. Then mail in a check including your name, address and phone number and what class(es) you are signing up for.

Please be sure to review our cancellation policy on page 2.

OTHER INFORMATION

The New School of Cooking is available for private parties, meetings and corporate teambuilding events. Call for details. You can order gift certificates with a mastercard or visa by phone or come in to the office to purchase gift certificates. We include a current catalogue with all gift certificates so recipients can choose any class they like. Call for office hours.

DIRECTIONS

We are located on the corner of Washington Boulevard and Helms Avenue, catty corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit La Cienega South. Drive about six blocks and take a right on Washington. Drive west on Washington about eight blocks to Helms.



The New School of Cooking
8690 Washington Boulevard
Culver City, CA 90232
310-842-9702
www.newschoolofcooking.com
annesmith@newschoolofcooking.com

KIDS AND TEENS COOKING CAMPS

Once again, we are holding summer camps for kids aged 9 to 12 and teens aged 13-15. All classes are participation, and students will prepare an ambitious menu each day. Students will receive basic skill instruction in both our basic cooking weeks and our international weeks. Camp is extremely popular and space is limited--sign up early, as we typically sell out by the end of March. To register for camp, please call us at 310 842 9702. Teens aged 16 and older are welcome in our adult classes. **Note: There are no refunds or credits for camps cancelled after May 26.**

KIDS WEEK ONE BASIC COOKING TECHNIQUES

\$425

July 10-14, 2:30-5:30 daily

Recipes will include Barbecued Chicken, Potato Salad, Caesar Salad, Chocolate Cupcakes, Beef Yakatori Skewers, Sushi Rolls, Savory Bread Pudding; Pineapple Upside Down Cake, Rice Pilaf, Grilled Shrimp, Peach Custard Tart. Basic Cooking recipes are the same as those in last year's camps, so if your child attended the Basics series last year, consider an international week this year.

KIDS WEEK TWO INTERNATIONAL COOKING

\$425

July 17-21, 2:30-5:30 daily

Each day, we will cook foods from a different country--This year, we'll feature foods from Italy, Japan, England, Mexico and Morocco. Recipes will include Pizza Margherita, Fresh Corn Tamales, Ricotta and Spinach Manicotti, English Tea Sandwiches, Guacamole and Salsa, Assorted Tacos, Bastilla, Moroccan Orange Salad, Sushi, Chicken with Homemade

TEEN WEEK ONE BASIC COOKING

\$425

July 24-28, 2:30-5:30 daily

Recipes will include Thai Vegetable Soup, California Chopped Salad, Halibut Tostadas with Black Beans and Mango Salsa, Turkey Meatloaf and Mashed Potatoes, Linguine with Lean Beef Sauce, Maryland Crab Cakes, Roasted Lemon Rosemary Chicken, Fresh Fruit Crisp, Chocolate Decadence Cake, Summer Fruit Shortcakes. Basic Cooking recipes are the same as those in last year's camps, so if your child attended the Basics series last year, consider an international week this year.

TEEN WEEK TWO REGIONAL AMERICAN COOKING

\$425

July 31-August 4, 2:30 to 5:30 daily

This year, we'll discover the regional specialties of America. Each day, students will take a culinary tour of the unique tastes of our country. We'll make Chicken and Dumplings, Southwestern Enchiladas, Pecan Pralines, Boston Baked Beans, Lobster Rolls, Creamed Corn, Po' Boys, Blueberry Cobbler, Chile Con Queso, Jambalaya; Navajo Fry Bread, Banana Pudding, Memphis Style Barbecued Ribs and so much more.

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