



CLASS SCHEDULE April  
May  
June  
2009

THE  
NEW SCHOOL  
OF **COOKING**  
**SPRING**

## 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.

## 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	Laura Weinman	
	Sundays, Beginning March 8	2:30-6:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Wednesdays, Beginning April 1	10:00 a.m.-1:00 p.m.
SESSION 3	May Parich	
	Wednesdays, Beginning April 15	6:30-10:30 p.m.
SESSION 4	Laura Weinman	
	Mondays, Beginning June 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 13 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 Sunday, April 5 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

Sundays, June 28, July 12, 19, 26 August 2, 9 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 cancellation and class policies on page 13. All classes are hands-on. To register for any class, call **310-842-9702**.

### BASIC COOKING

\$325

Thursdays, March 5, 12, 19, 26 6:30-9:30 p.m. or

Saturdays, March 21, 28, April 4, 11 10:00-1:00 p.m. or

Saturday, June 6, 13, 20, 27 10:00-1:00 p.m.

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

Saturdays, April 25, May 2, 9, 16 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; 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

### WORLD REGIONAL SERIES: ITALY

\$385

Thursdays, May 28, June 4, 11, 18

The regional series are designed for students with some cooking experience who want to learn authentic cuisine, and the dishes we prepare are meant to inspire students to cook these foods often. Each week we will prepare dishes from a different region, moving from

the northern part of Italy to the south. We will taste local wines, cheeses and other specialty items from each area.

WEEK 1 VENETO: Stewed Sweet Pepper Bruschetta; Deep Fried Zucchini and Zucchini Blossoms; Risi e Bisi; Agnolotti with Poppy Seeds; Pork Braised in Milk with Fennel; Adriatic Style Tuna; Polenta Pie; Zabaglione with Fresh Berries.

WEEK 2 TOSCANA: Panzanella; White Bean Salad with Fresh Sage and Thyme; Arugula, Pine Nut and Parmesan Salad; Fritto Misto with Salsa Verde; Spaghetti ala Vireggina (Spagetti with Clams); Branzino with Potatoes and Tomatoes in Parchment; Eggplant and Lamb al Forno; Tiramisu.

WEEK 3 PUGLIA: Bruschetta of Zucchini and Vine Dried Tomatoes; Fried Cheese Ravioli; Fresh Tuna and Chickpea Salad; Pizza Margherita; Baby Lamb Chops with Sweet Peppers; Mini Meatballs with Capers and Marjoram; Gnocchetti with Greens and Pecorino Romano; Potato Torta; Zuppa Inglese Cake.

WEEK 4 SICILIA: Insalata Siciliana; Caponata; Zuccine in Agrodolce; Sicilian Macaroni with Mozzarella; Arancini di Riso (Rice Fritters Stuffed with Cheese); Fish Cooked in Tomato, Pine Nut and Olive Sauce; Stuffed Squid; Rosemary Olive Bread; Cannoli.

## INDIVIDUAL CLASSES

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

### THE STREET FOODS OF MEXICO

\$85

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

Festive and easy to eat with your fingers, Mexico's street fare boasts some of the most delicious flavors ever. These dishes turn up all over the country at parks, outside ancient sites and in front of museums. If you are want to throw a great fiesta built around great outdoor dishes, this is the class for you. Homemade 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.

### ROASTING

\$85

Saturday, April 18 10:00 a.m.-1:00 p.m. or

Thursday, May 7 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.

### THE ASIAN TOFU KITCHEN

\$85

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

In order to fully appreciate tofu cooking, it's best to start at the beginning with Asian tofu. Tofu has been a staple of Asian cuisines for centuries and comes in many different textures and styles and is thus featured in many different applications. Chef May Parich will guide students through the different styles and introduce proper cooking techniques to showcase their attributes. Students will prepare Ma Po Tofu; Agedashi Tofu; Thai Spring Rolls; Japanese Tofu Salad; Indonesian Gado Gado; Massaman Curry with Vegetables and Tofu.

### A WORLD OF PORK

\$90

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

Pork lovers everywhere know what a delicious, versatile and nutritious meat pork can be. Chef Margaret Ferrazzi will dispel some myths and misunderstandings about pork while guiding you through some of the world's great recipes. Pork and Apple Sausage; Memphis Style Barbecued Ribs; Spaghetti alla Carbonara; Buta no kakuni (Japanese Braised Pork Belly); Southern Buttermilk Biscuits with Country Ham; Carnitas Tacos with Fresh Tortillas, Pico de Gallo and Guacamole; Salade du Lyonnaise; Chorizo and Olive Empanadas.

### ESSENTIAL KNIFE SKILLS

\$75

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

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

Saturday, May 30 10:00 a.m.-12:30 p.m. or

Thursday, June 25 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.

### INDIA ON FIRE

\$85

Saturday, June 20 2:00-5:00 p.m.

Cookbook author Neelam Batra joins us again tonight to introduce a menu of inspired Indian dishes designed to trigger a powerful endorphin rush and set your taste buds aflame! We will also tame the heat with several cooling side dishes and chutneys. Gingered Shrimp Salad with Papadums; Chicken Vindaloo; Anaheim Chiles in Spicy Tamarind Sauce; Spicy Eggplant and Lentil Nuggets Curry; Rice Croquettes with Cashews; Coconut Cilantro Chutney; Mulligatawny Soup; Semolina Pancakes with Fresh Curry Leaves; Peppery Mixed Vegetable Fried Rice; Ginger Baked Cauliflower in Cashew Almond Sauce.

### FISH BASICS

\$90

Thursday, March 19 10:30 a.m.-1:30 p.m. or

Thursday, April 16 6:30-9:30 p.m. or

Thursday, May 14 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.

**AUTHENTIC FRENCH CREPES** \$75

Wednesday, March 25 10:30 a.m.-1:30 p.m.  
 Demonstration/Participation class. Anyone who's ever had a perfectly-prepared French crepe understands what a special, comforting treat it can be, provided it is prepared with high-quality, classic ingredients. A good crepe is a simple thing, nothing at all like the pseudo-burritos available at so many poor breakfast joints in this country. This afternoon, chef May Parich will prepare a variety of classic fillings and students will practice making perfect crepes with their favorite savory and sweet interiors. Spinach Béchamel Crepes; Seasonal Mushroom Crepes; Ham and Cheese Crepes; Strawberry Crepes with Chantilly Cream; Crepes Suzettes; Bananas Foster Crepes.

**AN EVENING IN EMILIA-ROMAGNA** \$95

Wednesday, April 8 6:30-9:30 p.m.  
 Emilia Romagna is located between Florence and Venice to the south of Milan. Bordered by the Adriatic Coast, the Po River and the peaks of the Apennines, Emilia Romagna is the birthplace of balsamic vinegar and the only region in the world that is authorized to produce Regianno Parmesan and Prosciutto di Parma. It is the culinary epicenter of Italy, and tonight, we'll feast on the riches of the area. We'll also sample a great Lambrusco wine. Salad of Tart Greens with Prosciutto and Warm Balsamic Vinaigrette; Ragu Bolognese with Maccheroni; Tortellini In Brodo; Risotto of Red Wine and Rosemary; Porcini Pork Chops; Parsley Stuffed Prawns; Balsamic Roast Chicken; Grilled Winter Endives; Sautéed Rapini in Garlic and Olive Oil.

**CHICKEN FUNDAMENTALS** \$85

Friday, March 13 7:00-10:00 p.m. or  
 Thursday, May 7 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.

**SPRING HORS D'OEUVRES** \$85

Wednesday, March 25 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; Crudit  with Fresh Herb Dip and Crab Dip; Mixed Nuts with Rosemary and Shallots; Egyptian Cheese Turnovers.

**CHEESE SEMINAR** \$50

Wednesday, April 22 6:30-8:00 p.m. or  
 Wednesday, May 6 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.

**SINGAPORE** \$85

Saturday, March 21 2:00-5:00 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.

**FRESH PASTA WORKSHOP** \$90

Thursday, April 2 6:30-9:30 p.m. or  
 Tuesday, June 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.

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

Thursday, May 14 10:30 a.m.-1:30 p.m. or  
 Saturday, June 6 2:00-5:00 p.m.  
 As the days begin to warm, the smell of grilling emerges in the air. With summer lasting into November, be prepared with a battery of great sauces, rubs and marinades, and learn the simple techniques for achieving perfectly grilled meats, fish and chicken. Grilled Mediterranean Chicken Skewers with Grilled Garlic Bread; Baby Back Ribs with South Carolina Barbeque Sauce; Argentinean Steak with Chimichurri; Grilled Lime Chicken with Fresh Fruit and Ginger Chutney; Grilled Oregano Lemon Shrimp in Greek Summer Salad; Marinated Flank Steak; Grilled Tuna and Avocado Salad with Toasted Corn Vinaigrette.

**SAVORY TARTS**

\$85

Thursday, April 9 6:30-9:30 p.m.  
 Vegetarian Class. In this workshop, students will learn how to make a rustic galette dough and a classic tart dough, as well as a range of seasonal fillings. Tarts include Leek and Goat Cheese Galette; Wild Mushroom and Madeira Tart; Spinach and Gruyere Quiche; Onion Thyme Tart; Asparagus and Fontina Tart; Potato Herb Galette; Fennel, Taleggio and Cardamom Tart.

**PIZZA WORKSHOP**

\$85

Monday, May 18 6:30-9:30 p.m.  
 Vegetarian Class. Many people are daunted by the idea of making pizza at home due to a fear of baking with yeast, but in this class, we will show just how easy and delicious homemade pizza can be. We will explore different styles of doughs and shapes, and explain ideal baking conditions. Pizzas will include Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Summer Squash; Spinach and Ricotta Calzone; Pizza with Fingerling Potatoes, Rosemary and Taleggio Cheese.

**VANILLA LOVERS UNITE**

\$85

Saturday, June 13 2:00-5:00 p.m.  
 Pastry chef Cindy Mushet has prepared a sophisticated menu designed to show off the deep, sensual flavor that is essential to so many desserts. She will also guide students through understanding of vanilla beans and vanillas from Mexico, Tahiti and the Bourbon Islands. Double Vanilla Ice Cream with Vanilla-Roasted Pineapple and Pink Peppercorns; Very Vanilla Bean Soufflé with Vanilla Custard Sauce; Double Vanilla Pound Cake with Warm Rhubarb Compote; Vanilla Tapioca Parfait with Spiced Sour Cherry Layers and Cinnamon Toast; Vanilla Date Cupcakes with Buttermilk Fudge Frosting; Vanilla Bean Panna Cotta with Strawberries.

**DIM SUM**

\$85

Saturday, April 4 2:00-5:00 p.m.  
 In this class, chef May Parich will acquaint students with the traditions, techniques, varied doughs and flavors of these small, mouth-watering dishes which are consumed as snacks throughout China. Discover why the term Dim Sum translates to "heart's delight" and how to incorporate dim sum into a unique brunch or hors d'oeuvre menu. Steamed Pork Buns; Sew Mai Dumplings; Mini Vegetable Spring Rolls; Scallion Ginger Potstickers; Steamed Seafood Packets; Tamarind Glazed Spareribs; Scallion Pancakes; Assorted Dipping Sauces.

**SPRING SOUFFLÉS**

\$85

Saturday, April 11 2:00-5:00 p.m.  
 Vegetarian Class. Nothing is quite as dramatic or delicious as a perfect soufflé. While they may seem intimidating, the only trick to making perfect soufflés is learning the simple techniques for their preparation, and to eat them as soon as they come out of the oven. Classic Cheese Soufflé; Asparagus Parmesan Soufflé; Southern Spoonbread; Gran Marnier Soufflé; Chocolate Soufflé; English Custard Soufflé with Apricot Almond Sauce.

**PARIS BISTRO**

\$90

Thursday, April 23 6:30-9:30 p.m.  
 French bistros differ from upscale restaurants insofar as they feature simple, traditional French home cooking. A bistro is a place for good times with friends, and we wanted to recreate a classic Bistro meal for our students to enjoy. Celeri Remoulade; Mixed Wild Greens with Mustard Vinaigrette and Chevre Croutons; Coquilles St. Jacques au Whiskey; Sole Grenobloise; Steak Frites; Potato Galette; Zucchini Crepes; Vanilla Pots de Creme.

**CLASSIC AMERICAN CAKES**

\$90

Saturday, June 27 2:00-5:00 p.m.  
 Today, pastry chef Cindy Mushet joins us to introduce some of our all time favorite cakes. In order to bake the cakes and frost them in a three hour class, we will be making cupcakes, and everyone will be able to take an assortment home. The recipes will be written for full sized cakes too, so you can recreate them later in a larger size. Banana Cake with Cream Cheese Frosting; Lemon Cake with Citrus Buttercream; Coconut Cake with Fluffy Frosting; German Chocolate Cake; Peanut Butter and Jelly Cake with Peanut Butter White Chocolate Ganache; Devil's Food Cake with Fudge Frosting.

**THAI VEGETARIAN COOKING**

\$85

Saturday, May 16 2:00-5:00 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.

**THE RITES OF SPRING**

\$85

Saturday, April 18 2:00-5:00 p.m.  
 Vegetarian class. Nature's great awakening after the hibernation of winter has us thinking about fresh green things, buds and blossoms unfurling, new tender produce and good weather for farmers to bring their best to market. Chef Margaret Ferrazzi helps us celebrate the season with fresh flavorful dishes that highlight the delicacy of Spring produce: Spring Vegetable Ragout with Chervil Oil; Garden Pea Soup with Pea Tendrils and Mint; Asparagus & Morel Fettucine with Lemon/Tarragon Butter; Green Tomato Tart with Roasted Chile & Cheese & Cornmeal Crust; Salad of Golden Beets, Beet Greens, Walnuts & Beluga Lentils; Rhubarb & Raspberry Fool.

**INDIAN CURRY FUNDAMENTALS**

\$85

Saturday, May 30 2:00-5:00 p.m.  
 Makni, Masala, Korma, Vindaloo...These curries are found on almost every Northern Indian restaurant menu, but many people are not exactly sure what defines each style. Join Neelam today as she presents the best recipes for these classic dishes: Vegetable Balls in a Classic Curry Sauce; Channa Masala; Eggplants in Peanut-Tamarind Sauce; Aloo Vindaloo; Paneer Makni; Special Yogurt Curry with Pakora Fritters; Murgh Korma; Dum Pukht Gosht (Chicken in a Cashew and Poppy Seed Sauce).

**IZAKAYA: AN INTRODUCTION TO JAPANESE SMALL PLATES**

\$85

Tuesday, June 23 6:30-9:30 p.m.

The Izakaya, or Japanese pub, has been a mainstay of Japanese culture for centuries. Here in Los Angeles, Izakaya are appearing on the food scene rapidly and with a lot of variation. Utterly unlike sushi bars, Izakaya feature huge sake lists, sochu and micro-brewed beers as well as every food group possible: braises, salads, escabeche, croquettes, stews, noodles and beyond. Join chef May Parich tonight to cook an assortment of delicious Japanese treats. Grilled Green Salad; Cold Tofu with Chilled Soy Bonito Broth; Grilled Chicken Meatballs with Teriyaki Sauce; Rice Soup with Crab and Scallions; Green Beans with Sesame Sauce; Mizuna Salad with Dried Baby Sardines in a Yuzu Dressing; Sea Salt Roasted Ginko Nuts; Miso-Braised Mackerel; Onigiri Rice Balls; Squid Fritters.

**SUMMER COMFORT FOOD**

\$85

Tuesday, June 30 6:30-9:30 p.m.

In winter, we equate comfort food with heavy, substantial dishes that help protect us from the elements. In summer, we long for lighter yet familiar flavors from our youth that help define American cuisine and take advantage of the season's bounty. Grilled Chicken with Homemade Barbecue Sauce; Red Bliss Potato Salad; Lemon Olive Oil Marinated Chicken with a Fresh Vegetable Gratin; Cucumber Dill Salad; Halibut with Pine Nut Butter; Greek Salad; Fettuccine with classic Basil Pesto; Stuffed Pattypan Squash; Red Wine Marinated Flank Steak with Roasted Vegetables.

**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.

Students who register for four individual classes or more at a time are eligible for a 5% discount on those classes.

**KIDS AND TEEN COOKING CAMPS**

Once again, we are holding summer camps for kids aged 9 to 12 and teens aged 13-15. All classes are participation, and students will prepare an ambitious menu each day. Students will receive basic skill instruction in both our basic cooking weeks and our international weeks. Camp is extremely popular and space is limited—sign up early, as we typically sell out by the end of March. To register for camp, please call us at 310 842 9702. Teens aged 16 and older are welcome in our adult classes. Note: There are no refunds or credits for camps cancelled after May 25.

**KIDS WEEK ONE ALL TIME FAVORITES**

\$465

June 22-26, 2:30-5:30 p.m. daily

Each day, we will make a complete meal of delicious food that the whole family will love. Grilled Chicken Teriyaki, Summer Vegetable Gratin, Crispy Breaded Fish with Homemade Remoulade Sauce; Macaroni and Cheese, Breadsticks, Lasagne, Italian Chopped Salad, Memphis Style Baby Back Ribs; New York Cheesecake; Homemade Hostess Cupcakes. There will be some repeat recipes from 2007, so if your child attended this week last year, consider week two.

**KIDS WEEK TWO FAMILY MEALS FROM BREAKFAST TO DINNER**

\$465

July 6-10, 2:30-5:30 p.m. daily

Each day, we will focus on a different meal. We'll cover breakfast, lunch, two dinners and a cookout feast. Eggs Every Style; Home Fried Potatoes; Homemade Pancakes; Blueberry Streusel Top Muffins; Assorted Wraps and Paninis; Pasta Salad; Crudites with Homemade Dips; Ultimate Chocolate Chunk Cookies; Chicken Milanese; Homemade Pasta with Butter and Fresh Herbs; Chocolate Silk Pie; Herb Rubbed Tri Tip with Mashed Potatoes; Parmesan Dinner Rolls; Homemade Green Bean Casserole; Red Velvet Cupcakes; Barbecued Chicken; Iceberg Salad with Green Goddess and Blue Cheese Dressings; Peach Streusel Pie.

**TEEN WEEK ONE BASIC COOKING TECHNIQUES**

\$465

July 13-17 2:30-5:30 p.m. daily

Recipes will include Summer Corn Chowder, California Chopped Salad, Lemon Rosemary Shrimp Skewers with Mint Pesto, Turkey Meatloaf and Mashed Potatoes, Linguine with Lean Beef Sauce, Maryland Crab Cakes, Roasted Lemon Rosemary Chicken, Fresh Fruit Crisp, Chocolate Decadence Cake, Summer Fruit Pavlovas. Basic Cooking recipes are the same as those in last year's camps, so if your child attended the Basics series last year, consider another week this year.

**TEEN WEEK TWO INTERNATIONAL COOKING**

\$465

July 20-24 2:30-5:30 p.m. daily

Each day, we'll explore classic cooking from a different country. This year, our focus will be on the foods of the U.S., Italy, Mexico, the Middle East and Vietnam. Recipes include Neapolitan Lasagna; Stuffed Risotto Balls; Rosemary Focaccia; Zabaglione Cream Cake; Perfect Roast Chicken with Pan Sauce; Twice Baked Potatoes; Summer Garden Salad; Carrot Cake; Assorted Tacos and Sopes with Salsas and Guacamoles; Chicken Enchiladas with Sasa Roja; Crepes with Cajeta Caramel Sauce; Stuffed Grape Leaves; Baba Ganoush; Lemon Garlic Chicken Skewers; Cherry Almond Baklava; Vietnamese Imperial Rolls with Nuoc Cham Dipping Sauce; Herb Noodle Salad; Grilled Beef with Lemongrass and Garlic; Fried Bananas with Coconut Sauce.

APRIL						
SUN	MON	TUE	WED	THUR	FRI	SAT
			1 10:00 Pro 1-1 6:30 Knife Skills	2 6:30 Fresh Pasta	3	4 10:00 Basics 2:00 Dim Sum
5 9:30 Pro Baking-1 2:30 Pro 1-5	6 6:30 Pro 1-15	7 10:00 Pro 1-7 6:30 Pro 1-11	8 10:00 Pro 1-2 6:30 Emilia Romagna	9 6:30 Savory Tarts	10	11 10:00 Basics 2:00 Soufflés
12 Easter	13 6:30 Pro 1-16	14 10:00 Pro 1-8 6:30 Pro 1-12	15 10:00 Pro 1-3 6:30 Pro 1-1	16 6:30 Fish	17	18 10:00 Roasting 2:00 Rites of Spring
19 9:30 Pro Baking-2 2:30 Pro 1-6	20 6:30 Pro 1-17	21 10:00 Pro 1-9 6:30 Pro 1-13	22 10:00 Pro 1-4 6:30 Pro 1-2 6:30 Cheese Seminar	23 6:30 Paris Bistro	24	25 10:00 Basic Vegetarian 2:00 Knife Skills
26 9:30 Pro Baking-3 2:30 Pro 1-7	27 6:30 Pro 1-18	28 10:00 Pro 1-10 6:30 Pro 1-14	29 10:00 Pro 1-5 6:30 Pro 1-3	30 6:30 Asian Tofu		

MAY						
SUN	MON	TUE	WED	THUR	FRI	SAT
						2 10:00 Basic Vegetarian 2:00 Pork
3 9:30 Pro Baking-4 2:30 Pro 1-8	4 6:30 Pro 1-19	5 10:00 Pro 1-11 6:30 Pro 1-15	6 10:00 Pro 1-6 6:30 Pro 1-4 6:30 Cheese Seminar	7 10:30 Roasting 6:30 Chicken	8	9 10:00 Basic Vegetarian 2:00 Mexican Street Foods
10 9:30 Pro Baking-5 2:30 Pro 1-9	11 6:30 Pro 1-20	12 10:00 Pro 1-12 6:30 Pro 1-16	13 10:00 Pro 1-7 6:30 Pro 1-5	14 10:30 Grilling 6:30 Fish	15	16 10:00 Basic Vegetarian 2:00 Thai Vegetarian
17 9:30 Pro Baking-6 2:30 Pro 1-10	18 6:30 Pizza	19 10:00 Pro 1-13 6:30 Pro 1-17	20 10:00 Pro 1-8 6:30 Pro 1-6	21	22	23
24 Memorial Day	25	26 10:00 Pro 1-14 6:30 Pro 1-18	27 10:00 Pro 1-9 6:30 Pro 1-7	28 6:30 Italy	29	30 10:00 Knife Skills 2:00 Indian Curries

JUNE						
SUN	MON	TUE	WED	THUR	FRI	SAT
31 9:30 Pro Baking-7 2:30 Pro 1-11	1 6:30 Pro 1-1	2 10:00 Pro 1-15 6:30 Pro 1-19	3 10:00 Pro 1-10 6:30 Pro 1-8	4 6:30 Italy	5	6 10:00 Basics 2:00 Grilling
7 9:30 Pro Baking-8 2:30 Pro 1-12	8 6:30 Pro 1-2	9 10:00 Pro 1-16 6:30 Pro 1-20	10 10:00 Pro 1-11 6:30 Pro 1-9	11 6:30 Italy	12	13 10:00 Basics 2:00 Vanilla
14 9:30 Pro Baking-9 2:30 Pro 1-13	15 6:30 Pro 1-3	16 10:00 Pro 1-17 6:30 Fresh Pasta	17 10:00 Pro 1-12 6:30 Pro 1-10	18 6:30 Italy	19	20 10:00 Basics 2:00 India on Fire
21 9:30 Pro Baking-10 2:30 Pro 1-14	22 2:30 Kids Camp 6:30 Pro 1-4	23 10:00 Pro 1-18 2:30 Kids Camp 6:30 Izakaya	24 10:00 Pro 1-13 2:30 Kids Camp 6:30 Pro 1-11	25 2:30 Kids Camp 6:30 Knife Skills	26 2:30 Kids Camp	27 10:00 Basics 2:00 Classic American Cakes
28 9:30 Pro Baking 2-1 2:30 Pro 1-15	29 6:30 Pro 1-5	30 10:00 Pro 1-19 6:30 Summer Comfort				

## 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.



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