



CLASS SCHEDULE  
January  
February  
March  
2008

THE  
NEW SCHOOL  
OF **COOKING**  
**WINTER**

## **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 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 Thompspon 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 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.

Chef Laura Weinman graduated from the California Culinary Academy in 1986. Weinman developed and taught the two-year professional cooking program at UCLA Extension and has six years of teaching experience. She has extensive restaurant experience and worked for seven years as a corporate chef and private chef for celebrity clients. She has also cooked with local catering firms and has catered privately for the last six years. Weinman has twenty four years of pastry, cooking, nutritional and specialty foods experience.

## **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.

## **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.

Cooking classes make an excellent gift. 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 **310 842 9702** for office hours. **Please be sure to review our cancellation policy on page 13.**

## 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	May Parich	
	Begins Wednesday, January 9	6:30-10:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Begins Tuesday, February 19	10:00 a.m.-2:00 p.m.
SESSION 4	Laura Weinman	
	Begins Sunday, April 6	2:30-6:30 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, Feb. 24, March 2, 9, 16, 30, April 6, 13, 27, May 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, January 10, 17, 24, 31, February 7, 14, 21, 28, March 6, 13 10:00 a.m.-2:00 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 making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Students can miss two classes and receive their diploma. **\$1300**

SESSION 1	Carol Cotner Thompson	
	Begins Thursday, January 10	10:00 a.m.-2:00 p.m.
SESSION 2	May Parich	
	Begins Tuesday, March 18	6:30-10:30 p.m.

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 and Croissants

CLASS 10 Complete Puff Pastry and Croissants

## PRO BAKING II

Thursdays, April 3, 10, 17, 24, May 1, 8 10:00 a.m.-2:00 p.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 Carol Cotner Thompson instructs. **\$900**

CLASS 1 Baguettes and Sourdough

CLASS 2 Danish

CLASS 3 Rolled Butter Dough, Linzer Torte, Royal Icing

CLASS 4 Butter Cakes, Fondant, Petit Fours

CLASS 5 Sponge Genoise, Gelatin, Mousse

CLASS 6 Candy: Soft Caramel, English Toffee, Truffles

## SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 13. All classes are hands-on. To register for any class, call **310-842-9702**.

### BASIC COOKING

\$325

Saturdays, Jan. 12, 19, 26, Feb. 2 10:00 a.m.-1:00 p.m. or  
Thursdays, January 17, 24, 31, March 7 6:30-9:30 p.m. or  
Saturdays, February 16, 23, March 1, 8 10:00 a.m.-1:00 p.m. or  
Tuesdays, February 19, 26, March 4, 11 6:30-9:30 p.m. or  
Wednesdays, April 2, 9, 16, 23 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; Grilled Albacore with Thyme Butter and Grilled Vegetables; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Real Macaroni and Cheese; Chocolate Decadence Cake; Fresh Fruit Crisp; Fresh Ginger Cake.

### BASIC VEGETARIAN COOKING

\$325

Saturdays, March 1, 8, 17, 24 2:00-5:00 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 Seasonal Thai Curry; White Bean Soup with Pasta and Rosemary Oil; Orchiette with Rapini and Chick Peas; Mujadarrah with Minted Yogurt Sauce; Green Barley and Kale Gratin; Grilled Vegetables with Winter Cous Cous; Winter Vegetable Lasagne; Grilled Pizza with Ricotta and Winter Greens; Vegetable Fried Rice with Tofu; Squash and Chard Enchiladas with Pepita Mole Sauce; Dandelion Lentil Soup.

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

## INDIVIDUAL CLASSES

All classes are hands-on. Please review our policies on page 13. To register for any class, call **310-842-9702**.

### YEAST BREADS

\$85

Saturday, February 2 2:00-6:00 p.m. or  
Thursday, March 27 10:00 a.m.-2:00 p.m.

Making homemade breads can be one of the single most satisfying creative endeavors. There is something very appealing and relaxing about kneading dough and then baking, smelling and enjoying the final product. This four hour class introduces breads made from commercial yeasts. While the doughs are proofing, we will also make a variety of flavored butters and spreads to serve with the hot finished product. Italian Rosemary Bread; Classic White Bread; Walnut Bread; Sage Focaccia; Pesto Bread; Sticky Buns.

### THE WINTER GRILL

\$90

Saturday, January 5 10:00 a.m.-1:00 p.m. or  
Thursday, March 6 6:30-9:30 p.m.

In southern California, we are able grill year round, so we have prepared a winter menu to illustrate the simple techniques for grilling vegetables, fish, chicken and meat. As with our summer grilling class, we will introduce a variety of rubs, marinades and sauces as well as appropriate side dishes. Grilled Rack of Lamb with Parsley, Mint and Walnut Sauté; Grilled Prosciutto Wrapped Whole Trout with Winter Orzo; Chipotle-Orange Grilled Chicken with Green Rice and an Arugula Lime Salad; Rosemary and Fennel Rubbed Pork Tenderloin with Grilled Fennel and Radicchio; Kentucky Bourbon Grilled Flank Steak with Polenta; Grilled Mushroom Salad with Frisée and Hazelnuts; Thai Style Fish Satay with Cucumber Salad; Argentinean Grilled Steak with Chimichuri Sauce.

### CARAMEL KNOWLEDGE

\$90

Saturday, February 9 2:00-5:00 p.m.  
Many pastry chefs claim caramel as their favorite flavor...and with good reason. It's sultry, bittersweet flavor is a perfect match for everything from chocolate to fresh fruit. If you've been intimidated by caramel, chef Cindy Mushet will show you just how fast and easy it is to master the art of burnt sugar. Caramel and Sour Cherry Upside Down Cake;

Caramel Pots de Crème; Chocolate Hazelnut Tart with Frangelico Cream; Poached Pears with Spiced Caramel Sauce; Yellow Butter Cake with Caramel Butterscotch Buttercream Frosting; Chocolate Caramel Pecan Souffle Cake; Sticky Toffee Pudding.

### ROASTING

\$85

Thursday, December 6 10:30-1:30 p.m. or  
Saturday, January 26 2:00-5:00 p.m. or  
Saturday, February 16 2:00-5:00 p.m. or  
Wednesday, March 26 10:30 a.m.-1:30 p.m.

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

### HOLIDAY COOKIES

\$85

Thursday, December 13 10:30 a.m.-1:30 p.m. or  
Saturday, December 15 10:00 a.m.-1:00 p.m.

It's time once again to prepare some of our favorite holiday cookies, for giving and for enjoying throughout the season. We will make a huge assortment, and students can take samples of each kind home. Crystallized Gingersnaps; Classic Sugar Cookies and Gingerbread for Decorating; Florentines; Raspberry Thumbprints; Coconut Macaroons; Pecan Sandies; Chocolate Crackles; Miami Beach Peanut Flats; Rugelach; Chinese Almond Cookies; Toffee Triangles; Chocolate Chip and Almond Biscotti.

### SINGAPORE

\$85

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

Eating in Singapore has been the national pastime for centuries. This may be because Singaporean cuisine so perfectly showcases the multi-cultural population of this tiny country. In Singapore, Chinese, Malay-Indonesian and Indian traditions have fused to make one of the most remarkable cuisines in Asia. Today, chef May Parich will introduce classic Singaporean dishes which represent all the country's cultures. Singaporean Vegetable Samosas; Gado Gado (Mixed Vegetables with Peanut Sauce and Shrimp Chips); Braised Chicken Thighs Nonya Style; Chili Crab; Mee Goreng (Indian Style Fried Noodles); Shrimp Laksa.

### QUICK SOUPS AND QUICK BREADS

\$85

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

A meal of a simple soup and a quick bread is a satisfying and easy option throughout the year. Today, May will discuss stock preparation, soup types and the straightforward techniques for making perfect quick breads. Each team of two students will make a soup and a bread. Black Bean Soup with Roasted Tomatillos and Skillet Cornbread; Carrot, Fennel and Orange Soup with Ginger Pumpkin Muffins; Tortilla Soup with Homemade Tortillas; Wild Mushroom Barley Soup with Classic Popovers; Winter Minestrone with Parmesan Scones.

**BAKING WITH CHOCOLATE**

\$90

Saturday, February 9 10:00 a.m.-1:00 p.m.

Well, it's that time of year again, when chocolate swirls all around us and we become officially hooked on the stuff. In celebration of Valentine's Day, Chef Cindy Mushet joins us again to guide students through preparation of some of her favorite chocolate desserts, including: Chocolate Crackle Cake; Individual Molten Center Cakes; Bittersweet Chocolate Soufflé; Black Bottom Cupcakes; Warm Mocha Tarts; White Chocolate Cheesecake (Godiva recipes); Chocolate Silk Pie; Brown Sugar Chocolate Cake with Milk Chocolate Buttercream.

**WINTER HORS D'OEUVRES**

\$85

Thursday, January 10 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. Artichoke Leaves with Roasted Shrimp and Fennel; Fontina Arancini with Gremolata; Lamb Skewers with Almond-Mint Pesto; Crostini of Ricotta and Grilled Fennel; Roasted Baby Potatoes with Aioli; Mint and Sausage Stuffed Mushrooms; Crudite with Fresh Herb Dip and Crab Dip; Mixed Nuts with Rosemary and Shallots; Egyptian Cheese Turnovers.

**HOSTESS CAKES, RE-IMAGINED**

\$85

Saturday, January 19 2:00-5:00 p.m.

While Hostess cakes were always mainstream, there was once a time when they were made without the addition of high fructose corn syrup, partially hydrogenated soybean oil, beef fat, lard, MSG, cellulose gum and polysorbate 60, just a few of the twenty or more ingredients that are present in the current manifestations. In today's class, we'll recreate Ho Hos, Twinkies, Cupcakes and Snoballs using only high quality, natural ingredients. Chef Cindy Mushet will teach students how to prepare these festive treats and students can take an assortment home.

**ESSENTIAL KNIFE SKILLS**

\$75

Saturday, January 12 2:00-4:30 p.m. or  
 Friday, January 25 7:00-9:30 or  
 Thursday, February 21 6:30-9:00 p.m. or  
 Saturday, March 22 10:00 a.m.-12:30 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.

**INTRODUCTION TO CAKE DECORATING**

\$110

Saturday, March 29 2:00-6:00 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.

**FISH BASICS**

\$85

Friday, February 8 7:00-10:00 p.m. or  
 Thursday, March 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.

**WINTER IN TUSCANY**

\$90

Saturday, February 23 2:00-5:00 p.m. or  
 Thursday, March 13 6:30-9:30 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods which utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Cauliflower, Renaissance Style; White Bean Salad with Fresh Sage and Thyme; Farro with Winter Squash and Cavallo Nero; Bistecche alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Arugula, Pine Nut and Parmesan Salad; Tiramisu.

**BOUCHE DE NOEL**

\$100

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

Pastry Chef Cindy Mushet joins us again to guide students through production of a perfect French Christmas yule log cake. Each team of two students will make a beautiful Bouche de Noel, complete with meringue mushrooms, hazelnut buttercream, ganache glaze and pistachio moss. Bring your cameras, because while you will be able to take cake home, you'll be sharing one half with your teammate.

**A TAMALES PARTY**

\$85

Friday, February 29 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.

**CHICKEN FUNDAMENTALS**

\$85

Thursday, March 20 10:30 a.m.-1:30 p.m. or  
 Saturday, March 29 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; Poached Chicken with a Watercress Tarragon Sauce served with Winter Vegetables.

**CHEESE SEMINAR**

\$50

Wednesday, January 9 6:30-8:00 p.m. or  
 Wednesday, February 13 6:30-8:00 p.m. or  
 Wednesday, March 5 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.

**CANDY**

\$85

Saturday, December 1 10:00 a.m.-1:00 p.m. or  
 Saturday, December 15 2:00-5:00 p.m.

Candy makes the sweetest holiday gift of all. It's easy to make as long as you have a candy thermometer and it is always received with profound gratitude. In today's class, we'll explore the world of cooking sugar and melting chocolate and teach the proper techniques for making this assortment, and students can take a box of candy home: Chewy Butter Caramels; Peanut Brittle; Assorted Lollipops; Peanut Butterballs; Pecan Turtles; Pralines; Homemade Marshmallows; Chocolate Fudge; Assorted Truffles; Caramel Corn; English Toffee.

**REVISITING THE WOK**

\$90

Thursday, February 28 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. Chap Chae (Stir Fried Cellophane Noodles); Pineapple Fried Rice; Tom Kha Gai; Mixed Vegetables with Lemongrass; Hong Kong Style Chicken Chow Mein; Thai Shrimp Cakes with Cucumber Sauce.

**MOROCCO**

\$85

Thursday, February 14 6:30-9:30 p.m. or  
 Saturday, March 15 10:00 a.m.-1:00 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.

**THAI SPICE**

\$85

Thursday, March 20 6:30-9:30 p.m.

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

**COOKING FROM CALIFORNIA'S WINTER GARDEN**

\$90

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

We're so lucky here in California to be blessed with a year-round growing season. Our milder climate brings us greater choice of produce and citrus at its best. Chef Margaret Ferrazzi will show students how to create hearty main dishes using local vegetables and citrus, paired with fish and meats. Duck Breast with Kumquats and Stir Fried Ginger Kolrahbi; Wholegrain Mustard Chicken with Cauliflower and Cheddar Sauce; Grilled Skirt Steak with a Beet and Blood Orange Salad; Winter Greens Stewed with Smoked Turkey, Pecan Rice; Turkey and Wild Mushroom Meatloaf with Scallion Mashed Potatoes; Arugula, Spinach and Chard Tart with Roasted Peppers and Mozzarella; Baked Sea Bass with Baby Turnips and Celery Braised in White Wine and Cream; Salad of Romaine, Jicama, Green Olives and Avocado with a Chile Lime Dressing and Tortilla Crisps.

## POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. 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. 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. 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.

JANUARY						
SUN	MON	TUE	WED	THUR	FRI	SAT
closed	closed	1 closed	2 closed	3 closed	4 closed	5 10:00 Winter Grill 2:00 Quick and Quick
6 9:30 Pro Baking-4 2:30 Pro 1-9	7 6:30 Pro 1-8	8 10:00 Pro 1-15 6:30 Pro 1-15	9 10:00 Pro 1-10 6:30 Pro 1-1 6:30 Cheese Seminar	10 10:00 Pro Baking 1 6:30 Hoirs d'Oeuvres	11	12 10:00 Basics 2:00 Knife Skills
13 9:30 Pro Baking-5 2:30 Pro 1-10	14 6:30 Pro 1-9	15 10:00 Pro 1-16 6:30 Pro 1-16	16 10:00 Pro 1-11 6:30 Pro 1-2	17 10:00 Pro Baking 2 6:30 Basics	18	19 10:00 Basics 2:00 Hostess Cakes
20 9:30 Pro Baking-6 2:30 Pro 1-11	21 Martin Luther King Jr. Birthday	22 10:00 Pro 1-17 6:30 Pro 1-17	23 10:00 Pro 1-12 6:30 Pro 1-3	24 10:00 Pro Baking 3 6:30 Basics	25 7:00 Knife Skills	26 10:00 Basics 2:00 Roasting
27 9:30 Pro Baking-7 2:30 Pro 1-12	28 6:30 Pro 1-10	29 10:00 Pro 1-18 6:30 Pro 1-18	30 10:00 Pro 1-13 6:30 Pro 1-4	31 10:00 Pro Baking 4 6:30 Basics		

FEBRUARY						
SUN	MON	TUE	WED	THUR	FRI	SAT
closed					1 7:00 Winter Market Cooking	2 10:00 Basics 2:00 Yeast Breads
9:30 Pro Baking-8 2:30 Pro 1-13	4 6:30 Pro 1-11	5 10:00 Pro 1-19 6:30 Pro 1-19	6 10:00 Pro 1-14 6:30 Pro 1-5	7 10:00 Pro Baking 5 6:30 Basics	8 7:00 Fish	9 10:00 Chocolate Desserts 2:00 Caramel
9:30 Pro Baking-9 2:30 Pro 1-14	11 6:30 Pro 1-12	12 10:00 Pro 1-20 6:30 Pro 1-20	13 10:00 Pro 1-15 6:30 Pro 1-6 6:30 Cheese	14 10:00 Pro Baking 6 6:30 Morrocco	15 10:00 Basics 2:00 Roasting	16 10:00 Basics 2:00 Roasting
9:30 Pro Baking-10 2:30 Pro 1-15	18 6:30 Pro 1-13	19 10:00 Pro 1-1 6:30 Basics	20 10:00 Pro 1-16 6:30 Pro 1-7	21 10:00 Pro Baking 7 6:30 Knife Skills	22 10:00 Basics 2:00 Winter in Tuscany	23 10:00 Basics 2:00 Winter in Tuscany
9:30 Pro 2-1 2:30 Pro 1-16	25 6:30 Pro 1-14	26 10:00 Pro 1-2 6:30 Basics	27 10:00 Pro 1-17 6:30 Pro 1-8	28 10:00 Pro Baking 8 6:30 Wok	29 7:00 Tamales	

MARCH						
SUN	MON	TUE	WED	THUR	FRI	SAT
						1 10:00 Basics 2:00 Basic Vegetarian
9:30 Pro 2-2 2:30 Pro 1-17	3 6:30 Pro 1-15	4 10:00 Pro 1-3 6:30 Basics	5 10:00 Pro 1-18 6:30 Pro 1-9 6:30 Cheese	6 10:00 Pro Baking 9 6:30 Winter Grill	7 10:00 Basics 2:00 Basic Vegetarian	8 10:00 Basics 2:00 Basic Vegetarian
9:30 Pro 2-3 2:30 Pro 1-18	10 6:30 Pro 1-16	11 10:00 Pro 1-4 6:30 Basics	12 10:00 Pro 1-19 6:30 Pro 1-10	13 10:00 Pro Baking 10 6:30 Winter in Tuscany	14 10:00 Morrocco 2:00 Basic Vegetarian	15 10:00 Morrocco 2:00 Basic Vegetarian
9:30 Pro 2-4 2:30 Pro 1-19	17 6:30 Pro 1-17	18 10:00 Pro 1-5 6:30 Pro Baking 1	19 10:00 Pro 1-20 6:30 Pro 1-11	20 10:30 Chicken 6:30 Thai Spice	21 10:00 Knife Skills 2:00 Basic Vegetarian	22 10:00 Knife Skills 2:00 Basic Vegetarian
easter	24 6:30 Pro 1-18	25 10:00 Pro 1-6 6:30 Pro Baking 2	26 10:30 Roasting 6:30 Pro 1-12	27 10:00 Yeast Breads 6:30 Fish	28 10:00 Chicken 2:00 Cake Decorating	29 10:00 Chicken 2:00 Cake Decorating

## 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.

## DIRECTIONS

We are located on the southeast 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 Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.



The New School of Cooking  
8690 Washington Boulevard  
Culver City, CA 90232

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