



CLASS SCHEDULE July
August
September
2008

THE
NEW SCHOOL
OF **COOKING**

SUMMER

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners to advanced. We feature part time professional cooking and baking programs which give students the training they need to become professional chefs without the cost or time commitment of a full time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique with a focus on seasonality and receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and all our classes are hands-on, so students truly learn through participation. If you would like more information please call **310-842-9702**.

ABOUT THE STAFF

Anne Smith is the owner and director of the New School of Cooking. Smith cooked professionally as a young adult in restaurants, catering companies and a Wyoming dude ranch before pursuing a career first as a graphic designer and then in commercial television production for ten years. She spent most of her production career fantasizing about how to return to a career in food. In 1999, she moved to Los Angeles to create The New School of Cooking which she opened in 2000. Smith has always been passionate about food and is well educated in international cuisine, culinary trends and specialty ingredients.

Chef Carol Cotner Thompson has worked as a culinary professional for over twenty six years. She graduated from the California Culinary Academy in 1986. Cotner Thompson has cooked in many positions in the food industry and has taught cooking for eighteen years. She cooked at City Restaurant, was co-owner of a successful Los Angeles catering company, has been a food stylist, private chef, on-camera chef and menu designer. Cotner Thompspon designed our professional baking series. She teaches Pro 1, Pro 11, Pro Baking and recreational classes.

Chef Jet Tila is the owner of Bangkok Market, the nation's first Thai food importer and grocery store. He owns the Royal Thai restaurants and works with the Thai government as the food ambassador to the Americas. Tila graduated from the California School of Culinary Arts and the California Sushi Academy. He has published articles and recipes in the Los Angeles Times Food section, and has appeared frequently on the Food Network. Tila has taught cooking for seven years.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has taught cooking for nine years and teaches our professional program as well as many recreational classes.

Chef Cindy Mushet graduated from Tante Marie's Cooking School in San Francisco in 1988. She apprenticed at Chez Panisse, was the pastry chef at Oliveto Restaurant and Cafe in Oakland and has been a pastry chef and menu consultant for restaurants and bakeries in Northern and Southern California since 1992. Mushet has taught cooking and baking for fifteen years. She published the critically acclaimed *Desserts: Mediterranean Flavors, California Style*, and contributed to the most recent edition of the Joy of Cooking. 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 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	Laura Weinman	
	Mondays, Beginning June 2	6:30-10:30 p.m.
SESSION 2	May Parich	
	Tuesdays, Beginning August 5	6:30-10:30 p.m.
SESSION 3	Carol Cotner Thompson	
	Tuesdays, Beginning September 9	10:00 a.m.-2:00p.m.
SESSION 4	Laura Weinman	
	Sundays, Beginning September 28	2:30-6:30 p.m.

CLASS 1 Introduction: Present the school's philosophy and teaching approach as well as rules and policies. Familiarize students with the kitchen and equipment, safety and sanitation, some techniques and terms. Practice basic knife skills.

CLASS 2: Stocks and Roux-Based Sauces: Stocks, Roux-Based Mother Sauces

CLASS 3 Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 4 Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese, Eggs, Hollandaise. Uses and Cooking Techniques

CLASS 5 Soups: Classifications of Soup. Consommé, Puree, Bisque and Chowder

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables: roast, sweat/sauté, fry, bake, grill

CLASS 8 Vegetables III: Starches, Potatoes, Dried Legumes, Grains

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II: Moist Heat Cooking Methods, Braising and Stewing

CLASS 15 Yeast Breads: Commercial and Wild Yeast, Enriched Breads and Sweet Doughs

CLASS 16 Quick Breads and Pastry Dough: Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 17 Plated Desserts: Basic Dessert Components, Plating and Garnishing Techniques

CLASS 18 Menu Test: Each student prepares the same menu from appetizer to dessert. Students use techniques learned in class to complete recipes where only ingredients, quantities and simple procedures are given.

CLASS 19 Menu Test: Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam: Each student 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 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, June 1	9:30 a.m.-1:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Begins Thursday, September 11	10:00 a.m.-2:00 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

Will post in our Autumn catalogue

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

Saturdays, June 7, 14, 21, 28	10:00 a.m.-1:00 p.m.	or
Tuesdays, July 8, 15, 22, 29	6:30-9:30 p.m.	or
Saturdays, September 6, 13, 20, 27	2:00-5:00 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; Summer Fruit Shortcakes.

BASIC VEGETARIAN COOKING

\$325

Thursdays, June 5, 12, 17, 26	6:30-9:30 p.m.	or
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 Summer 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

WORLD REGIONAL SERIES: ITALY

\$375

Wednesdays, June 4, 11, 18, 25	6:30-9:30 p.m.
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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 PIEMONTE: Tomatoes with Green Piedmontese Dressing; Bagna Cauda; Semolina Gnocchetti with Basil Pesto; Sweet Pepper, Olive and Fontina Salad; Risotto alla Millanese; Trout with Herbs, Wine and Golden Raisins; Pollo alla Marengo; Pheasant with Mushrooms; Piedmontese Baked Peaches; Zabaglione Cream Cake.

WEEK 2 EMILIA ROMAGNA: Mixed Green Salad with Herbs, Prosciutto and Warm Balsamic Dressing; Tomatoes Stuffed with Onions and Herbs; Risotto of Red Wine and Rosemary; Tortellini in Brodo; Pasta with Marsala-Flavored Ragù; Pan Roasted Quail with Polenta; Tiramisu.

WEEK 3 LAZIO-ROMA: Peas with Prosciutto; Stracciatella; Spaghetti alla Carbonara; Pasta all'Amatriciana; Baby Lamb Chops with Artichokes; Zucchini stuffed with Meat, Herbs and Parmesan; Focaccia di Rosemarino; Mushrooms with Garlic and Mint; Green Beans with Tomatoes; Pistachio Gelato.

WEEK 4 NAPOLI-CAMPANIA: Fritto di Mozzarella; Pizza alla Napoletana; Vermicelli with Baby Clams; Spaghetti alla Puttanesca; Neopolitan Polenta; Seafood Salad; Saltimbocca alla Sorrentino; Meatballs in Tomato Sauce; Sweet Ricotta Turnovers.

INDIVIDUAL CLASSES

All classes are hands-on. Please review our policies on page 14. To register for any class, call **310-842-9702**.

LIGURIA: CLASSIC FOODS FROM THE ITALIAN RIVIERA \$90

Wednesday, August 6 6:30-9:30 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 in full swing here, now is the perfect 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 Fresh Figs and Lemon-Walnut Dressing.

ROASTING \$85

Thursday, May 29 6:30-9:30 p.m. or

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

Saturday, August 2 10:00 a.m.-1:00 p.m.

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

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.

CUPCAKES \$85

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

Saturday, September 20 10:00 a.m.-1:00 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; Yellow Cupcakes with Caramel Sea Salt Buttercream; German Chocolate Cupcakes; Chocolate Truffle Cupcakes.

MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING \$90

Tuesday, May 27 6:30-9:30 p.m. or

Saturday, May 31 10:00 a.m.-1:00 p.m. or

Wednesday, July 16 6:30-9:30 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.

IZAKAYA: AN INTRODUCTION TO JAPANESE SMALL PLATES \$85

Thursday, July 31 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.

ESSENTIAL KNIFE SKILLS

\$75

Thursday, June 5 10:30 a.m.-1:00 p.m. or
 Tuesday, July 1 6:30-9:00 p.m. or
 Saturday, July 26 2:00-4:30 p.m. or
 Thursday, August 14 6:30-9:00 p.m. or
 Saturday, September 13 10:00 a.m.-12:30 p.m.

This class provides a foundation for all culinary education and teaches the correct knife techniques needed to be a safe and successful cook. We will demonstrate proper handling and sharpening of knives and students will learn how to slice, dice and mince a variety of ingredients. The chef will also demonstrate how to cut up a chicken. After class, we will serve a meal prepared with the cut ingredients.

JAPANESE HANDROLL TECHNIQUE

\$90

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

Chef Jet Tila has developed this class to introduce students to proper handroll and maki preparation. Students will learn how to make perfect sushi rice and how to form classic sushi rolls and cones. We will also prepare a perfect Miso Soup. California Roll; Spicy Tuna Handroll; Tuna and Salmon Nigiri; Tempura Roll; Eel Avocado Roll.

FISH BASICS

\$85

Tuesday, June 10 6:30-9:30 p.m.
 Thursday, July 10 6:30-9:30 p.m.
 Wednesday, August 13 6:30-9:30 p.m.

In this class, students learn proper purchasing, storing and handling of fresh fish. We will show how to filet and remove bones from a whole fish, and practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

THE ASIAN TOFU KITCHEN

\$85

Thursday, September 11 6:30-9:30 p.m.

We've had many requests for a tofu class, so we want to offer one which starts at the beginning: Asian Tofu. Tofu has been a staple of Asian cuisines for centuries and comes in many different textures and styles. Chef Jet Tila will guide students through the many variations 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.

FOUNDATIONS OF INDIAN VEGETARIAN COOKING

\$85

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

For centuries, Indians have developed vegetarian dishes which balance flavors, textures and proteins in perfect harmony. This morning, 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.

SUMMER PIES

\$90

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

It is almost impossible to think of anything more delicious than a homemade peach pie, baked at the height of peach season—except possibly a warm blackberry pie. Today, we will make an assortment of pies with the very best of the summer fruit bounty, and students can decide for themselves which is best. Participants will master the art of perfect pie crust making and we will make, sample and take home slices of these fantastic pies: Peach Pie; Rustic Plum Galette; Assorted Berry Pies; Fresh Fig Galette; Key Lime Pie.

SUMMER COMFORT FOOD

\$85

Wednesday, July 23 6:30-9:30 p.m. or
 Saturday, August 2 2:00-5:00 p.m.

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

CHICKEN FUNDAMENTALS

\$85

Saturday, June 21 2:00-5:00 p.m. or
 Thursday, July 24 6:30-9:30 p.m. or
 Saturday, August 9 10:00 a.m.-1:00 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. The chef will demonstrate how to cut up a whole bird and how to bone chicken breasts. Students will learn proper cooking techniques for whole chickens and chicken pieces. We will utilize cooking techniques including roasting, braising, pan-frying and grilling. Roasted Lemon Rosemary Game Hens with Pan Sauce and Mashed Potatoes; Braised Chicken with Olives, Cilantro and Mint; Sautéed Chicken Cutlets with Snow Peas and Shiitake Mushrooms; Crispy Five Spice Chicken with Stir Fried Asian Greens; Grilled Chicken with a Mediterranean Spice Paste.

A SUMMER TEA

\$85

Saturday, August 16 2:00-5:00 p.m.

Tea is enjoying a new appreciation in this country—Not only are there more exotic varieties and more diverse blends of tea to choose from, people are realizing what an excellent entertaining idea a tea party can be. Learn how to make Traditional and Modern Tea Sandwiches; Cream Scones; Madeira Cakes; Lemon Curd; Mini Summer Fruit Pavlovas; Coffee Sponge Cake with Walnuts and how to brew a proper cup of tea.

CHEESE SEMINAR

\$50

Thursday, September 11 6:30-8:00 p.m.
 Wednesday, September 24 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.

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; Mythopilao 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; Galataboureko (Sweet Filo Pastry with Semolina Pudding).

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

\$85

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

Classic Thai cooking always balances the four fundamental flavors of hot, sour, salty and sweet, with the occasional addition of bitter. Today, Jet will introduce students to the components that create this balance: chiles, kaffir lime leaves, lemongrass, galanga, fish sauce and tamarind paste used in combination with coconut milk and lime juice. Students will prepare the following dishes with 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.

VEGETARIAN GRILL

\$85

Saturday, July 26 10:00 a.m.-1:00 p.m.

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

SKEWERED

\$90

Tuesday, June 17 6:30-9:30 p.m. or
 Saturday, August 16 10:00 a.m.-1:00 p.m.

Everyone loves meat on a stick, so what better time than grilling season to learn how to prepare classic speared and grilled favorites? Today, we present this menu with traditional accompaniments: Souvlaki with Grilled Pita and Tzadziki; Chicken and Scallion Yakitori with Sake Mirin Sauce; Lamb Kibbeh Kebabs with Mediterranean Rice Pilaf; Saté with Peanut Dipping Sauce and Cucumber Salad; Grilled Shrimp with Tandoori Flavors and Cilantro Chutney; Kofte Kebabs with Middle Eastern Salad.

THE FLAVORS OF CUBA

\$90

Wednesday, September 17 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.

CUCINA SICILIANA

\$90

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

The sun-drenched summers of the largest Island in the Mediterranean help produce some of the most stunning produce in the region. Here tomatoes, grapes, olives, zucchini, eggplants and citrus are used in combination to create a particularly robust cuisine born of age-old traditions. Caponata; Arancini di Riso (Rice Balls with Mozzarella and Porcini Mushrooms); Sicilian Baked Macaroni with Cheese and Eggplants; Albacore in Cherry Tomato, Pine Nut and Olive Sauce; Sicilian Roast Lamb; Rosemary Olive Bread; Baked Tomatoes, Sicilian Style; Zucchini in Agrodolce; Cannoli.

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.

COBBLERS, CRISPS, BUCKLES AND BROWN BETTIES

\$85

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

This class was such a hit last year, that we've brought it back, and with it another chance to alliterate! Chef Cindy Mushet will teach you how to make a tantalizing assortment of wonderful summer fruit desserts featuring these comforting, old-fashioned traditions. And if you're very good, we'll tell you what a Pan Dowdy is too. Peach and Raspberry Crisp with Amaretti Topping; Blueberry Lemon Cobbler with Gingered Biscuits; Apple

Brown Betty with Orange and Cinnamon; Blueberry Buckle with Streusel Topping; Strawberry Spiral Pandowdy; Peach Lattice Cobbler; Mixed Plums and Blackberry Crumble; Classic Nectarine, Apricot and Almond Crisp.

TACOS \$85

Thursday, July 17 6:30-9:30 p.m.
Gone are the days of the Ortega hard taco with packaged spiced ground beef mixture. In Southern California we have access to authentic Mexican ingredients and some of the best inspiration in the northern hemisphere. Tonight, students will make an assortment of fillings, salsas and home made masa tortillas to sample and to share. Fillings include Roasted Corn, Chile and Summer Squash; Grilled Shrimp; Mashed Potato and Roasted Poblano Chiles; Chicken in Mole Verde; Yucatecan Grilled Fish; Carne Asada with Pickled Red Onions.

SUBSTANTIAL SALADS \$85

Tuesday, June 24 6:30-9:30 p.m.
As summer approaches and the sun stays up a little longer, we start to shed our winter layers and hunger for the fresh produce of the season. This class presents an assortment of significant salads to be the focal point of a great lunch or dinner. White Bean Salad with Tomato Vinaigrette and Tapenade Toasts; Chopped Salad of Grilled Seasonal Vegetables and Shrimp; Japanese Tofu Salad with Sesame Dressing; Grilled Summer Panzanella; Cold Sesame Noodles with Scallions and Cucumbers; Lentil and Arugula Salad with Assorted Vegetable Garnishes; Chinese Chicken Salad; Gingered Steak and Napa Cabbage Salad with Shiitakes and Slivered Snap Peas.

EASY SUMMER CAKES \$85

Thursday, August 7 6:30-9:30 p.m.
Cake=a good time. The hot days of summer are no time for slaving away in the kitchen, so chef Carol Cotner Thompson has developed an assortment of super easy cakes. Glazed Lemon Babycakes; Rich Almond Cake with Vanilla Infused Raspberries; Coconut Coconut Cake; Chocolate Turtle Bundt Cake.

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.

CONTEMPORARY BRUNCH DISHES \$85

Saturday, July 12 10:00 a.m.-1:00 p.m.
Brunch is an excellent way to bring people together without a lot of fuss or major time commitment. Here are some outstanding dishes to build a great brunch with. Arugula, Nectarine and Goat Cheese Salad; Spoon Bread with Leeks and Corn; Zucchini Frittata

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

SUMMER IN PROVENCE \$90

Wednesday, August 20 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; Ratatouille; Provençal Olive Fougasse; Herbed Goat Cheese Spread; Sea Bass in Parchment with Warm Pistou; Roast Rack of Lamb Persillade. Tarragon Green Bean Salad; Onion Parmesan Gratin; Provençal Honey Almond Cookies with Fresh Peach Ice Cream.

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.

JULY						
SUN	MON	TUE	WED	THUR	FRI	SAT
		1 10:00 Pro 1-20 6:30 Knife Skills	2	3	4	5
6 9:30 Pro Baking-6 2:30 Pro 1-11	7 2:30 kids camp 6:30 Pro 1-6	8 2:30 kids camp 6:30 Basics	9 10:00 Pro 1-14 2:30 kids camp 6:30 Roasting	10 2:30 kids camp 6:30 Fish	11 2:30 kids camp	12 10:00 Brunch 2:00 Cobblers, Crisps
13 9:30 Pro Baking-7 2:30 Pro 1-11	14 2:30 teen camp 6:30 Pro 1-7	15 2:30 teen camp 6:30 Basics	16 10:00 Pro 1-15 2:30 teen camp 6:30 Marinades, BBQ	17 2:30 teen camp 6:30 Tacos	18 2:30 teen camp	19 10:00 Indian Vegetarian 2:00 Essential Thai
20 9:30 Pro Baking-7 2:30 Pro 1-12	21 2:30 teen camp 6:30 Pro 1-8	22 2:30 teen camp 6:30 Basics	23 10:00 Pro 1-16 2:30 teen camp 6:30 Summer Comfort	24 2:30 teen camp 6:30 Chicken	25 2:30 teen camp	26 10:00 Vegetarian Grill 2:00 Knife Skills
27 9:30 Pro Baking-8 2:30 Pro 1-13	28 6:30 Pro 1-9	29 6:30 Basics	30 10:00 Pro 1-17 6:30 Cupcakes	31 6:30 Izakaya		

AUGUST						
SUN	MON	TUE	WED	THUR	FRI	SAT
					1	2 10:00 Roasting 2:00 Summer Comfort
3 9:30 Pro Baking-9 2:30 Pro 1-14	4 6:30 Pro 1-10	5 6:30 Pro 1-1	6 10:00 Pro 1-18 6:30 Liguria	7 6:30 Easy Cakes	8	9 10:00 Chicken 2:00 Japanese Handrolls
10 9:30 Pro Baking-10 2:30 Pro 1-15	11 6:30 Pro 1-11	12 6:30 Pro 1-2	13 10:00 Pro 1-19 6:30 Fish	14 6:30 Knife Skills	15	16 10:00 Skewered 2:00 Tea
17 2:30 Pro 1-16	18 6:30 Pro 1-12	19 6:30 Pro 1-3	20 10:00 Pro 1-20 6:30 Provence	21 6:30 Pie	22	23
24 2:30 Pro 1-17	25 6:30 Pro 1-13	26 6:30 Pro 1-4	27	28 closed for Labor Day	29 closed for Labor Day	30 closed for Labor Day

SEPTEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
31 closed for Labor Day	1 closed for Labor Day	2	3	4	5	6 10:00 Sicily 2:00 Basics
7 9:30 Pro 2-1 2:30 Pro 18	8 6:30 Pro 1-14	9 10:00 Pro 1-1 6:30 Pro 1-5	10 10:30 Basics 6:30 Greece	11 10:00 Pro Baking-1 6:30 Asian Tofu 6:30 Cheese Seminar	12	13 10:00 Knife Skills 2:00 Basics
14 9:30 Pro 2-2 2:30 Pro 1-19	15 6:30 Pro 1-15	16 10:00 Pro 1-2 6:30 Pro 1-6	17 10:30 Basics 6:30 Cuba	18 10:00 Pro Baking-2 6:30 Thai Vegetarian	19	20 10:00 Cupcakes 2:00 Basics
21 9:30 Pro 2-3 2:30 Pro 1-20	22 6:30 Pro 1-16	23 10:00 Pro 1-3 6:30 Pro 1-7	24 10:30 Basics 6:30 Yucatan 6:30 Cheese Seminar	25 10:00 Pro Baking-3 6:30 Yeast Breads	26	27 10:00 Basic Vegetarian 2:00 Basics
28 9:30 Pro 2-4 2:30 Pro 1-1	29 Rosh Hashana	30 Rosh Hashana				

REGISTRATION

You can register with a credit card by calling us at 310-842-9702. If you would like to pay by check, please call ahead and let us know what classes you want, so we can save you a spot. Then mail in a check including your name, address and phone number and what class(es) you are signing up for.

DIRECTIONS

We are located on the southeast corner of Washington Boulevard and Helms Avenue, catty corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.



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