

**CLASS SCHEDULE**

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July

August

September

THE  
NEW SCHOOL  
OF **COOKING**

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SUMMER 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	Tracy Saltzman	
	Sunday, August 6	2:30 p.m.
SESSION 2	Carol Cotner Thomspen	
	Begins Tuesday, September 12	10:00 a.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. 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

Thursdays, Sept. 14, 21, 28, Oct. 5, 12, 19, 26, Nov. 2, 9, 16 10:00 a.m.-2:00 p.m.

Mondays, Sept. 25, Oct. 9, 16, 23, 30, Nov. 6, 13, 20, 27, Dec. 4 6:30-10:30 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

Wednesdays, July 19, 26, August 2, 9 6:30-9:30 p.m. or

Saturdays, July 22, 29, August 5, 12 10:00 a.m.-1:00 p.m. or

Tuesdays, September 5, 12, 19, 26 6:30-9:30 p.m. or

Wednesdays, Sept. 13, 20, 27, Oct. 4 10:30 a.m.-1:30 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 an all-butter crust

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

### WORLD REGIONAL SERIES: ITALY

\$375

Thursdays, Sept. 7, 14, 21, 28 6:30-9:30 p.m.

The regional series are designed for ambitious students who want to learn authentic cuisine. Each week we will prepare dishes from a different region, moving from the northern part of Italy to the south. We will also sample local wines, cheeses and other specialty items from each area.

WEEK 1 PIEDMONTE Tomatoes with Green Piedmontese Dressing; Bagna Cauda; Semolina Gnocchetti with Basil Pesto; Sweet Pepper, Olive and Fontina Salad; Risotto alla Millanese; Trout with Herbs, Wine and Golden Raisins; Pollo alla Marengo; Pheasant with Mushrooms; Piedmontese Baked Peaches; Zabaglione Cream Cake.

WEEK 2 LAZIO-ROMA Peas with Prosciutto; Stracciatella; Spaghetti alla Carbonara; Pasta all'Amatriciana; Baby Lamb Chops with Artichokes; Zucchini stuffed with Meat, Herbs and Parmesan; Focaccia di Rosemarino; Mushrooms with Garlic and Mint; Green Beans with

Tomatoes; Pistachio Gelato.

WEEK 3 NAPOLI-CAMPANIA Fritto di Mozzarella; Pizza alla Napoletana; Vermicelli with Baby Clams; Spaghetti alla Puttanesca; Neopolitan Polenta; Seafood Salad; Saltimbocca alla Sorrentino; Meatballs in Tomato Sauce; Sweet Ricotta Turnovers.

WEEK 4 CALABRIA Chickpeas with Garlic; Zucchini Flan; Calabrian Lasagne; Onion Soup; Maccaroni alla Calabrese; Skewered Meat Croquettes; Roasted Tuna with Tomatoes and Green Olives; Rabbit in Agrodolce; Easter Rolls with Eggs; Stuffed Figs in Chocolate.

### CULINARY SKILLS WORKSHOP

\$250

Sundays, July 30, August 6, 13 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 Zucchini; Chicken Paillard with Sautéed Rapini; Baby Spinach with Lemon, Garlic and Fennel.

WEEK 2 POACH-BRAISE-STEW Basic Stock Preparation; Butter Braised Halibut with Provençale Vegetables; 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**.

### PIZZA WORKSHOP

\$75

Thursday, August 3 6:30-9:30 p.m.

Vegetarian Class. Many people are daunted by the idea of making pizza at home because they are afraid to bake 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 Zucchini; Spinach and Ricotta Calzone; Thin Crust Pizza with Red Pepper Pesto and Chevre.

### THE STREET FOODS OF MEXICO

\$85

Sunday, August 20 10:30 a.m.-1:30 p.m.

Mexico's street fare boasts some of the most delicious flavors ever. These dishes turn up all over the country at parks, outside ancient sites and in front of museums. If you are want to throw a great fiesta built around great outdoor dishes, this is the class for you. Homemade Sopas with Tinga Poblana (Masa Boats with a Spicy Pork Stew); Queso Fundido; Shrimp Tacos with Roasted Vegetable Salsa; Ceviche Tostadas with Avocado and Tomatillo Salsa; Tacos with Potatoes, Chiles and Cream; Herbed Green Rice and Black Beans; An assortment of snacks like Squash Blossom Quesadillas; Spiced Peanuts; Jicama with Oranges and Chile; Grilled Corn with Chile Lime Butter; Assorted Mexican Agua Frescas with Seasonal Fruit.

### SUMMER THAI RECIPES FROM A COOL KITCHEN

\$75

Friday, August 18

7:00-10:00 p.m.

Tonight, chef Jet Tila introduces a menu of favorite Thai salads and spring rolls, designed to help keep your kitchen and you cool throughout our extended California summers. Shrimp Cakes with Cucumber Salad; Thai Summer Rolls with Rice Paper: Papaya Salad; Chicken Curry Paratha Bites; Salmon with Apple Yum Dressing; Mango Salad with Prawns.

### SUMMER PIES

\$85

Saturday, August 12

2:00-5:00 p.m.

It is almost impossible to think of anything more delicious than a homemade peach pie, baked at the height of peach season—except possibly a warm blackberry pie. Today, we will make an assortment of pies with the very best of the summer fruit bounty, and students can decide for themselves which is best. Participants will master the art of perfect pie crust making and we will make, sample and take home slices of these fantastic pies: Peach Pie; Rustic Plum Galette; Assorted Berry Pies; Fresh Fig Galette; Coconut Cream Pie.

### THE FLAVORS OF CUBA

\$85

Thursday, July 20

6:30-9:30 p.m.

Cuban cuisine is soul food lightened by an island breeze, a mixture of Spanish and African influences set on a table of Caribbean ingredients. Cuban cooks draw on the bright tastes of the ocean and the earthy products of the farm, infused with the sweetness of the tropical sun and the ubiquitous cane sugar. Empanadas with Piccadillo Filling; Fried Yucca Chips; Chorizo Crescent Pastries; Roast Pork Loin with Mojo Criollo; Drunken Chicken; Baked Whole Snapper with Sofrito; Basque Tossed Salad with Radishes and Spanish Olives; Black Beans and Rice; Fried Sweet Plantains; Coconut Flan; Mojitos.

### GARDEN COOKING AT TENDER GREENS

\$100

Saturday, July 15

10:00 a.m.-2:00 p.m.

Help us welcome our newest neighbors, Tender Greens, by participating in an exclusive opportunity to cook with chef Erik Oberholtzer, most recently the executive chef at Shutters. Erik has launched Tender Greens 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 which showcase its flavors. Then he will teach students how to prepare this remarkable menu, and you'll enjoy the feast on the Tender Greens patio. This participation class is limited to 8 students and meets at 9523 Culver Boulevard, Culver City 90232. Ten Summer Vegetables Salad with Grilled Maine Lobster and White Balsamic Vinaigrette; Seared Blue Fin Tuna, Heirloom Tomato Gazpacho Sauce, Crispy Zebra Tomato and Micro Cilantro Salad; Crispy Skin Organic Chicken, Grilled White Peaches and Frisee with Bacon Vinaigrette; Balsamic Marinated Kobe Flat Iron Steak with Grilled Fingerling Potatoes and Buttered Baby White Corn on the Cob.

### TRATTORIA

\$75

Saturday, September 16

2:00-5:00 p.m.

The foods found on the menu of any good trattoria feature simple, informal dishes which bring people together. Tonight students will learn how to combine a few high quality ingredients to create classic Italian dishes. Pizza Margherita; Semolina Dumplings with Basil Pesto; Herb Scented Green Bean Salad; Pork Chops with Fennel; Frito Misto of Calamari, Lemon, Onions and Zucchini; Spinach and Chickpeas with Olive Oil and Lemon; Gnocchetti Sardi with Greens and

Pecorino; Amaretti Cookies.

**ANGEL'S FOOD TO DEVIL'S FOOD AND EVERYTHING IN BETWEEN** \$85

Friday, July 14 7:00-10:00 p.m.

In this new class, pastry chef Cindy Mushet joins us to introduce the techniques for producing perfect cakes. We'll make a vanilla buttercream and a chocolate buttercream and these classics: Angel's Food Cake; Blueberry Streusel Cake; Vanilla Chiffon Cake; Hazelnut and Shaved Chocolate Cake; Lemon Sponge Cake; Strawberry Cinnamon Tea Cake; Devil's Food Cake. Because of the cooling time needed for large cakes, we will make cupcakes in class and provide instruction and recipes for full sized cakes so you can recreate them at home.

**AN INTRODUCTION TO CAJUN AND CREOLE COOKING** \$85

Wednesday, September 20 6:30-9:30 p.m.

Cajuns descended from French emigrants in the 17th century. They combined classic French cooking techniques with an entirely new set of ingredients that included shrimp, crawfish, spices and rice. Creole cooking was born in New Orleans and is a mixture of influences including African, Indian and Spanish traditions. The resulting cuisines are among the most interesting in the United States and students in this class will learn how to make authentic dishes from the region like Oysters Rockefeller, Red Beans and Rice; Seafood Gumbo; Jambalaya; Shrimp Etouffée; Sautéed Okra; Fried Eggplant; Southern Biscuit Muffins; Pralines.

**COBBLERS, CRISPS, BUCKLES AND BROWN BETTIES** \$85

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

This class was such a hit last year, that we've brought it back, and with it another chance to alliterate! Chef Cindy Mushet will teach you how to make a tantalizing assortment of wonderful summer fruit desserts featuring these comforting, old-fashioned traditions. And if you're very good, we'll tell you what a Pan Dowdy is too. Peach and Raspberry Crisp with Amaretti Topping; Blueberry Lemon Cobbler with Gingered Biscuits; Apple Brown Betty with Orange and Cinnamon; Blueberry Buckle with Streusel Topping; Strawberry Spiral Pandowdy; Peach Lattice Cobbler; Mixed Plums and Blackberry Crumble; Classic Nectarine, Apricot and Almond Crisp.

**PIRATING TRADER VIC'S** \$85

Friday, September 8 7:00-10:00 p.m.

Over the years, countless students have asked for the recipe for the famous coconut shrimp from Trader Vic's. And, kitschy as it is, there's no substitute for the classic Pu Pu platter. Tonight, chef Jet Tila has agreed to provide all the recipes for creating these Polynesian classics at home, plus we'll make the now world famous Original Mai Tai. Crab Rangoon; Coconut Shrimp; Classic Spring Rolls with Two Dipping Sauces; Barbecued Pork Spareribs; Lamb Satay with Peanut Sauce; Ahi Poke with Wonton Chips.

**SUMMER COMFORT FOOD** \$75

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

In winter, we equate comfort food with heavy, substantial dishes that help protect us from the elements. In summer, we long for lighter yet familiar flavors from our youth that help define American cuisine and take advantage of the season's bounty. Grilled Chicken with

Homemade Barbecue Sauce; Red Bliss Potato Salad; Lemon Olive Oil Marinated Chicken with a Fresh Vegetable Gratin; Cucumber Dill Salad; Halibut with Pine Nut Butter; Greek Salad; Fettuccine with a Fresh Pesto Sauce; Stuffed Pattypan Squash; Red Wine Marinated Flank Steak with Roasted Vegetables.

**MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING** \$85

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

Tuesday, August 15 6:30-9:30 p.m. or

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

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

As the days begin to warm, the smell of grilling emerges in the air. With summer lasting into November, be prepared 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.

**BREADS AND CURRIES OF INDIA** \$75

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

Full of flavor and very unique, Indian breads are truly works of art, yet very simple to make at home—the Indians make them fresh at every meal using a variety of flours such as corn, chickpea and semolina. To balance the meal, we will also make four authentic and distinctive vegetarian curries. Pea Stuffed Puffed Whole-wheat Breads (Mattaar-ki-Poori) served with a Tangy Potato Curry; Traditional Corn Bread (Makki-ki-Roti) served with Spicy Mustard Greens and Spinach; Fresh Fenugreek-Chickpea Flour Breads (Methi Thepla) served with yellow Mung Beans; Oven-Baked Semolina Naan Breads served with Paneer-Cheese in Tomato-Cream Curry.

**TAPAS** \$85

Wednesday, September 6 6:30-9:30 p.m.

This class introduces students to an authentic assortment of Spain's little dishes, which are perfect for serving individually as appetizers, first courses, or together for a whole tapa meal. Shrimp and Scallop Empanadas; Spicy Lamb Brochettes; Mushrooms stuffed with Bacon, Onion and Herbs; Pimientos in Vinaigrette; Shrimp in Tomato Sauce with Almonds and Pine Nuts; Spinach and Cheese Croquettes; Mussels in Chervil Sauce; Tortilla a la Espanola; Roasted Potatoes with Aioli; Green Olive Paste Canapés.

**AN ASIAN NOODLE PRIMER** \$75

Friday, September 29 7:00-10:00 p.m.

Some of the most memorable Asian dishes are made with noodles, so we wanted to indulge our taste buds with an entire class devoted to discussion and preparation of noodles from all over Asia. Chef Jet Tila will talk about fabrication and cooking applications for the many varieties. He will then teach students techniques for preparing these perfect noodle dishes: Vietnamese Spring Rolls; Thai Sticks; Korean Chap Chae; Chinese Chow Mein; Nabeyaki Udon; Zaru Soba; Yum Woon Sen (Glass Noodle Salad) Southern Curry with Somen and Long Beans; Pad See You; Gai Kua (Fresh Rice Noodles with Squid and Lettuce).

**MIAMI SPICE**

\$75

Wednesday, July 12 6:30-9:30 p.m.

Miami is a gateway to and from Cuba, Jamaica, El Salvador, Haiti, The Bahamas and many other tropical destinations. In Miami, these traditions have come together to make a distinctive and fascinating cuisine. We've developed a menu of extraordinary dishes which exemplify the style. Cold Avocado and Cucumber Soup; Roast Adobo Pork Loin with Tropical Glaze; Grilled Jerk Chicken; Coconut Mahi Mahi with Passion Fruit Sauce; Mango Salad with Grilled Shrimp; Grilled Corn and Roasted Garlic Flan; Yuca with Mojo Criollo; Caribbean Pigeon Peas and Rice; Tres Leches Cake.

**EXCEPTIONAL ITALIAN DESSERTS**

\$85

Saturday, July 15 2:00-5:00 p.m.

Italians are known to be just as keen on desserts as we are in this country. For those of us dining at Italian restaurants in Los Angeles, the immense variety of these desserts is not always in evidence. Chef Cindy Mushet will join us today to unveil a gorgeous selection of innovative desserts plus one perfect Tiramisu. Strawberry Mascarpone Cake; Tiramisu; Peach and Polenta Tart; Cannoli with Two Fillings; Raspberry Gelato with Almond Butter Cookies; Chocolate Nutella Tart; Poached Pears in Fresh Grape Syrup with Zabaglione; Three Layer Chocolate Amaretti Custard.

**SIMPLE CONTEMPORARY SAUCES**

\$75

Saturday, September 30 10:00 a.m.-1:00 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.

**PARIS BISTRO**

\$85

Thursday, August 24 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 we wanted to recreate a classic summer Bistro meal for our students to enjoy. Gougeres (cheese puffs); Wild Green Salad with Goat Cheese; Ratatouille; Warm Potato Salad with Herbed Vinaigrette; Filet of Sole with Lemon and Capers; Grilled Ribeye with Béarnaise Sauce; Onion Gratin; Blueberry Tart.

**PAELLA**

\$85

Wednesday, September 13 6:30-9:30 p.m.

When we think of paella, we think of a party, because this festive dish must be made for at least a small group, and because paella is fun to prepare and share. There are literally hundreds of ways to make paella, and the ingredients are flexible and varied. Tonight, we will introduce four distinct paellas as well as recipes for a red sangria and a white sangria. Paella from the Sea; Roasted Vegetable Paella; Chicken and Chorizo Paella; Paella with Seafood and Meats.

**SUMMER FRUITS AND VEGETABLES THE INDIAN WAY**

\$85

Saturday, September 23 10:00 a.m.-1:00 p.m.

Summer produce is at its peak and we always need new ways to prepare it. Today, Chef Neelam Batra offers students techniques for preparing the brilliant produce of summer with the exotic flavors of India. Green and Yellow Bean Pakora Fritters with Cilantro Pepper Chutney; Spicy White Corn Wheels with Tamarind and Scallion Greens; Heirloom Tomato Salad with Mango Ginger Dressing; Peppered Berry Salad on Baby Greens; Spice Stuffed Pattypan Squash with Blueberry Sauce; Bell Peppers with Purple and Yukon Potatoes; Curried Mixed Summer Vegetables and Watermelon Whites; Upside Down Basmati Rice with Marinated Cucumber Daikon Tomato Chaat; Mango Ice Cream.

**ROASTING**

\$75

Tuesday, August 22 6:30-9:30 p.m. or

Saturday, September 30 2:00-5:00 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 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**

\$85

Thursday, July 27 6:30-9:30 p.m. or

Saturday, September 16 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.

**FISH BASICS**

\$85

Wednesday, May 31 10:30 a.m.-1:30 p.m. or

Wednesday, August 23 6:30-9:30 p.m. or

Wednesday, September 27 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 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.

**ESSENTIAL KNIFE SKILLS**

\$75

Thursday, July 13 6:30-9:30 p.m. or

Tuesday, August 8 6:30-9:30 p.m. or

Saturday, September 9 10:00 a.m.-1:00 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.

#### **CHICKEN FUNDAMENTALS**

\$75

Tuesday, August 1 6:30-9:30 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.

#### **SUMMER HORS D'OEUVRES**

\$75

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

Thursday, August 17 6:30-9:30 p.m.

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 Crudités 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.

#### **SUBSTANTIAL SALADS**

\$75

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

Saturday, July 29 2:00-5:00 p.m.

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, July 8 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.

#### **JAPANESE HANDROLL TECHNIQUE**

\$85

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

Chef Jet Tila 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.

#### **VEGETARIAN GRILL**

\$75

Wednesday, August 16 6:30-9:30

Both carnivores and vegetarians love the aroma and taste of barbecued foods and our summer produce is so exceptional that we developed this class to give some new ideas about grilling. Tonight we will make an array of grilled vegetarian dishes and give suggestions for simple grilled sides. Grilled Eggplant Caviar on Grilled Flatbreads; Chinese Sesame Noodles with Grilled Broccoli and Tofu; Sherry Marinated and Grilled Mushrooms; Grilled Beet and Endive Salad with Maple Balsamic Vinaigrette; Grilled Sweet Potatoes with Chimichuri Sauce; Grilled Summer Vegetable Antipasto with Buffalo Mozzarella and Basil Oil; Tomato Salad with Corn, Roasted Peppers and Smoked Cheese; Tandoori Style Vegetable Kabobs with Cucumber Raita and a Basmati Rice Pilaf; Vegetable Fajitas with Chipotle Sour Cream and Guacamole.

#### **MAKE AHEAD SPREAD**

\$75

Thursday, July 6 6:30-9:30 p.m.

Between the Hollywood Bowl, the beach, movie screenings at Hollywood Forever cemetery, and the mountains all around us, there seem to be endless occasions to pack up a picnic. Tonight, chef May Parich will set you up with an assortment of ideas for foods that can be made ahead and served at room temperature, and we guarantee that they will be at least twice as delicious as anything coming out of Whole Foods. Thai Summer Rolls with Chicken Larb; Caponata Pressed Sandwiches with Mozzarella and Parmesan; Summer Orzo Salad with Roasted Summer Vegetables and Feta; Chickpea Salad with Radishes and Spanish Onions; Quinoa Salad with Grilled Shrimp and Citrus; Picadillo Filled Empanadas; Summer Corn with Tomatoes and Roasted Poblano Chiles.

#### **FRESH THAI CURRY**

\$85

Thursday, August 10 6:30-9:30 p.m.

Each of the seemingly limitless varieties of Thai curries are made with a unique assortment of classic Thai ingredients. Today 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.

#### **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.

JULY						
SUN	MON	TUE	WED	THUR	FRI	SAT
2	3	4	5	6	7	8 10:00 Grilling 2:00 Dim Sum
9:30 Pro Baking 8 2:30 Pro 1-18	10 2:30 Kids Camp 6:30 Pro 1-11	11 10:00 Pro 1-17 2:30 Kids Camp 6:30 Pro 1-18	12 2:30 Kids Camp 6:30 Miami Spice	13 2:30 Kids Camp 6:30 Knife Skills	14 2:30 Kids Camp 7:00 Cakes	15 10:00 Cobblers, etc. 10:00 Tender Greens 2:00 Italian Desserts
16 9:30 Pro Baking 9 2:30 Pro 1-19	17 2:30 Kids Camp 6:30 Pro 1-12	18 10:00 Pro 1-18 2:30 Kids Camp 6:30 Pro 1-19	19 2:30 Kids Camp 6:30 Basics	20 2:30 Kids Camp 6:30 Cuba	21 2:30 Kids Camp	22 10:00 Basics 2:00 Summer Comfort
23 9:30 Pro Baking 10 2:30 Pro 1-20	24 2:30 Teen Camp 6:30 Pro 1-13	25 10:00 Pro 1-19 2:30 Teen Camp 6:30 Pro 1-20	26 2:30 Teen Camp 6:30 Basics	27 2:30 Teen Camp 6:30 Wok	28 2:30 Teen Camp	29 10:00 Basics 2:00 Summer Salads
30 10:30 Culinary Skills	31 2:30 Teen Camp 6:30 Pro 1-14					

AUGUST						
SUN	MON	TUE	WED	THUR	FRI	SAT
		1 10:00 Pro 1-20 2:30 Teen Camp 6:30 Chicken	2 2:30 Teen Camp 6:30 Basics	3 2:30 Teen Camp 6:30 Pizza	4 2:30 Teen Camp	5 10:00 Basics 2:00 Japanese Handrolls
6 10:30 Culinary Skills 2:30 Pro 1-1	7 6:30 Pro 1-15	8 6:30 Knife Skills	9 6:30 Basics	10 6:30 Fresh Thai Curry	11 6:30 Fresh Thai Curry	12 10:00 Basics 2:00 Pies
13 10:30 Culinary Skills 2:30 Pro 1-2	14 6:30 Pro 1-16	15 6:30 Grilling	16 6:30 Vegetarian Grill	17 6:30 Hors d'Oeuvres	18 7:00 Summer Cool Thai	19 10:00 Grilling
20 10:30 Mexican Street Foods 2:30 Pro 1-3	21 6:30 Pro 1-17	22 6:30 Roasting	23 6:30 Fish	24 6:30 Paris Bistro	25	26
27 2:30 Pro 1-4	28 6:30 Pro 1-18	29	30	31		

SEPTEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
					1	2
3	4	5 6:30 Basics	6 6:30 Tapas	7 6:30 Italy	8 7:00 Trader Vic's	9 10:00 Knife Skills 2:00 Breads and Curries
10 9:30 Pro 2-1 2:30 Pro 1-5	11 6:30 Pro 1-19	12 10:00 Pro 1-1 6:30 Basics	13 10:30 Basics 6:30 Paella	14 10:00 Pro Baking-1 6:30 Italy	15	16 10:00 Wok 2:00 Trattoria
17 9:30 Pro 2-2 2:30 Pro 1-6	18 6:30 Pro 1-20	19 10:00 Pro 1-2 6:30 Basics	20 10:30 Basics 6:30 Cajun Creole 6:30 Cheese Seminar	21 10:00 Pro Baking-2 6:30 Italy	22	23 10:00 Indian Fruits and Vegetables 2:00 Grilling
24 9:30 Pro 2-3 2:30 Pro 1-7	25 6:30 Pro Baking-1	26 10:00 Pro 1-3 6:30 Basics 6:30 Cheese Seminar	27 10:30 Basics 6:30 Fish	28 10:00 Pro Baking-3 6:30 Italy	29	30 10:00 Simple Sauces 2:00 Roasting

### CHEESE SEMINAR

\$50

Wednesday, Sept. 20 6:30-8:00 p.m. or  
 Tuesday, Sept. 26 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.

### 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.



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