



CLASS SCHEDULE April
May
June
2007

THE
NEW SCHOOL
OF **COOKING**
SPRING

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 to 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 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 six years. She graduated from the California Culinary Academy in 1986. Cotner Thompson has cooked professionally in many positions in the food industry and has taught cooking for eighteen years. She cooked at City Restaurant, was co-owner of a successful Los Angeles catering company, has been a food stylist, private chef, on-camera chef and menu designer. Cotner Thomspson 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 seven 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. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has

taught cooking for eight years and teaches our professional program as well as many recreational classes.

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

Chef Erik Oberholtzer studied psychology at Temple University before pursuing a culinary career. He then earned degrees from Johnson and Wales and Ecole Supérieure de Cuisine Française. He cooked at San Francisco's Lark Creek Inn, Aqua and Campton Place before becoming executive sous Chef at Oahu's Kahala Mandarin Oriental. Since then, Oberholtzer has been executive chef at San Francisco's Left Bank and the Pan Pacific Hotel and here in Venice at Shutters on the Beach. In 2006, Oberholtzer launched Tender Greens in Culver City to spectacular reviews and great success. He has taught with us since 2006.

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 or credits for cancellation of short series or professional classes after the class has started.

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 individual 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. **\$2500**

SESSION 1	Jet Tila	
	Begins Sunday, March 4	2:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Begins Thursday, March 22	10:00 a.m.
SESSION 3	May Parich	
	Begins Tuesday, April 3	6:30 p.m.
SESSION 4	Erik Oberholtzer	
	Begins Monday, June 11	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: Commercial and Wild Yeast, 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, beginning September 9 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. Pro II is taught by Carol Cotner Thompson. Students can miss two classes and receive their diploma. **\$1250**

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 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 13, 20, June 3, 10, 17, 24, July 1, 15, 22, 29 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. **\$1300**

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Bread Pudding 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; 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 2. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$300

Wednesdays, March 14, 21, 28, April 4 10:30 a.m.-1:30 p.m. or

Wednesdays, April 4, 11, 18, 25 6:30 p.m.-9:30 p.m. or

Thursdays, April 26, May 3, 10, 17 6:30 p.m.-9:30 p.m. or

Saturdays, June 2, 9, 16, 23 10:00 a.m.-1:00 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; Sea Bass in Parchment with Provençal Vegetables; 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; Strawberry Shortcakes.

BASIC VEGETARIAN COOKING

\$300

Saturdays, April 7, 14, 21, 28 10:00 a.m.-1:00 p.m.

This series focuses exclusively on techniques and principles for cooking vegetarian. Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables, as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. The dishes we prepare include Roasted Oyster Mushroom Salad with Pistou Vinaigrette; Seasonal Thai Curry; Roasted Beet and Mache Salad with Chevre; Green Barley and Kale Gratin; Spring Vegetable Lasagne; Grilled Vegetables with Spring Couscous; Mujadarrah with Minted Yogurt Sauce; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Vegetable Fried Rice with Tofu; Cheese and Vegetable Enchiladas with Pepita Mole Sauce; Lemon Lime Risotto with Asparagus and Fresh Herbs; Fricasee of English Peas, Leeks, Asparagus and Morels.

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

BAKING BASICS

\$400

Wednesdays, April 11, 18, 25, May 2 10:30 a.m.-1:30 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: ITALY

\$375

Wednesdays, May 9, 16, 23, 30 10:30 a.m.-1:30 p.m. or

Wednesdays, June 6, 13, 20, 27 6:30-9:30 p.m.

The regional series are designed for ambitious students who want to learn authentic cuisine, and the dishes we prepare are meant to inspire students to cook these foods often. Each week we will prepare dishes from a different region and taste local wines, cheeses and other specialty items from that area. Regional series are not recommended for absolute beginners.

WEEK 1 VENETO: Stewed Sweet Pepper Bruschetta; Deep Fried Zucchini and Zucchini Blossoms; Risi e Bisi; Beet Pasta Pockets with Poppy Seeds; Pork Braised in Milk with Fennel; Adriatic Style Tuna; Polenta Pie; Zabaglione with Fresh Berries.

WEEK 2 TOSCANA: Panzanella; White Bean Salad with Fresh Sage and Thyme; Arugula, Pine Nut and Parmesan Salad; Minestrone alla Toscana; Penne alla Vodka; Bistecca alla Fiorentina; Branzino with Potatoes and Tomatoes in Parchment; Tiramisu.

WEEK 3 PUGLIA: Bruschetta of Zucchini and Sun Dried Tomatoes; Fried Cheese Ravioli; Fresh Tuna and Chickpea Salad; Pizza Margherita; Roasted Sea Bass; Gnocchetti with Greens and Pecorino Romano Cheese; Eggplant Sandwiches; Orecchiette with Chick Peas and Rapini; Meatballs with Capers; Ricotta Gelato.

WEEK 4 SICILIA: Insalata Siciliana; Sicilian Macaroni with Mozzarella, Salami and Eggplants; Caponata; Risotto Balls Stuffed with Mozzarella; Sicilian Roast Lamb; Mussels with Lemon; Stuffed Squid; Sicilian Olive and Rosemary Bread; Cannoli.

INDIVIDUAL CLASSES

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

INDIAN SNACKS FROM DOSAS TO SAMOSAS

\$85

Saturday, June 23 2:00-5:00 p.m.

Vegetarian class. Today, we focus on classic chaat, small plates of savory snacks enjoyed all over India, typically at roadside stands. Chef Neelam Batra will show students the simple techniques for making these unique dishes at home. Samosas with Green Herb Chutney; Cauliflower and Spinach Pakoras; Dosas, Sambar and Coconut Chutney (Rice and Lentil Crepes served with Spicy Soup and Chutney); South Indian Vada Snacks; Bhel

Poori (Mixed Vegetables and Crisps in Tamarind Cilantro Sauce); Puffed Pooris with Chickpeas, Mint and Yogurt.

GARDEN COOKING AT TENDER GREENS

\$100

Sunday, June 10 10:00 a.m.-2:00 p.m.

This class offers students an exclusive opportunity to cook side by side with chef Erik Oberholtzer at Tender Greens Restaurant. Last summer, Erik launched Tender Greens down the street in partnership with Scarborough Farms so he can bring the farm to the restaurant only hours after harvest. Erik will guide students through planning, purchase and storage of farmer's market produce and show simple preparations that showcase its flavors. After the demo, he will teach students how to prepare this remarkable menu: Salad of Early Summer Berries, Arugula, Ricotta Salata, Toasted Almonds, Sherry Vinaigrette; Herb Flatbread with Roasted Chanterelles, Shaved Pecorino and Peppercress; Brentwood Corn and Crab Salad with Mache and a Chervil Vinaigrette; Grilled Devil's Gulch Rabbit with Fava Beans, Asparagus and Summer Truffles.

ROASTING

\$85

Thursday, April 19 6:30-9:30 p.m. or

Thursday, June 21 6:30-9:30 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.

REVISITING THE WOK

\$90

Saturday, April 28 2:00-5:00 p.m. or

Thursday, May 24 6:30-9:30 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. Spicy Shrimp Pad Thai; Tofu with Lemongrass Sauce; Dan Dan Mien Shanghai Noodles; Prik King Green Beans with Chicken in Dry Curry Sauce; Indonesian Fried Chicken; Steamed Egg Cake with Scallions.

HOT SAUCES AND SALSAS

\$85

Friday, May 18 7:00-10:00 p.m.

Chile peppers, the pungent pods utilized the world over, have created a global heat wave in cuisines from Mexico to Malaysia. Chef Margaret Ferrazzi will help students to create sauces, dips and marinades from many nations which can be used in countless ways. Students will prepare the following sauces and we will serve them with fish, chicken and steak to showcase their versatility. Jamaican Jerk Sauce; Tropical Caribe Sauce; Spanish Chilihidrón, Ethiopian Berberé; Tunisian Harissa, Smoky Morita Salsa; Pipian Mole Verde; Indian Coconut Cilantro Chutney.

FISH BASICS

\$85

Wednesday, May 16 6:30-9:30 p.m. or
 Thursday, May 31 6:30-9:30 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.

THE CHEATER'S INDIAN

\$85

Saturday, June 9 2:00-5:00 p.m.

One of the most intimidating things about preparing fresh Indian food is shopping for, grinding and toasting all the exotic spices. So to make Indian cooking more accessible, chef Neelam Batra has planned this class with either spices that are readily available at any supermarket, or spice blends that you can pick up at your local Indian store. This is authentic Indian fare made easy—and delicious! Sautéed Seabass with Tomatoes and Fish Masala; Tamarind and Coconut Milk Marinated Chicken Tikka Kebabs; Grilled Yogurt and Tandoori Masala Lamb Kebabs; Wok Cooked Summer Vegetables in Karahi Masala; Paneer Cheese Simmered in a Fragrant Spice Blend; Eggplant Rice with South Indian Masala Paste; Griddle Fried Potato Parantha Flatbreads.

CHICKEN FUNDAMENTALS

\$75

Wednesday, May 9 6:30-9:30 p.m. or
 Saturday, June 30 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. The chef will demonstrate how to cut up a whole bird and how to bone chicken breasts. Students will 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.

CHEESE SEMINAR

\$50

Wednesday, April 18 6:30-8:00 p.m. or
 Tuesday, May 22 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.

EARLY SUMMER PIES

\$85

Thursday, June 28 6:30-9:30 p.m.

The summer fruit is just starting to burst onto the scene and we've slogged through the winter without a pie class, so let's make pie! Tonight, students will learn how to make a perfect pie crust and will bake, sample and take home slices of the following pies: Strawberry Rhubarb Pie; Apricot Pie with Ameretti Crisp Topping; Sweet Cherry Galette; Maple Syrup Pie; Coconut Cream Pie; Peach Pie.

FRESH THAI CURRY

\$85

Friday, June 1 7:00-10:00 p.m.

Each of the seemingly limitless varieties of Thai curries are made with a unique assortment of classic Thai ingredients. Tonight chef Jet Tila will explain how to prepare these exotic flavor bases and how to use them to make soups, stir fries, curries and grilled fish or meat. The pastes we will make are Musamun, Red Curry, Green Curry, and Roasted Curry Pastes. We will then use the pastes to make Chicken and Pork Sate; Sautéed Curry Prawns; Clams with Roasted Chile Paste and Basil; Crispy Fish in Curry Sauce; Green Chicken Curry with Thai Eggplant; Muslim Beef Curry; Dry Style Pork Panang Curry; Dry Style Pan Roasted Green Beans with Red Curry Paste.

FUN WITH FONDANT

\$85

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

Did you ever wonder how bakeries make their cakes with a perfectly smooth porcelain look? It's fondant—a wonderful sugar dough that gives any cake a very professional finish. And, it's easy to work with! We'll provide the fondant and you provide the 9-inch cake. Pastry Chef Cindy Mushet will teach you how to roll fondant and cover your cake, color and marblize the dough, make decorations like ropes, braids, roses, bows, ribbons, and swags, paint or gild it, and leave not only with a beautiful cake, but also with all sorts of exciting ideas for future cakes. Don't forget to bring the cake.

ESSENTIAL KNIFE SKILLS

\$75

Thursday, April 12 6:30-9:30 p.m. or
 Saturday, May 12 10:00 a.m.-1:00 p.m. or
 Thursday, June 7 6:30-9:30 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.

THE FOODS OF BURMA

\$85

Saturday, March 17 2:00-5:00 p.m.

Burma is the largest country in mainland Southeast Asia. It is bordered by China, Laos, Thailand, Bangladesh and India, so these countries have had a tremendous influence on the cooking of Burma. That said, Burmese food is unlike any other, thanks to distinctive preparations and flavor pairings. Jet Tila will introduce students to the unique combinations of seafood, ginger, chickpeas, rice, coconut, spices, vegetables and fruits that make Burmese cuisine so special and students will prepare this delicious feast:

Ginger Salad with Fried Garlic, Peanuts and Coconut; Mohinga (Burmese Vermicelli Soup with Crisp Fried Onions, Lime and Chick Peas); Lamb Samusa; Palata (Burmese Paratha bread); Dry Beef Curry.

INTRODUCTION TO CAKE DECORATING \$90

Saturday, May 5 9:30 a.m.-1:00 p.m.
 Chef Cindy Mushet has designed this class so people who have wondered how bakeries make cakes with straight sides, smooth tops and beautifully piped decorations can learn proper cake decorating techniques at last. Students will decorate their own cake, learn to split and fill cakes evenly, and apply icing smoothly. Cindy will explain what a crumb coat is and why it is invaluable. Students will learn proper pastry bag techniques and practice piping with several tips. At the end of the class, you will have a decorated cake to take home along with a basic piping kit. Note: You will need to bring one 8 or 9-inch round cake (make sure it is at least 1-1/2 inches tall) and an apron to class.

MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING \$85

Saturday, May 12 2:00-5:00 p.m. or
 Wednesday May 30 6:30-9:30 p.m. or
 Wednesday, June 6 10:30 a.m.-1:30 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.

SWEET AND SAVORY FILO PASTRIES \$75

Friday, May 4 7:00-10:00 p.m.
 Filo is a versatile dough which is the basis for pastries throughout the Mediterranean in dishes that range from savory to sweet and from appetizers through desserts. Pastry Chef Cindy Mushet will introduce easy and impressive dishes which showcase the crisp, flaky varieties of filo. Mushroom Filo Triangles; Zucchini and Basil Filo with Pinenuts; Greek Filo Pizza with Feta, Tomatoes and Olives; Sour Cherry and Almond Baklava; Shredded Filo and Semolina Pastry with Passionfruit Caramel Sauce; Snake Pastry with Fig, Almond Paste and Lemon.

SPRINGTIME IN TUSCANY \$85

Saturday, April 12 2:00-5:00 p.m. or
 Saturday, May 19 2:00-5:00 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 Soufflé; Cecina (Chick Pea Flatbread); Bread and Swiss Chard Gnocchi; Lobster Fra Diavola; Chicken Under a Brick; Farro with Squash and Kale; Mascarpone Ice Cream.

EMPANADAS \$85

Wednesday, May 23 6:30-9:30 p.m.
 Empanadas are made in virtually every Spanish and Portuguese-speaking country, and with excellent reason—they are delicious, flexible and portable. Perfect for appetizers, main courses, buffets and picnics, empanadas fit almost any bill. Today, chef May Parich will introduce students to classic doughs as well as fillings from diverse nations. Students will learn the fundamentals of empanada-making so they can come up with their own concoctions at home. Empanadas with Picadillo Stuffing; San Cristobal Empanadas with Chicken and Vegetables; Spinach and Cheese Empanadas; Chorizo and Olive Empanadas; Spiced Shrimp Empadinhas; Plantain Empanadas with Cotija Cheese.

MOROCCO \$85

Thursday, April 5 6:30-9:30 p.m.
 Moroccan cuisine benefits from multiple influences and hundreds of years of development. The foundation of Moroccan cooking was laid by the Berbers, the first inhabitants of the region, and has since been influenced by Arab, Spanish and French immigrants. In this afternoon's class, we will prepare a menu of some of the best examples of Moroccan food. Orange and Olive Salad; Fresh Fava Bean Dip; Beet Salad with Vinaigrette; Caramelized Carrots with Sweet Paprika; Bastilla; Chicken Tagine with Preserved Lemons and Artichoke Hearts; Vegetable Couscous with Harissa; Marrakesh Style Shish Kebabs; Snake Pastry with Figs, Almond Paste and Lemon; Mint Tea.

PARIS BISTRO \$85

Wednesday, May 2 6:30-9:30 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 chef May Parich will introduce a classic Bistro meal for our students to enjoy. Celeri Remoulade; Mixed Wild Greens with Mustard Vinaigrette and Chevre Croutons; Coquilles St. Jacques au Whiskey; Roast Duck with Tomatoes, Olives and Mushrooms; Steak Frites; Potato Galette; Zucchini Crepes; Lemon Tart.

COOKING WITH SPRING VEGETABLES \$85

Saturday, April 14 2:00-5:00 p.m.
 Vegetarian Class. 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 & Pappadum Crisps; Baby Turnips Braised in Mustard, Tarragon, Cream & White Wine; Green Bean Casserole with Wild Mushrooms & Fried Shallots; Smoky 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.

SUBSTANTIAL SALADS

\$75

Friday, May 11 10:30 a.m.-1:30 p.m.

As summer approaches and the sun stays up a little longer, we start to shed our winter layers and hunger for the fresh produce of the season. 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.

CONTEMPORARY BRUNCH DISHES

\$75

Saturday, June 30 10:00 a.m.-1:00 p.m.

Brunch is an excellent way to bring people together without a lot of fuss or major time commitment. Today, chef May Parich will present outstanding dishes to build a great brunch with. Arugula, Nectarine and Goat Cheese Salad; Spoon Bread with Leeks and Corn; Zucchini Frittata with Basil and Ricotta; Parmesan Chive Scones; Smoked Trout Hash; Blueberry Coffee Cake; Seasonal Cobbler; Pineapple Agua Frescas.

ONIONS

\$85

Saturday, April 7 2:00-5:00 p.m.

Vegetarian Class. Onions are probably the single most important vegetable used in cooking. Onions season 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

\$85

Friday, May 11 7:00-10:00 p.m. or

Thursday, June 14 6:30-9:30 p.m.

Chef Jet Tila 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. We will also prepare a perfect Miso Soup. California Roll; Spicy Tuna Handroll; Tuna and Salmon Nigiri; Tempura Roll; Eel Avocado Roll.

TACOS

\$85

Saturday, June 2 2:00-5:00 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.

SUMMER IN PROVENCE

\$85

Wednesday, June 13 10:30 a.m.-1:30 p.m. or

Saturday, June 16 2:00-5:00 p.m.

Located in southeastern France on the Mediterranean Sea and adjacent to the Italian border, Provence is one of the most exciting culinary regions in the world. Cooks in Provence look to the sea, the earth, tradition and the seasons for inspiration, and the resulting cuisine is among the most pure and flavorful in the world. Today, chef May Parich will introduce the region as well as these classic and modern Provençal dishes. Tuna Tapenade; Ratatouille; Niçoise Onion Tart; Herbed Goat Cheese Spread; Sea Bass in Parchment with Warm Pistou; Roast Rack of Lamb Persillade. Fresh Herb Salad; Onion Parmesan Gratin; Provençal Honey Almond Cookies with Fresh Peach Ice Cream.

THAI STREET FOODS

\$85

Saturday, May 19 10:00 a.m.-1:00 p.m.

Thai people love variety, preferring not to eat a lot of one thing, but a little bit of a lot of different things throughout the day. In Thailand, these eating habits are supported by a staggering number of street vendors, offering every snack imaginable, by boat, on mobile carts and around the many marketplaces. Many street vendors offer dishes that are superior to restaurant cooking, so people from every demographic in Thailand enjoy eating in this way. Thai Shrimp Cakes; Sticky Rice with Mango; Shrimp Rolls; Pork Saté; Grilled Thai Chicken with Sticky Rice; Papaya Salad; Lemongrass Steamed Mussels; Clams in Roasted Chili Paste; Morning Glory on Fire.

A TAMALE PARTY

\$85

Friday, March 23 7:00-10:00 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.

APRIL						
SUN	MON	TUE	WED	THUR	FRI	SAT
9:30 Pro 2-6 2:30 Pro 1-5	2 6:30 Pro 1-12	3 10:00 Pro 1-7 6:30 Pro 1-1	4 10:30 Basics 6:30 Basics	5 10:00 Pro 1-3 6:30 Morocco	6	7 10:00 Basic Vegetarian 2:00 Onions
8 easter	9 6:30 Pro 1-13	10 10:00 Pro 1-8 6:30 Pro 1-2	11 10:30 Basic Baking 6:30 Basics	12 10:00 Pro 1-4 6:30 Knife Skills	13	14 10:00 Basic Vegetarian 2:00 Spring Vegetables
15 9:30 Pro 2-7 2:30 Pro 1-6	16 6:30 Pro 1-14	17 10:00 Pro 1-9 6:30 Pro 1-3	18 10:30 Basic Baking 6:30 Basics 6:30 Cheese	19 10:00 Pro 1-5 6:30 Roasting	20	21 10:00 Basic Vegetarian 2:00 Springtime in Tuscany
22 9:30 Pro 2-8 2:30 Pro 1-7	23 6:30 Pro 1-15	24 10:00 Pro 1-10 6:30 Pro 1-4	25 10:30 Basic Baking 6:30 Basics	26 10:00 Pro 1-6 6:30 Basics	27	28 10:00 Basic Vegetarian 2:00 Wok
29 9:30 Pro 2-9 2:30 Pro 1-8	30 6:30 Pro 1-16					

MAY						
SUN	MON	TUE	WED	THUR	FRI	SAT
		1 10:00 Pro 1-11 6:30 Pro 1-5	2 10:30 Baking Basics 6:30 Paris Bistro	3 10:00 Pro 1-7 6:30 Basics	4	5 9:30 Cake Decorating 2:00 Fondant
6 9:30 Pro 1-10 2:30 Pro 1-9	7 6:30 Pro 1-17	8 10:00 Pro 1-12 6:30 Pro 1-6	9 10:30 Italy 6:30 Chicken	10 10:00 Pro 1-8 6:30 Basics	11 10:30 Substantial Salads 7:00 Sushi	12 10:00 Knife Skills 2:00 Grilling
13 9:30 Pro Baking-1 2:30 Pro 1-10	14 6:30 Pro 1-18	15 10:00 Pro 1-13 6:30 Pro 1-7	16 10:30 Italy 6:30 Fish	17 10:00 Pro 1-9 6:30 Basics	18 7:00 Hot Sauces	19 10:00 Thai Street Foods 2:00 Tuscany
20 9:30 Pro Baking-2 2:30 Pro 1-11	21 6:30 Pro 1-19	22 10:00 Pro 1-14 6:30 Pro 1-8 6:30 Cheese	23 10:30 Italy 6:30 Empanadas	24 10:00 Pro 1-10 6:30 Wok	25	26 memorial day weekend
27 memorial day weekend	28 memorial day	29 10:00 Pro 1-15 6:30 Pro 1-9	30 10:30 Italy 6:30 Grilling	31 10:00 Pro 1-11 6:30 Fish		

JUNE						
SUN	MON	TUE	WED	THUR	FRI	SAT
					1 7:00 Fresh Thai Curry	2 10:00 Basics 2:00 Tacos
3 9:30 Pro Baking-3 2:30 Pro 1-12	4 6:30 Pro 1-20	5 10:00 Pro 1-16 6:30 Pro 1-10	6 10:30 Grilling 6:30 Italy	7 10:00 Pro 1-12 6:30 Knife Skills	8	9 10:00 Basics 2:00 Cheater's Indian
10 9:30 Pro Baking-4 10:00 Tender Greens 2:30 Pro 1-13	11 6:30 Pro 1-1	12 10:00 Pro 1-17 6:30 Pro 1-11	13 10:30 Summer in Provence 6:30 Italy	14 10:00 Pro 1-13 6:30 Sushi	15	16 10:00 Basics 2:00 Summer in Provence
17 9:30 Pro Baking-5 2:30 Pro 1-14	18 2:30 Kids Camp 6:30 Pro 1-2	19 10:00 Pro 1-18 2:30 Kids Camp 6:30 Pro 1-12	20 2:30 Kids Camp 6:30 Italy	21 10:00 Pro 1-14 2:30 Kids Camp 6:30 Roasting	22 2:30 Kids Camp	23 10:00 Basics 2:00 Dosas to Samosas
24 9:30 Pro Baking-6 2:30 Pro 1-15	25 2:30 Kids Camp 6:30 Pro 1-3	26 10:00 Pro 1-19 2:30 Kids Camp 6:30 Pro 1-13	27 2:30 Kids Camp 6:30 Italy	28 10:00 Pro 1-15 2:30 Kids Camp 6:30 Pies	29 2:30 Kids Camp	30 10:00 Brunch 2:00 Chicken

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

We have designed our cooking classes to cover as much material as possible in a relatively short period of time, so students work in groups of two in order to complete all the recipes.

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 will 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
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KIDS AND TEEN COOKING CAMPS

\$425

Once again, we are holding summer camps for kids aged 9 to 12 and teens aged 13-15. Classes are hands-on, 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. Space is limited. 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 28.**

KIDS WEEK ONE BASIC COOKING TECHNIQUES

\$425

June 18-22, 2:30-5:30 daily

Recipes will include Barbecued Chicken, Potato Salad, Caesar Salad, Chocolate Cupcakes, Grilled Shrimp, Marinated Grilled Flank Steak with Soft Polenta; Pineapple Upside Down Cake, Spaghetti and Meatballs; Corn Fritters with Arugula Salad; Butterscotch Pudding. There will be some repeat recipes from 2006, so if your child attended basics week last year, consider week two.

KIDS WEEK TWO INTERNATIONAL

\$425

June 25-29, 2:30-5:30 daily

Each day, we will cook foods from a different country. This year, we'll feature the cuisines of France, Greece, Thailand, Spain and Cuba. Recipes will include Assorted Crepes, Quiche Lorraine, Salade Niçoise, Chocolate Eclairs, Souvlaki, Stuffed Vine Leaves, Baklava, Pad Thai, Panang Curry with Chicken and Vegetables, Assorted Tapas, Flan, Empanadas, Roast Pork with Mojo Criollo, Tres Leches Cake.

TEEN WEEK ONE BASIC COOKING TECHNIQUES

\$425

July 9-13, 2:30-5:30 daily

Recipes include Thai Vegetable Soup, California Chopped Salad, Lemon Rosemary Shrimp Skewers with Mint Pesto, Turkey Meatloaf and Mashed Potatoes, Linguine with Beef Sauce, Maryland Crab Cakes, Roasted Lemon Rosemary Chicken, Fresh Fruit Crisp, Chocolate Decadence Cake, Summer Fruit Pavlovas. The recipes are the same as those in last year's camps, so if your teen attended this series last year, consider week 2 or 3.

TEEN WEEK TWO REGIONAL ITALIAN COOKING

\$425

July 23-27, 2:30-5:30 daily

This week, we'll explore five regions in Italy, including The Veneto, Piemonte, Tuscany, Campania and Puglia. Recipes include Bruschetta with Zucchini and Sun Dried Tomatoes, Eggplant and Cheese Sandwiches, Pizza alla Napoletana, Vermicelli with Baby Clams, Meatballs in Tomato Sauce, Frito Misto with Salsa Verde, Chicken under a Brick; Spinach and Ricotta Ravioli; Tiramisu, Zabaglione Cream Cake, Chocolate Gelato.

TEEN WEEK THREE BAKING BASICS

\$425

July 30-August 3, 2:30-5:30 daily

Each day we will focus on a specific baking technique and will prepare an assortment of baked goods. Monday-Quickbreads; Tuesday-Cakes; Wednesday-Pies and Tarts; Thursday-Yeasted Breads; Friday-Cookies and Brownies. Baked goods will include Blueberry Crumb Cake, Buttermilk Biscuits, Peach Pie, Banana Bread, Summer Squash and Tarragon Quiche, Sticky Buns, Rosemary Bread, Chocolate Crackles, Grilled Pizza with Basil Pesto, Turtle Brownies, Rugelach.