



CLASS SCHEDULE    October  
November  
December  
2008

THE  
NEW SCHOOL  
OF **COOKING**

**AUTUMN**

## 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 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 Neelam Batra is the author of the award winning *1000 Indian Recipes, The Indian Vegetarian* and *Chilis to Chutneys: American Home Cooking with the Flavors of India*. She has taught cooking for over twenty years and has been a guest and on-air instructor for national television shows in the United States and India.

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. Her newest book, *The Art and Soul of Baking*, will be available this fall.

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.

Chef Jet Tila joined us in the fall of 2000 and has been one of our treasured instructors since then. He has just signed on to be the Executive Chef at the Asian bistro at the Wynn Encore Hotel in Las Vegas. Congratulations, Jet! We will miss you tons.

## 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 14.**

## 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	Carol Cotner Thompson	Tuesdays, Beginning September 9	10:00 a.m.-2:00 p.m.
SESSION 2	Laura Weinman	Sundays, Beginning September 28	2:30-6:30 p.m.
SESSION 3	Carol Cotner Thompson	Wednesdays, Beginning October. 15	10:00 a.m.-2:00 p.m.
SESSION 4	Laura Weinman	Mondays, Beginning December 1	6:30-10:30 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 makes a simple menu, given only the names of the dishes.

### PRO II

Sundays, Beginning September 7

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 from 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 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

## PRO BAKING

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, September 11 10:00 a.m.-2:00 p.m.

SESSION 2 May Parich  
Begins Wednesday, December 3 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

Sundays, November 16, 23, December 7, 14, January 4, 11 9:30 a.m.-1:30 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, Royal Icing, Seasonal Tart with Viennese Butter Dough

CLASS 4 Butter Cakes, Fondant, Petit Fours

CLASS 5 Sponge Genoise, Gelatin, Mousse

CLASS 6 Candy

## SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 12. All classes are hands-on. To register for any class, call **310-842-9702**.

### BASIC COOKING

\$325

Wednesdays, Sept. 10, 17, 24, Oct. 1 10:30 a.m.-1:30 p.m. or

Wednesdays, Oct. 22, 29, Nov. 5, 12 6:30-9:30 p.m. or

Saturdays, Oct. 25, Nov. 1, 8, 15 10:00 a.m.-1:00 p.m. or

Mondays, November 3, 10, 17, 24 6:30-9:30 p.m.

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; 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; Summer Fruit Shortcakes.

### BASIC VEGETARIAN COOKING

\$325

Saturdays, Sept. 27, October 4, 11, 18 10:00 a.m.-1:00 p.m.

This series focuses exclusively on techniques and principles for cooking vegetarian. Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables, as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. The dishes we prepare include Seasonal Thai Curry; White Bean Soup with Pasta and Rosemary Oil; Orecchiette with Chick Peas and Rapini; Mujadarrah with Minted Yogurt Sauce; Sweet Onion Gratin; Grilled Vegetables with Autumn Cous Cous; Autumn Vegetable Lasagne; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Vegetable Fried Rice with Tofu; Vegetable Enchiladas with Pepita Mole Sauce; Dandelion Lentil Soup; Roasted Zucchini Risotto.

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 14. To register for any class, call **310-842-9702**.

### THAI NOODLES

\$90

Saturday, October 4 2:00-5:00 p.m.

Visitors to Thailand will discover a noodle shop or stall on virtually every street in bustling Bangkok and Chiang Mai as well as in the tiny villages. Noodles are eaten with gusto at all times of the day and with myriad variation. Join chef May Parich to learn how to cook this delicious assortment of authentic Thai noodles: Khao Soi Gai (Ching Mai Curried Noodle Soup); Pad Thai; Stir Fried Egg Noodles with Barbecued Pork; Pad See Eew; Rad Nar (Rice Stick Noodles with Thai Soy Sauce); Rice Noodles with Beef and Tamarind; Spicy Stir Fried Coconut Noodles with Chicken and Shrimp.

### ROASTING

\$85

Wednesday, October 8 6:30-9:30 p.m. or

Saturday, November 22 10:00 a.m.-1:00 p.m. or

Friday, December 5 7:00-10:00 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.

### THE WILD BUNCH

\$95

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

Today, the mysterious and delicious world of wild mushrooms will be revealed by Margaret Ferazzi, culinary advisor to the California Mycological Society. Margaret will explain how to look for mushrooms in the wild and in the wilds of the local farmer's markets and teach students proper storage, cleaning and cooking techniques for some of the best examples of these earthy treasures. Recipes subject to availability. Wild Mushroom Barley Soup; Torn Pasta with Porcini, Pancetta, Fava Beans and Basil; Teriyaki Salmon with Oyster and Shimeji Mushrooms; Wild Mushroom and Hazelnut Pate; Green Tea Noodles with Shiitake Mushrooms, Leeks and a Winter Citrus Glaze; Roasted Pork Tenderloin with Black Trumpet Mushrooms and Thyme; Shaved Artichoke Heart Salad with Lemon and Black Truffle Vinaigrette; Chicken with Chanterelles and Saffron Cream Sauce.

### YEAST BREADS

\$85

Thursday, September 25 6:30-10:30 p.m.

Making homemade breads can be one of the 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.

### FRESH VIETNAM

\$90

Thursday, October 23 6:30-9:30 p.m.

The bright, fresh flavors of Vietnamese cooking are the expression of French, Chinese, Thai, Cambodian and Laotian influences combined with local ingredients and regional customs. While we Americans tend to think of Vietnamese food as Pho and Imperial Rolls, Vietnamese cuisine can be much more varied and surprising. Join chef May Parich tonight as she introduces the healthy, remarkable foods of Vietnam. Spring Rolls; Bun (Rice Vermicelli Salad with Fresh Herbs and Peanuts); Spicy Beef Salad with Basil and Lemongrass; Chicken Coconut Curry with Sweet Potatoes and Peas; Pork Filled Crepe Omelets; Caramel Prawns; Wide Noodles Stir-Fried with Tofu and Vegetables.

### ESSENTIAL KNIFE SKILLS

\$75

Wednesday, October 1 6:30-9:00 p.m. or

Saturday, October 25 2:00-4:30 p.m. or

Thursday, December 11 6:30-9:00 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.

### FISH BASICS

\$90

Thursday, October 2 6:30-9:30 p.m. or

Thursday, November 6 6:30-9:30 p.m. or

Thursday, December 18 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.

### LIGURIA: CLASSIC FOODS FROM THE ITALIAN RIVIERA

\$90

Saturday, October 18 2:00-5:00 p.m.

The beautiful strip of Mediterranean coast called Liguria is home to some of the best seafood, wild herbs and olive oil in Italy. These raw materials help inspire a cuisine which features exceptional pesto, focaccia and pasta dishes. With summer produce still going strong, this is a great time to introduce the specialty items and dishes from this marvelous region. Shellfish Crostini; Sea Salt and Ligurian Olive Oil Focaccia; Greens and Herb Ravioli with Walnut Cream Sauce; Pasta with Pesto, Green Beans and Summer Potatoes; Braised Chicken with Black Olives and Rosemary; Roasted Summer Vegetables Stuffed with Mortadella, Parmesan and Marjoram; Butter Lettuce Salad with Figs and Lemon-Walnut Dressing.

**AN INTRODUCTION TO AYURVEDIC COOKING**

\$85

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

Vegetarian Class. Ayurveda is the Indian healing art that is over 5,000 years old and the foundation of the traditional 2,000 year old Chinese medicine system. This ancient style of Eastern medicine asserts that all beings come from nature and must live in balance with nature. By treating the mind and body as a whole, the Ayurvedic system strives toward balance through diet, lifestyle and natural healing. Tonight, Chef Neelam Batra will introduce the basic principles of Ayurveda along with these simple, delicious dishes which will illustrate the Ayurvedic practice and are easy enough to be part of your everyday diets. Yogurt and Chickpea Flour Curry with Vegetable Pakora Dumplings; Potatoes with Fresh Fenugreek Greens; Gingered Cauliflower with Peas; Roasted Eggplant Raita; Soft-Cooked Mung Bean and Basmati Rice Khichadi with Cumin; Spicy Onion-Parantha Breads; Semolina Pudding with Pistachios and Almonds.

**CHICKEN FUNDAMENTALS**

\$85

Saturday, November 8 2:00-5:00 p.m. or

Thursday, December 4 10:30 a.m.-1:30 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.

**THE GREEN LEAVES OF WINTER**

\$90

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

Cool weather greens give us the deeper, more earthy flavors that reflect the season's heartier appetites. Nutrient-rich greens are chock-full of essential vitamins, minerals and antioxidants. Chef Margaret Ferrazzi will show you how to prepare these oft-overlooked vegetables in imaginative ways that will make you want to eat your greens! Grilled Salmon with an Apple Teriyaki Sauce served with Spinach Sesame Sushi; Tri Tip with Grilled Radicchio de Treviso, Balsamic Syrup and Shaved Parmesan and Roasted Garlic Potato Puree; Roasted Golden Beets with Wilted Beet Greens served with Leek and Goat Cheese Soufflés; Old Fashioned Southern Greens with Smoked Turkey and Red Beans; Bitter Green Salad with Roasted Pears, Walnuts and a Shallot Gorgonzola Dressing; Minestrone Invernale; Rainbow Chard Stem Tart with Pine Nuts, Raisins and Fontina.

**CHEESE SEMINAR**

\$50

Thursday, September 11 6:30-8:00 p.m. or

Wednesday, September 24 6:30-8:00 p.m. or

Thursday, October 16 6:30-8:00 p.m. or

Thursday, November 13 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.

**ISSAN COOKING: THE FLAVORS OF NORTHEASTERN THAILAND**

\$90

Wednesday, November 19 6:30-9:30 p.m.

Located next to the Laotian border and flanked by the Mekong River and the Phetchabun mountain range, the region of Issan has developed a distinct cuisine which reflects its relative isolation. It is characterized with spicy chiles, sticky rice and delicious larbs. Tonight, chef May Parich will present the unique and delicious flavors of the region. Som Taam (Green Papaya Salad); Beef Larb; Pla Neung King (Steamed Whole Snapper with Ginger); Shrimp Salad with Lemongrass, Mint and Chile Paste; Bamboo Shoot Curry; Barbecued Chicken, Issan Style; Waterfall Beef Salad; Tangy Cucumber Salad; Steamed Sticky Rice.

**A NIGHT IN GREECE**

\$85

Wednesday, September 10 6:30-9:30 p.m.

Summer is the perfect time to celebrate the delicious foods of this country, since it is so easy to find great peppers, tomatoes, eggplant, olives and many of the other ingredients we share with the Greeks. Take a little trip with us tonight to the land where culinary traditions date back to 350 B.C. and celebrate the tastes of summer! Fresh Eggplant Salad; Taramasalata; Fried Hot Peppers with Yogurt; Black-Eyed Peas Stewed with Wild Greens; Mythopilaou Me Kouskousi (Mussel and Orzo Pilaf); Sea Bass Baked in Parchment; Braised Chicken with Parsley and Egg Lemon Sauce; Mushroom Pie with Onions, Mint and Paprika; Galatoubourekos (Sweet Filo Pastry with Semolina Pudding).

**AUTUMN PIES**

\$90

Thursday, November 20 6:30-9:30 p.m. or

Thursday, December 11 10:30 a.m.-1:30 p.m.

If there is a quintessential pie season, autumn is it. As the days get shorter, and (sometimes) cooler, we find more and more reasons to bake, and with family gathered around throughout the next month, these pies will find a very warm reception. Today, participants will master the art of perfect pie crust making and we will make, sample and take home slices of these fantastic pies: Cardamom Pear Pie with Pistachio Crumb Topping; Pumpkin Meringue Pie; Sweet Potato Pie with Candied Pecan Topping; Cranberry Orange Lattice Pie; Bourbon Pecan Pie; Three Apple Pie.

**TWO INDIAN MENUS TO COOK IN AN HOUR**

\$85

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

Many westerners are daunted by the often time-consuming preparation of spice collecting and grinding intrinsic to Indian cooking. However, Indian food can be as simple to prepare as any everyday meal, and Neelam will present two different Indian meals that can be prepared in less than an hour and can be mixed and matched to produce more than a couple of great dinners. Wild Mushroom Biryani with Yogurt-Cilantro Chutney; Tossed Salad with Spicy Paneer-Cheese; Ginger Spiked Autumn Vegetables; Sautéed Seabass with Tomatoes and Ajwain Seeds; Crispy Smashed New Potatoes with Cumin; Spinach and Basmati Rice Pullao; Yogurt Raita with Cucumber and Mint.

**HOLIDAY SIDES**

\$85

Thursday, November 13 6:30-9:30 p.m.

At least some of these vegetarian side dishes are certain to become part of your holiday tradition for years to come. Plus, several of them can be paired together for an all-vegetarian meal. For the carnivores in the house, Chef May Parich will cook a small turkey and demonstrate proper carving technique and how to make gravy. Butternut Squash Gratin with Onions and Sage; Crispy Acorn Squash Rings; Maple Mashed Sweet Potatoes; Roasted Cauliflower with Italian Salsa Verde; Chestnut Sage Mushroom Stuffing; Arugula Salad with Roasted Squash and Cabrales Cheese; Brussels Sprouts and Pearl Onions in Horseradish Cream; Escarole and Mushroom Dressing; Broccoli Puree with Crème Fraiche.

**WINTER IN PROVENCE**

\$90

Saturday, November 1 2:00-5:00 p.m.

Located in southeastern France on the Mediterranean Sea and adjacent to the Italian border, Provence is one of the most exciting culinary regions in the world. Cooks in Provence look to the sea, the earth, tradition and the seasons for inspiration, and the resulting cuisine is among the most pure and flavorful in the world. Today, chef May Parich will introduce the region as well as these classic and modern Provençal dishes. Tuna Tapenade; Savory Swiss Chard Tart; Monkfish Soup with Garlic Cream; Roast Leg of Lamb on a Bed of Artichokes, Potatoes and Herbs; Braised and Gratinéed Fennel; Pear and Watercress Salad; Chickpea Salad with Nyons Olives; Pear Clafoutis.

**SOUTHEAST ASIAN CURRIES**

\$90

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

Today, chef Neelam Batra will introduce techniques for preparing curries which are unique to several countries in southeast Asia. She will explain the fundamental flavor bases unique to India, Thailand and Malaysia and students will make these exquisite dishes which are flexible enough to prepare as vegetarian or meat-based meals. Indian Tomato-Cream Paneer Cheese Curry; Goan Beef Vindaloo; Spicy Chicken Curry with Black Peppercorns; Malaysian Vegetable Curry; Panang Curry with Tofu, Peas and Chickpeas; Thai Green Curry with Chicken; Steamed Basmati Rice with Turmeric; Steamed Sticky Rice.

**CANDY**

\$85

Saturday, December 13 10:00 a.m.-1:00 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.

**THAI VEGETARIAN COOKING**

\$85

Thursday, September 18 6:30-9:30 p.m.

While Vegetarianism in Thailand is a relatively new phenomenon, Thais have always used an abundance of vegetables in their cooking. Demand for vegetarian Thai food is on the rise all over the world, and chef May Parich has developed this class to showcase meals

which rely on gorgeous produce and classic Thai flavor to deliver exceptional results. Sweet Corn Cakes with Cucumber Dipping Sauce; Fried Tofu Salad; Pineapple Fried Rice; Grilled Spicy Mushrooms with Mint and Long Beans; Red Curry with Mixed Vegetables; Lemongrass Spicy Vegetables; Chiang Mai Curry Noodles.

**FRESH PASTA WORKSHOP**

\$85

Thursday, October 16 6:30-9:30 p.m.

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

**CUPCAKES**

\$85

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

California is coo-koo for cupcakes! Cupcakes are the perfect little treat, and best of all you don't need a fork! There is no end to what you can do with a cupcake—they can be dressed up for a wedding or dressed down for a picnic. Students will bake either chocolate or yellow cakes and we will combine them with assorted fillings, frostings and buttercreams to make these standout treats: Lemon Meringue Cupcakes; Yellow Cupcakes with Caramel Sea Salt Buttercream; German Chocolate Cupcakes; Chocolate Truffle Cupcakes.

**THE FOODS AND FLAVORS OF THE YUCATAN**

\$85

Wednesday, September 24 6:30-9:30 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.

**CHINESE DUMPLINGS**

\$90

Saturday, December 6 10:00 a.m.-1:00 p.m.

China has been perfecting the art of dumpling making since the Sung dynasty. As with so many of the famous foods of China, dumplings are steeped in tradition and symbolism. This afternoon, chef May Parich will introduce students to the lore and techniques for assorted boiled, steamed and pan-fried dumplings and students will work with homemade doughs to create these classic little bites: Sew Mai; Har Gow (Shrimp and Bamboo Shoots); Pork and Chinese Chive Dumplings; Potstickers; Three Mushroom Dumplings; Fish and Ginger Dumplings.

**MOLÉ**

\$85

Wednesday, October 15 6:30-9:30 p.m.

Today, Chef May Parich will introduce students to four of the most famous and best molés of Oaxaca. Participants will work in teams to prepare Mole Negro Oaxaqueno, Mole Verde, Manchamantel and Coloradito. Once the moles are completed, we'll finish them

with the traditional accompaniments—shredded pork, turkey, ribs and enchiladas and discuss the nuances of the styles. Students will also receive a source guide for Mexican ingredients and pre-made mole pastes.

#### **THE WINTER GRILL**

\$90

Saturday, December 20 10:00 a.m.-1:00 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 Saté with Cucumber Salad; Argentinean Grilled Steak with Chimichuri Sauce.

#### **HOLIDAY COOKIES**

\$85

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

Thursday, December 18 10:30 a.m.-1:30 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. Classic Sugar Cookies and Gingerbread for Decorating; Florentines; Raspberry Thumbprints; Pecan Pie Squares; Coconut Macaroons; Lemon Madeleines; Crystallized Gingersnaps; Pecan Sandies; Chocolate Crackles; Rugelach; Toffee Triangles; Rum Meltaways, Cherry Almond Biscotti.

#### **WINTER IN TUSCANY**

\$95

Thursday, December 4 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. Cecina (Chickpea Flatbread); White Bean Salad with Fresh Sage and Thyme; Arugula, Pine Nut and Parmesan Salad; Bistecca alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Tiramisu.

## **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. If you need to cancel a professional class, please give us at least a week's notice. 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. No perfume. 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.

OCTOBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
			1 10:30 Basics 6:30 Knife Skills	2 10:00 Pro Baking-4 6:30 Fish	3	4 10:00 Basic Vegetarian 2:00 Thai Noodles
5 9:30 Pro 2-5 2:30 Pro 1-2	6 6:30 Pro 1-17	7 10:00 Pro 1-4 6:30 Pro 1-8	8 6:30 Roasting	9 Yom Kippur	10	11 10:00 Basic Vegetarian 2:00 Two Indian Menus
12 9:30 Pro 2-6 2:30 Pro 1-3	13 6:30 Pro 1-18	14 10:00 Pro 1-5 6:30 Pro 1-9	15 10:00 Pro 1-1 6:30 Molé	16 10:00 Pro Baking-5 6:30 Pasta 6:30 Cheese Seminar	17	18 10:00 Basic Vegetarian 2:00 Liguria
19 9:30 Pro 2-7 2:30 Pro 1-4	20 6:30 Pro 1-19	21 10:00 Pro 1-6 6:30 Pro 1-10	22 10:00 Pro 1-2 6:30 Basics	23 10:00 Pro Baking-6 6:30 Fresh Vietnam	24	25 10:00 Basics 2:00 Knife Skills
26 9:30 Pro 2-8 2:30 Pro 1-5	27 6:30 Pro 1-20	28 10:00 Pro 1-7 6:30 Pro 1-11	29 10:00 Pro 1-3 6:30 Basics	30 10:00 Pro Baking-7 6:30 Ayurvedic	31	

NOVEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
						1 10:00 Basics 2:00 Provence
2 9:30 Pro 2-9 2:30 Pro 1-6	3 6:30 Basics	4 10:00 Pro 1-8 6:30 Pro 1-12	5 10:00 Pro 1-4 6:30 Basics	6 10:00 Pro Baking-8 6:30 Fish	7	8 10:00 Basics 2:00 Chicken
9 9:30 Pro 2-10 2:30 Pro 1-7	10 6:30 Basics	11 10:00 Pro 1-9 6:30 Pro 1-13	12 10:00 Pro 1-5 6:30 Basics	13 10:00 Pro Baking-9 6:30 Holiday Sides 6:30 Cheese Seminar	14 7:00 Wild Bunch	15 10:00 Basics 2:00 Cupcakes
16 9:30 Pro Baking 2-1 2:30 Pro 1-8	17 6:30 Basics	18 10:00 Pro 1-10 6:30 Pro 1-14	19 10:00 Pro 1-6 6:30 Issan	20 10:00 Pro Baking-10 6:30 Pies	21	22 10:00 Roasting 2:00 Curries
23 9:30 Pro Baking 2-2 2:30 Pro 1-9	24 6:30 Basics	25	26	27 Thanksgiving	28	29

DECEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
	1 6:30 Pro 1-1	2 10:00 Pro 1-11 6:30 Pro 1-15	3 10:00 Pro 1-7 6:30 Pro Baking-1	4 10:00 Chicken 2:00 Winter in Tuscany	5 7:00 Roasting	6 10:00 Chinese Dumplings 2:00 Greens
7 9:30 Pro Baking 2-3 2:30 Pro 1-10	8 6:30 Pro 1-2	9 10:00 Pro 1-12 6:30 Pro 1-16	10 10:00 Pro 1-8 6:30 Pro Baking-2	11 10:00 Pies 6:30 Knife Skills	12	13 10:00 Candy 2:00 Cookies
14 9:30 Pro Baking 2-4 2:30 Pro 1-11	15 6:30 Pro 1-3	16 10:00 Pro 1-13 6:30 Pro 1-17	17 10:00 Pro 1-9 6:30 Pro Baking-3	18 10:00 Cookies 6:30 Fish	19	20 10:00 Winter Grill
21	22 last day to order gift certificates	23 closed	24 closed	25 closed	26 closed	27 closed
28 closed	29 closed	30 closed	31 closed			

## 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.



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