



CLASS SCHEDULE July  
August  
September  
2007

THE  
NEW SCHOOL  
OF **COOKING**  
**SUMMER**

## **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 feature part time professional cooking and baking programs 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 with a focus on seasonality and 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 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 1, Pro 11, 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 nine years and teaches our professional program as well as many recreational classes.

Chef Cindy Mushet graduated from Tante Marie's Cooking School in San Francisco in 1988. She apprenticed at Chez Panisse, was the pastry chef at Oliveto Restaurant and Cafe in Oakland and has been a pastry chef and menu consultant for restaurants and bakeries in Northern and Southern California since 1992. Mushet has taught cooking and baking for fifteen years. She published the critically acclaimed *Desserts: Mediterranean Flavors, California Style*, and contributed to the most recent edition of the *Joy of Cooking*. She is currently writing the Sur la Table baking book.

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	Erik Oberholtzer	
	Begins Monday, June 11	6:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Begins Tuesday, September 11	10:00 a.m.
SESSION 3	May Parich	
	Begins Tuesday, September 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, 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, Sept. 9, 16, 23, 30, Oct. 7, 14, 21, 28, Nov. 4, 11 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. Chef Carol Cotner Thompson instructs. **\$1400**

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. 20, 27, Oct. 4, 11, 18, 25, Nov. 1, 8, 15, 29 10:00a.m.–2:00p.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 making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Chef Carol Cotner Thompson instructs. 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

## PRO BAKING II

Sundays, September 9, 16, 20, 27, October 7, 15 2:30–6:30p.m.  
Pro Baking Prerequisite. In Pro Baking II, students develop the skills they have learned in Pro Baking I to incorporate advanced baking and pastry techniques. Chef Cindy Mushet instructs. **\$900**

CLASS 1 Croissants and Danish

CLASS 2 Sugar and Candy

CLASS 3 Gelatin, Mousse, Pudding and Tuiles

CLASS 4 Sponge Cakes: Separated Egg and Genoise, Petit Fours, Marzipan

CLASS 5 Poured and Rolled Fondant

CLASS 6 Chocolate Techniques: Tempering, Modeling, Truffles

## RECREATIONAL 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

\$325

Thursdays, July 12, 19, 26, August 2 6:30-9:30 p.m. or  
Wednesdays, Sept. 19, 26, Oct. 3, 10 10:30 a.m.-1:30 p.m. or  
Saturdays, Sept. 29, Oct. 6, 13, 20 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; Summer Fruit Shortcakes.

### BASIC VEGETARIAN COOKING

\$325

Wednesdays, Sept. 19, 26, Oct. 3, 10 6:30-9:30 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 Summer Vegetable Salad with Pistou Vinaigrette; Seasonal Thai Curry; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Corn Chowder with New Potatoes and Golden Peppers; Roasted Beet and Mache Salad with Chevre; Summer Squash Gratin; Vegetable Lasagne; Grilled Vegetables with Seasonal Orzo; Mujadarrah with Minted Yogurt Sauce; Vegetable Fried Rice with Tofu; Cheese and Vegetable Enchiladas with Pepita Mole Sauce; Risotto with Roasted Corn and Fresh Herbs; Veracruz Style Greens and Beans  
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

### WORLD REGIONAL SERIES: ITALY

\$375

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

The regional series are designed for 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; Bisteccche 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**.

### 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 Amaretti Crisp Topping; Sweet Cherry Galette; Maple Syrup Pie; Coconut Cream Pie; Peach Pie.

### VEGETARIAN GRILL

\$85

Saturday, July 14 10:00 a.m.-1:00 p.m.

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

### ROASTING

\$85

Saturday, July 21 2:00-5:00 p.m. or

Saturday, Sept. 8 10:00 a.m.-1:00 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 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.

### AN INTRODUCTION TO WINE

\$110

Thursday, August 9 6:30-9:00 p.m. or

Wednesday, August 22 6:30-9:00 p.m.

This summer we are offering our first in a series of wine classes with Cheese Store of Beverly Hills' sommelier Erik Kelley. Tonight, we will serve a dinner of summer vegetable lasagne and seasonal sides, followed by a comprehensive wine tasting. Eric will present a flight of eight wines from sparkling through deepest red and explain the characteristics of familiar varietals. Students will learn how to evaluate wine and what to look for when choosing wine. The wines we taste tonight will also be available for purchase through the Cheese Store of Beverly Hills.

### AN INTRODUCTION TO WINE AND FOOD PAIRING

\$125

Thursday, September 20 6:30-9:00 p.m.

Tonight we are joined again by sommelier Eric Kelley who will instruct participants in the basics of food and wine pairing. Students will learn how to evaluate the critical flavor components for matching foods with appropriate wines. Most importantly, Eric will help students identify what foods and wines do not work together, comparing regional wine pairing and flavor profile pairing. We will serve these dishes, designed to support the instruction: Assorted Cheeses; Gazpacho with Mixed Peppers; Smoked Trout and Spinach Salad; Seared Yellowtail with a Sesame Soy Sauce; Red Wine Braised Short Ribs; Summer Squash Gratin; Chocolate Brownie Tart. The wines we taste tonight will also be available for purchase through the Cheese Store of Beverly Hills. This is not a beginner class—participants must have taken a beginning wine class in order to register.

### SUMMER COMFORT FOOD

\$75

Saturday, July 14 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 classic Basil Pesto; Stuffed Pattypan Squash; Red Wine Marinated Flank Steak with Roasted Vegetables.

### ESSENTIAL KNIFE SKILLS

\$75

Wednesday, July 11 6:30-9:00 p.m. or

Wednesday, August 15 6:30-9:00 p.m.

Saturday, September 15 2:00-4:30 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.

**MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING** \$90

Wednesday, June 6 10:30 a.m.-1:30 p.m. or  
 Wednesday, July 18 6:30-9:30 p.m. or  
 Saturday, July 28 2:00-5:00 p.m. or  
 Saturday, August 25 10:00 a.m.-1:00 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.

**PAELLA** \$90

Thursday, September 6 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 and prepare a red sangria and a white sangria. Paella from the Sea; Roasted Vegetable Paella; Chicken and Chorizo Paella; Paella with Seafood and Meats.

**SUBSTANTIAL SALADS** \$85

Saturday, August 4 10:00-1:00 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.

**THE FOODS AND FLAVORS OF THE YUCATAN** \$85

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

The Yucatan peninsula features beautiful beaches, glorious Mayan ruins and jungle and mangrove landscapes which provide unique food supplies. Yucatecan cooking reflects a merging of ancient native traditions with Caribbean and traditional Mexican flavors. In this class, we'll present some of the best examples of this regional fare. Pumpkin Seed Dip with Crudités and Corn Chips; Sopa de Lima; Shrimp Tacos with Lime and Vegetables; Snapper alla Veracruzana; Yucatecan Tamales with Greens, Pumpkin Seeds and Egg; Plantain Turnovers; Yucatecan Grilled Pork with Onions.

**SUMMER VEGETABLE HARVEST, INDIAN STYLE** \$85

Saturday, August 11 10:00 a.m.-1:00 p.m.

Vegetarian class. Thank goodness for summer produce! The bounty seems endless, but sometimes we need new ideas for preparing the tomatoes, squashes, corn, peppers and other vegetables that come from California's farms. Today, chef Neelam Batra introduces exquisite preparations for our favorite summer vegetables. Shaved Cucumber and Radish Salad with Ginger-Lime Dressing; Spicy Flame-Roasted Corn on the Cob; Roasted Eggplant Sandwiches with Cilantro-Mint Chutney; Crispy Okra with Chaat Masala; Assorted Baby Squash with Sautéed Pear Tomatoes; Serrano Spiked Bell Peppers and Potatoes with Garam Masala; Pan-Smoked Mixed Vegetables with Mango Herb Sauce; Tomato Basmati Pullao with Scallions and Cilantro.

**TRATTORIA** \$85

Wednesday, September 12 6:30-9:30 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.

**THE ESSENTIALS OF THAI COOKING: HOT, SOUR, SALTY, SWEET** \$85

Tuesday, August 21 6:30-9:30 p.m.

Classic Thai cooking always balances the four fundamental flavors of hot, sour, salty and sweet, with the occasional addition of bitter. Today, Jet will introduce students to the components that create this balance: chiles, kaffir lime leaves, lemongrass, galanga, fish sauce and tamarind paste used in combination with coconut milk and lime juice. Students will prepare the following dishes with a new understanding of the principles of Thai cooking: Green Papaya Salad and Thai Barbecued Chicken; Pad Thai; Tom Kha Gai; Pad See You; Yellow Curry with Chicken and Potatoes; Beef with Spicy Basil; Jasmine Rice.

**SIMPLE CONTEMPORARY SAUCES** \$85

Thursday, August 23 6:30-9:30 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.

**GARDEN COOKING AT TENDER GREENS** \$100

Sunday, July 29 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. Tender Greens works in partnership with Scarborough Farms so they can bring the farm to the table only hours after harvest. Erik

will discuss selection and storage of farmer's market produce and show simple preparations that showcase its flavors. After the demonstration, he will teach students how to prepare this gorgeous summer menu: Heirloom Tomato Gazpacho; Crudo of Summer Squashes, Spot Prawns, Zucchini Blossoms, Verjus; Braised Rabbit, Shelling Beans and Baby Swiss Chard; Grilled Lamb Loin with Eggplant Caponata and Grilled Traverso.

**FISH BASICS** \$85

Wednesday, July 25 6:30-9:30 p.m. or  
 Thursday, August 16 6:30-9:30 p.m. or  
 Thursday, 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 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 STREET FOODS OF MEXICO** \$85

Tuesday, August 28 6:30-9:30 p.m.

Festive and casual, 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.

**AL FRESCO ENTERTAINING WITH SOUTHEAST ASIAN FLAVORS** \$85

Tuesday, August 14 6:30-9:30 p.m.

The key to enjoying your own al fresco party is to make at least half the dishes ahead of time. Cookbook author Neelam Batra will guide students through planning and preparation of an easy and exotic menu that can be mixed and matched with other summer favorites or served as one gorgeous buffet. Fried Lotus and Yucca Roots with Chaat Masala; Napa Cabbage Salad with Miso-Sesame Vinaigrette; Chicken Corn Soup with Marinated Serrano Chiles; Grilled Vegetable Skewers served with Fresh Plum Sauce; Homemade Thai Curry with Tofu and Vegetables; Sesame and Ginger Marinated Grilled Chicken Kebabs; Sautéed Sea Bass with Soy Sauce and Garam Masala; Egg-Fried Basmati Rice with Seasonal Greens.

**SUMMER IN TUSCANY** \$90

Wednesday, September 5 6:30-9:30 p.m. or  
 Saturday, September 22 10:00 a.m.-1:00 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. 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.

**CHICKEN FUNDAMENTALS** \$85

Saturday, July 28 10:00 a.m.-1:00 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.

**CHICKEN FUNDAMENTALS WITH INDIAN FLAVORS** \$85

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

Today, we introduce the same cooking techniques as in our classic Chicken Fundamentals class, but offer an Indian twist on America's favorite staple. Join Neelam to make Grilled Chicken Salad with Lemon-Ginger Dressing; Wok-Fried Chicken Pakoras with Cilantro Jalapeno Chutney; Yogurt and Spice Marinated Oven Roasted Tandoori Style Chicken; Vinegar Braised Salt and Pepper Chicken Thighs; Chicken Curry with Mustard Seeds and Coconut Milk; Simple Chicken Pullao with Fresh Mint Raita.

**SUMMER THAI RECIPES FROM A COOL KITCHEN** \$85

Wednesday, August 1 6:30-9:30 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: Thai Papaya Salad; Chicken Curry Paratha Bites; Grilled Salmon with Apple Yum Dressing; Mango Salad with Prawns; Thai Iced Tea.

**CHEESE SEMINAR** \$50

Thursday, July 12 6:30-8:00 p.m. or  
 Tuesday, September 25 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 techniques 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.

**JAPANESE HANDROLL TECHNIQUE**

\$90

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.

**PIZZA WORKSHOP**

\$75

Saturday, July 21 10:00 a.m.-1:00 p.m. or

Saturday, September 15 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 Summer Squash; Spinach and Ricotta Calzone; Thin Crust Pizza with Red Pepper Pesto and Chevre.

**SUMMER IN PROVENCE**

\$85

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

**REVISITING THE WOK**

\$90

Wednesday, August 8 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.

**CONTEMPORARY BRUNCH DISHES**

\$75

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

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; Zucchini Frittata with Basil and Ricotta; Parmesan Chive Scones; Smoked Trout Hash; Blueberry Coffee Cake; Seasonal Cobbler; Pineapple Agua Frescas.

**SUMMER PIES**

\$85

Sunday, August 5 10:00 a.m.-1:00 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; Key Lime Pie.

**INTRODUCTION TO CAKE DECORATING**

\$100

Sunday, August 12 10:00 a.m.-1:30 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.

**THE FLAVORS OF CUBA**

\$90

Thursday, September 13 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.

**KIDS AND TEEN COOKING CAMPS WERE LISTED IN OUR SPRING CATALOGUE WHICH CAN BE ACCESSED THROUGH THE "ARCHIVED CATALOGUE" LINK ON OUR WEBSITE, [HTTP://NEWSCHOOLOFCOOKING.COM](http://newschoolofcooking.com). MOST CAMPS ARE FULL BUT THERE MAY BE A SPOT OR TWO AVAILABLE IF YOU CALL BEFORE MEMORIAL DAY.**

JULY						
SUN	MON	TUE	WED	THUR	FRI	SAT
9:30 Pro Baking-7 2:30 Pro 1-16	2 6:30 Pro 1-4	3 6:30 Pro 1-14	4	5	6	7
8	9 2:30 Teen Camp 6:30 Pro 1-5	10 10:00 Pro 1-20 2:30 Teen Camp 6:30 Pro 1-15	11 2:30 Teen Camp 6:30 Knife Skills	12 2:30 Teen Camp 6:30 Basics 6:30 Cheese Seminar	13 2:30 Teen Camp	14 10:00 Vegetarian Grill 2:00 Summer Comfort
15 9:30 Pro Baking-8 2:30 Pro 1-17	16 2:30 Teen Camp 6:30 Pro 1-6	17 2:30 Teen Camp 6:30 Pro 1-16	18 2:30 Teen Camp 6:30 Grilling	19 2:30 Teen Camp 6:30 Basics	20 2:30 Teen Camp	21 10:00 Pizza 2:00 Roasting
22 9:30 Pro Baking-9 2:30 Pro 1-18	23 6:30 Pro 1-7	24 6:30 Pro 1-17	25 6:30 Fish	26 6:30 Basics	27	28 10:00 Chicken 2:00 Grilling
29 9:30 Pro Baking-10 10:00 Tender Greens 2:30 Pro 1-19	30 2:30 Teen Camp 6:30 Pro 1-8	31 2:30 Teen Camp 6:30 Pro 1-18				30

AUGUST						
SUN	MON	TUE	WED	THUR	FRI	SAT
			1 2:30 Teen Camp 6:30 Summer Thai	2 2:30 Teen Camp 6:30 Basics	3 2:30 Teen Camp	4 10:00 Substantial Salads
5 10:00 Pie 2:30 Pro 1-20	6 6:30 Pro 1-9	7 6:30 Pro 1-19/20	8 6:30 Wok	9 6:30 Wine	10 2:30 Teen Camp	11 10:00 Indian Vegetables
12 10:00 Cake Decorating	13 6:30 Pro 1-10	14 6:30 Al Fresco	15 6:30 Knife Skills	16 6:30 Fish	17	18
19 6:30 Pro 1-11	20 6:30 Pro 1-11	21 6:30 Essential Thai	22 6:30 Wine	23 6:30 Sauces	24	25 10:00 Grilling
26 6:30 Pro 1-12	27	28 6:30 St. Foods of Mexico	29	30	31	

SEPTEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
2	3	4	5	6	7	8 10:00 Roasting 2:00 Indian Chicken
9 9:30 Pro 2-1 2:30 Pro Baking 2-1	10 6:30 Pro 1-13	11 10:00 Pro 1-1 6:30 Pro 1-1	12 6:30 Trattoria	13 6:30 Cuba	14	15 10:00 Pizza 2:00 Knife Skills
16 9:30 Pro 2-2 2:30 Pro Baking 2-2	17 6:30 Pro 1-14	18 10:00 Pro 1-2 6:30 Pro 1-2	19 10:30 Basics 6:30 Basic Vegetarian	20 10:00 Pro Baking 1 6:30 Wine and Food	21	22 10:00 Summer in Tuscany YOM KIPPUR
23 9:30 Pro 2-3 2:30 Pro Baking 2-3	24 6:30 Pro 1-15	25 10:00 Pro 1-3 6:30 Pro 1-3 6:30 Cheese Seminar	26 10:30 Basics 6:30 Basic Vegetarian	27 10:00 Pro Baking-2 6:30 Fish	28	29 10:00 Basics 2:00 Yucatan
30 9:30 Pro 2-4 2:30 Pro Baking 2-4						

## 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 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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