



CLASS SCHEDULE October
November
December
2009

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.

Carol Cotner Thompson has over 27 years professional cooking experience and over 20 years experience in culinary education. A graduate of the both the professional cooking and pastry programs at the California Culinary Academy in 1986, Thompson has since taken on a wide array of professional endeavors which include extensive restaurant consulting and cooking experience, television and print food styling and on-camera chef work, recipe and curriculum development and stints as a personal chef. Her work has been featured in the Los Angeles Times Food Section, the Hollywood Reporter, radio shows "Good Food" and "Weekend America" and on the morning television show, "Good Day L.A." She currently teaches professional cooking and baking programs at the New School of Cooking.

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 ten 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 has been a pastry chef and menu consultant for restaurants and bakeries in Northern and Southern California since 1992. She wrote **Desserts: Mediterranean Flavors, California Style**, and contributed to the latest edition of **The Joy of Cooking**. Her award winning book, **The Art and Soul of Baking** is a critical addition to any collection, and her upcoming book, **Baking Kids Love**, releases this fall. Mushet has taught cooking and baking for sixteen years.

Chef Margaret Ferrazzi is originally from Wales. She has cooked professionally for 25 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 returns this quarter for a two-night visit to the New School. Jet is currently the executive chef at Wazuzu, the critically acclaimed Asian bistro at the Wynn Encore hotel in Las Vegas. Tila trained at the California School of Culinary Arts and the California Sushi Academy. He has taught cooking for nine years

Jessica Hilton is the assistant director of the New School of Cooking. Hilton graduated from our professional cooking and baking programs in 2003 and made such an exceptional contribution to the school that she joined our staff immediately thereafter. In addition to helping with the day to day operations at the school, she is one of the instructors for our kids and teens cooking camps. Hilton is a certified holistic nutritionist and personal chef to several private clients.

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 will all gift certificates so recipients can choose any class they like. Call **310 842 9702** for office

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	Laura Weinman		
	Sundays, Beginning Sept. 13	2:30-6:30 p.m.	
SESSION 2	Carol Cotner Thompson		
	Wednesdays, Beginning Oct. 7	10:00 a.m.-2:00 p.m.	
SESSION 3	May Parich		
	Tuesdays, Beginning Oct. 20	6:30-10:30 p.m.	
SESSION 4	Laura Weinman		
	Mondays, Beginning Nov. 30	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 February 21 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. **\$1400**

SESSION 1 Carol Cotner Thompson
Begins Thursday, September 10 10:00 a.m.-2:00 p.m.

SESSION 2 Carol Cotner Thompson
Begins Sunday, November 22 9:30 a.m.-1:30 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

Thursday November 19, December 3, 10, 17, January 7, 14

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. There are no make up opportunities for Pro Baking II. 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 cancellation and class policies on the last page of this catalogue. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$325

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

Saturdays, Sept. 12, 19, 26, Oct. 3 10:00 a.m.-1:00 p.m.

Thursdays, October 1, 8, 15, 22 6:30-9:30 p.m. or

Saturdays, October 31, Nov. 7, 14, 21 10:00 a.m.-1:00 p.m. or

Mondays, November 2, 9, 16, 23 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; Pineapple Upside Down Cake.

BASIC VEGETARIAN COOKING

\$325

Wednesdays September 9, 16, 23, 30 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 Seasonal Thai Curry; Roasted Beet Salad with Shallot Vinaigrette and Chevre Croutons; Linguine with Asparagus, Lemon and Spring Herbs; Mujadarrah with Minted Yogurt Sauce; Sweet Onion Gratin; Grilled Vegetables with Spring Cous Cous; Spring Vegetable Lasagne; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Vegetable Fried Rice with Tofu; Vegetable Enchiladas with Pepita Mole Sauce; Corn Chowder with New Potatoes, Golden Peppers and Basil; Risotto Verde.

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 cancellation and class policies on the last page of this catalogue. To register for any class, call **310-842-9702**.

ROASTING \$85

Thursday, September 10 6:30-9:30 p.m. or
Saturday, November 14 2:00-5:00 p.m. or
Wednesday, December 16 6:30-9:30 p.m.

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

AROUND THE WORLD IN A BOWL \$90

Saturday, October 31 2:00-5:00 p.m.

Energy saving and easy to cook—what could be more comforting than hands wrapped around a hot and fragrant bowl of food? Every cuisine has nutritious, complete one-pot meals that are easy to serve and easy to eat. Take a spin around the globe with chef Margaret Ferrazzi and discover some of these bowl foods: Indian Spiced Red Lentil Stew with Mint Yogurt Sauce and Crisp Pappadums; New England Clam Chowder; Buckwheat Noodles with Grilled Japanese Mushrooms, Pork and Leeks; Shrimp, Chicken and Andouille Sausage Gumbo; Malaysian Seafood Laksa with Rice Noodles; Turkey Abondigas Soup; Moroccan Vegetable and Lamb Tagine with Preserved Lemons and Saffron.

ESSENTIAL KNIFE SKILLS \$75

Saturday, October 10 2:00-4:30 p.m. or
Thursday, October 29 6:30-9:00 p.m. or
Wednesday, December 9 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.

THE STREET FOODS OF MEXICO \$85

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

Mexico's festive 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 unique outdoor dishes, this is the class for you. Homemade Sopos 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.

YEAST BREADS \$85

Wednesday, October 28 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.

THALI—ESSENTIAL INDIA ON A PLATE \$95

Saturday, October 3 2:00-5:00 p.m.

All over India, restaurants offer these affordable daily menus, making thalis a perfect way to enjoy a complete Indian meal in one tidy package. A typical thali is a large serving plate with compartments or a metal tray with raised edges containing multiple little dishes. Indian menus always keep in mind the essential food groups, so while the specialties of the day vary widely, thalis generally feature dals, paneer cheese, at least one vegetable dish, rice, bread and yogurt raita with an assortment of chutneys and pickles and often a dessert. Today students will prepare a two complete thalis, and everyone can take their thali plate home. Traditional Chicken Curry; Black Urad Dal with Fresh Spinach; Marinated Paneer Cheese with Cilantro; Gingered Cauliflower with Potatoes; Grilled Eggplant Raita; Rice Pullao with Peas and Mushrooms; Spicy Whole Wheat Flatbreads; Cucumber-Red Onion Salad; Green Mint and Apple Chutney; Flame Roasted Papads; Quick Mango Kulfi Ice Cream.

FISH BASICS \$90

Wednesday, October 7 6:30-9:30 p.m. or
Friday, November 6 7:00-10:00 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.

A TASTE OF PERU \$85

Saturday, October 17 10:00 a.m.-1:00 p.m.

Earthy, elemental, yet light: Peruvian cuisine is South America's celebrated sleeper, a mixture of lime-cured ocean ceviche, grilled anticucho appetizers, and high-altitude stews of potato, corn, quinoa, and spicy aji peppers. Join us today to explore some of the classic dishes from the culinary capital of the Americas. Ceviche Mixta with Salsa Criola and Sweet Potatoes; Peruvian Corn with Queso Fresco and Salsa de Aji; Shrimp Chowder; Clams with Quinoa; Arroz con Pollo; Lomo Saltado (Marinated Steak with Vegetables and Fried Potatoes); Butternut Squash and Corn Stew; Alfajores.

AUTUMN PIES

\$90

Wednesday, November 11 6:30-9:30 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 coming months, 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 Pie with Ginger Streusel; Sweet Potato Pie with Candied Pecan Topping; Cranberry Orange Lattice Pie; Bourbon Pecan Pie; Three Apple Pie.

AN INTRODUCTION TO WOK COOKING

\$105

Wednesday, November 4 6:30-9:30 p.m.

Chef Jet Tila is flying in from Las Vegas for two nights just to teach his most popular classes here! In this class, Jet will introduce students to techniques for this cooking with the highly versatile wok. 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. Pad See You; Pineapple Fried Rice; Tom Kha Gai; Pad Prik King; Sichuan Shrimp; Steamed Rockfish with Ginger and Green Onion.

JAPANESE HANDROLL TECHNIQUE

\$95

Thursday, November 5 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. California Roll; Spicy Tuna Handroll; Tuna and Salmon Nigiri; Tempura Roll; Eel Avocado Roll.

CHICKEN FUNDAMENTALS

\$85

Saturday, September 26 2:00-5:00 p.m. or
Thursday, November 19 6:30-9:30 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. 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.

ASIAN APPETIZERS

\$85

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

Winter brings out the entertainer in all of us, so this party season we've designed a class which features finger foods from all over Asia. Whether you choose to incorporate these authentic savory bites into a menu of their own or add them to your existing hors d'oeuvre list, chef May Parich will guide you through purchasing and proper execution of these classics: Chicken Saté with Peanut Dipping Sauce; Potstickers; Barbecued Spareribs; Onigiri Rice Balls with Assorted Fillings; Vietnamese Imperial Rolls with Nuoc Cham Dipping Sauce; Grilled Vegetables with Miso Mirin Sauce; Fresh Thai Spring Rolls.

A FRESH TAKE ON CUPCAKES

\$90

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

California is cookoo 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; Chocolate Cupcakes with Peanut Butter Frosting; Coconut Cupcakes; Chocolate Truffle Cupcakes.

CHEESE SEMINAR

\$50

Wednesday, September 23 6:30-8:00 p.m. or
Wednesday, October 7 6:30-8:00 p.m. or
Thursday, November 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.

HOLIDAY SIDES

\$85

Thursday, November 12 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.

FRESH PASTA WORKSHOP

\$85

Wednesday, October 14 6:30-9:30 p.m. or
Thursday, December 17 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.

INDIAN STREET FOOD WITH NEELAM BATRA

\$85

Saturday, November 21 2:00-5:00 p.m.

This class focuses on Indian "chaat," a unique set of salads and snacks whose Hindi word means "to lick the plate clean." They are extremely varied in style and substance, but all chaats are flavored with a blend of spices made from tangy mango powder, smoky dry-toasted cumin seeds, and black salt. Into this base many other fragrant spices are

added, contributing to the complexity and variety of the flavors. Our introduction includes Flour Chips with Yogurt and Tamarind Chutney; Mixed Vegetable Fritters with Yogurt Chutney; Garbanzo Bean Salad with Tamarind Chutney; Paneer Paratha (Cheese Stuffed Flatbread); Grilled Chicken Salad; Yellow Mung Bean Puffs in Yogurt; Sautéed Potato Chaat with Green Mint Chutney; Indian Style Fruit Salad.

WINTER IN PROVENCE \$90

Wednesday, November 18 6:30-9:30 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; 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.

TAPAS \$85

Tuesday, October 13 6:30-9:30 p.m.
 This class introduces students to an authentic assortment of Spain's little dishes, which are perfect for serving individually as appetizers, first courses, or together for a whole tapa meal. Shrimp and Scallop Empanadas; Spicy Lamb Brochettes; Mushrooms stuffed with Bacon, Onion and Herbs; Pimientos in Vinaigrette; Shrimp in Tomato Sauce with Almonds and Pine Nuts; Spinach and Cheese Croquettes; Mussels in Chervil Sauce; Tortilla a la Espanola; Roasted Potatoes with Aioli; Tiny Meatballs in Saffron Sauce; Green Olive Canapés.

SUGAR AND SPICE \$85

Saturday, December 5 2:00-5:00 p.m.
 This is the time of year that our palate seems to yearn for the scent and taste of the classic seasonal spices—cinnamon, cloves, nutmeg, cardamom and mace. This afternoon, chef Cindy Mushet will introduce the important baking spices and teach students how to prepare these inspired desserts: Spiced Dulce de Leche Éclairs; Ultimate Spicy Gingerbread; Mulled Wine Roasted Pears with Goat Cheese Gratin; Classic American Spice Cake with Cream Cheese Frosting; Pineapple, Kumquat and Candied Ginger Crisp with Coconut Crumble; Buttermilk Nutmeg Doughnuts; Banana Cream Pie with Chocolate and Cinnamon.

PIZZA WORKSHOP \$85

Saturday, October 10 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 Mushrooms; Spinach and Ricotta Calzone; Pizza with Fingerling Potatoes, Rosemary and Taleggio Cheese.

THE GREEN LEAVES OF WINTER \$90

Saturday, November 7 2:00-5:00 p.m.
 Cool weather greens give us the deeper, earthier flavors that reflect the season's heartier dishes. 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.

CANDY \$90

Thursday, December 3 6:30-9:30 p.m.
 Saturday, December 5 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 candy 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.

THE FLAVORS OF CUBA \$90

Thursday, September 24 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.

THE WINTER GRILL \$90

Saturday, October 24 2:00-5:00 p.m. or
 Wednesday, December 2 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 Saté with Cucumber Salad; Argentinean Grilled Steak with Chimichurri Sauce.

FOUNDATIONS OF INDIAN VEGETARIAN COOKING

\$85

Saturday, September 12 2:00-5:00 p.m.

For centuries, Indians have developed vegetarian dishes which balance flavors, textures and proteins in perfect harmony. Today, Chef Neelam Batra will introduce techniques for preparing the produce of summer with the exotic flavors of India. Grilled Corn Rubbed with Chaat Masala and Lime; Summer Eggplant, Okra and Paneer Pakoras with Tamarind Chutney; Herb Chutney Chapati Rolls with Dry-Cooked Bell Peppers; Fresh Spinach and Potato Balls in Tomato Chutney; Simmered Mung Beans with Baby Summer Squashes and Cumin Ginger Topping; Basmati Rice with Mixed Summer Vegetables; Green Mango Chutney.

THE ESSENTIALS OF THAI COOKING: HOT, SOUR, SALTY, SWEET

\$85

Thursday, September 17 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, chef May Parich 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 an 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.

HOLIDAY COOKIES

\$90

Saturday, December 12 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 some of each kind home. Crystallized Gingersnaps; Classic Sugar Cookies and Cardamom-Honey Cutouts for Decorating; Florentines; Raspberry Thumbprints; Pistachio Chocolate Shortbread Wedges; Coconut Macaroons; Lemon Madeleines; Pecan Sandies; Chocolate Crackles; Rugelach; Toffee Triangles; Brown Sugar Spice Cookies; Peppermint Brownies with Chocolate Glazes.

OLIVE OIL, FOOD OF THE GODS

\$100

Friday, December 4 7:00-10:00 p.m.

Ancient, mysterious, spiritual, the olive tree is one of history's most revered plants. The liquid green gold produced by its fruit is the original "anointing" oil of Biblical times and has been used as a salve, food, lubricant and light source for thousands of years. Margaret Ferrazzi will give a guided tasting of this delicious and heart-healthy oil and students will make recipes that highlight the differences in their flavor. Salmon Poached in Late Harvest Olive Oil with Fried Capers & Lemon; Lamb Shoulder Roasted with Greek Oregano, Thyme & Kalamata Olive Oil; Spanish Tortilla- Potato, Egg & Onion cake sautéed in Spanish Olive Oil; Salt-Crusted Branzino with Green Olives, Fruity Olive Oil and Balsamic Reduction; Salad of Jicama, Oranges, Purple Onion, Oregano with California Olive Oil & Sherry Vinaigrette; Goat Cheese with Green & Black Olive Tapenade, Roasted Peppers & Lavosh Chips; Couscous Salad with Saffron, Apricots, Green Beans, Preserved Lemon & Moroccan Olive Oil.

FRESH THAI CURRY

\$85

Saturday, October 24 10:00 a.m.-1:00 p.m.

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

WINTER IN TUSCANY

\$90

Wednesday, October 21 6:30-9:30 p.m. or
Saturday, December 12 2:00-5:00 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods which utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. 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.

FESTIVE WINTER DESSERTS

\$85

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

Because there are virtually endless reasons to entertain this time of year, pastry chef Cindy Mushet has designed a menu of fresh new desserts to showcase the season. Regardless of how formal or relaxed the occasion, these finales are sure to fit the bill. Velvety Chocolate Nutella Tart; Bananas Foster Bread Pudding; Napoleon with Port Braised Pears and Chocolate Sabayon; Gingerbread Shortcakes with Caramelized Apples; Sticky Toffee Pudding with Butterscotch Sauce; Chocolate Soufflé with Cappuccino Sauce; Roasted Pear Strudel with Sour Cherries and Currants.

NOTE:

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 10:00 Pro Baking-4 6:30 Basics	2	3 10:00 Basics 2:00 Thali
4 9:30 Pro 2-4 2:30 Pro 1-3	5 6:30 Pro 1-17	6 10:00 Pro 1-5 6:30 Pro Baking-10	7 10:00 Pro 1-1 6:30 Fish 6:30 Cheese Seminar	8 10:00 Pro Baking-5 6:30 Basics	9	10 10:00 Pizza 2:00 Knife Skills
11 9:30 Pro 2-5 2:30 Pro 1-4	12 6:30 Pro 1-18	13 10:00 Pro 1-6 6:30 Tapas	14 10:00 Pro 1-2 6:30 Fresh Pasta	15 10:00 Pro Baking-6 6:30 Basics	16 7:00 book signing- call for details	17 10:00 Peru 2:00 Cupcakes
18 9:30 Pro 2-6 2:30 Pro 1-5	19 6:30 Pro 1-19	20 10:00 Pro 1-7 6:30 Pro 1-1	21 10:00 Pro 1-3 6:30 Tuscany	22 10:00 Pro Baking-7 6:30 Basics	23	24 10:00 Fresh Thai Curry 2:00 Winter Grill
25 9:30 Pro 2-7 2:30 Pro 1-6	26 6:30 Pro 1-20	27 10:00 Pro 1-8 6:30 Pro 1-2	28 10:00 Pro 1-4 6:30 Yeast Breads	29 10:00 Pro Baking-8 6:30 Knife Skills	30	31 10:00 Basics 2:00 Around the World in a Bowl!

NOVEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
1 9:30 Pro 2-8 2:30 Pro 1-7	2 6:30 Basics	3 10:00 Pro 1-9 6:30 Pro 1-3	4 10:00 Pro 1-5 6:30 Wok	5 10:00 Pro Baking-9 6:30 Cheese Seminar 6:30 Japanese Handrolls	6 7:00 Fish	7 10:00 Basics 2:00 Green Leaves
8 9:30 Pro 2-9 2:30 Pro 1-8	9 6:30 Basics	10 10:00 Pro 1-10 6:30 Pro 1-4	11 10:00 Pro 1-6 6:30 Pies	12 10:00 Pro Baking-10 6:30 Holiday Sides	13	14 10:00 Basics 2:00 Roasting
15 9:30 Pro 2-10 2:30 Pro 1-9	16 6:30 Basics	17 10:00 Pro 1-11 6:30 Pro 1-5	18 10:00 Pro 1-7 6:30 Provence	19 10:00 Pro Baking 2-1 6:30 Chicken	20	21 10:00 Basics 2:00 Indian St. Food
22 9:30 Pro Baking-1 2:30 Pro 1-10	23 6:30 Basics	24	25 closed	26 closed	27 closed	28 closed
29 closed	30 6:30 Pro 1-1					

DECEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
		1 10:00 Pro 1-12 6:30 Pro 1-6	2 10:00 Pro 1-8 6:30 Winter Grill	3 10:00 Pro Baking 2-2 6:30 Candy	4	5 10:00 Candy 2:00 Sugar and Spice
6 9:30 Pro Baking-2 2:30 Pro 1-11	7 6:30 Pro 1-2	8 10:00 Pro 1-13 6:30 Pro 1-7	9 10:00 Pro 1-9 6:30 Knife Skills	10 10:00 Pro Baking 2-3 6:30 Asian Appetizers	11	12 10:00 Cookies 2:00 Tuscanry
13 9:30 Pro Baking-3 2:30 Pro 1-12	14 6:30 Pro 1-3	15 10:00 Pro 1-14 6:30 Pro 1-8	16 10:00 Pro 1-10 6:30 Roasting	17 10:00 Pro Baking 2-4 6:30 Fresh Pasta	18	19 10:00 Festive Winter Desserts
20 9:30 Pro Baking-4 2:30 Pro 1-13	21	22 last day to order gift certificates	23 closed	24 closed	25	26 closed
27 closed	28 closed	29 closed	30 closed	31 closed	1 closed	2 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. And don't forget to review our policies on page 13.

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.

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. Please do not wear perfume to any of our classes. 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.



The New School of Cooking
 8690 Washington Boulevard
 Culver City, CA 90232
310-842-9702
www.newschoolofcooking.com
annesmith@newschoolofcooking.com