



CLASS SCHEDULE

January
February
March
2009

THE
NEW SCHOOL
OF **COOKING**
WINTER

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

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

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

ABOUT THE STAFF

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

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

Chef 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 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**

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| SESSION 1 | Laura Weinman | |
| | Mondays, Beginning December 1 | 6:30-10:30 p.m. |
| SESSION 2 | May Parich | |
| | Tuesdays, Beginning January 27 | 6:30-10:30 p.m. |
| SESSION 3 | Carol Cotner Thompson | |
| | Tuesdays, Beginning February 24 | 10:00 a.m.-2:00 p.m. |
| SESSION 4 | Laura Weinman | |
| | Sundays, Beginning March 8 | 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 January 25 9:30 a.m.-1:30 p.m.

Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques from Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Chef Carol Cotner Thompson instructs. **\$1400**

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Students can miss two classes and receive their diploma. **\$1300**

SESSION 1 Carol Cotner Thompson
Begins Thursday, January 8 10:00 a.m.-2:00 p.m.

SESSION 2 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

Dates will be listed in the Spring 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 cancellation and class policies on page 14. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$325

Saturdays, January 10, 17, 24, 31 2:00-5:00 p.m. or

Saturdays, Feb. 21, 28, March 7, 14 10:00 a.m.-1:00 p.m. or

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.

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

Thursdays, January 8, 15, 22, 29 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; 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 Winter Cous Cous; Winter Vegetable Lasagne; Grilled Fontina and Thyme Pizza with Onions and Potatoes; Vegetable Fried Rice with Tofu; Vegetable Enchiladas with Pepita Mole Sauce; Dandelion Lentil Soup; Roasted Butternut Squash Risotto.

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

INDIVIDUAL CLASSES

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

THAI NOODLES

\$90

Thursday, February 26

6:30-9:30 p.m.

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

ROASTING

\$85

Friday, December 5

7:00-10:00 p.m.

or

Saturday, January 17

10:00 a.m.-1:00 p.m.

or

Saturday, March 28

2:00-5:00 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.

COMFORT FOOD, INDIAN STYLE

\$85

Saturday, January 31

10:00 a.m.-1:00 p.m.

Like every other culture in the world, Indians have their own classic comfort foods, and Neelam joins us today to teach how to incorporate these wonderful dishes into the home repertoire. Mustard Greens with Corn Flatbreads; Soft-Cooked Rice and Mung Beans served with Cumin Yogurt and Homemade Lemon Pickle; Special Yogurt Curry with Vegetable Dumplings and Cumin Basmati Rice; Potato Curry with Homemade Poori; Tangy Chickpeas with Baked Semolina Breads; Mama's Chicken Curry; Vermicelli Pudding with Cardamom and Saffron; Mango Lassi; Masala Chai.

YEAST BREADS

\$85

Wednesday, March 4

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.

BREADS AND CURRIES OF INDIA

\$85

Saturday, March 14

2:00-5:00 p.m.

Full of flavor and very unique, Indian breads are truly works of art, yet very simple to make at home—the Indians make them fresh at every meal using a variety of flours such as corn, chickpea and semolina. To balance the meal, we will also make four authentic and distinctive vegetarian curries. Pea Stuffed Puffed Whole Wheat Breads (Mattar-ki-Poori) served with a Tangy Potato Curry; Traditional Corn Bread (Makki-ki-Roti) served with Spicy Mustard Greens and Spinach; Fresh Fenugreek-Chickpea Flour Breads (Methi Thepla) served with yellow Mung Beans; Oven-Baked Semolina Naan Breads served with Paneer-Cheese in Tomato-Cream Curry.

ASIAN SEAFOOD

\$90

Friday, January 30

7:00-10:00 p.m.

Winter is high season for shellfish, so we are celebrating by preparing some of our favorite Asian seafood dishes. Chef May Parich will guide students through selection, storage and cooking techniques which beautifully enhance these sweet sea treats. Green Curry with Mussels and Kabocha Squash; Stir Fried Clams in Black Bean Sauce; Garlic Roasted Dungeness Crab; Salt and Pepper Shrimp; Thai Shrimp Cakes with Cucumber Dipping Sauce; Scallop Dumplings; Vietnamese Style Stuffed Squid.

ESSENTIAL KNIFE SKILLS

\$75

Thursday, December 11

6:30-8:00 p.m.

or

Saturday, January 10

10:00 a.m.-12:30 p.m.

or

Thursday, February 5

6:30-9:00 p.m.

or

Saturday, March 7

2:00-4:30 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.

AUTUMN PIES

\$90

Thursday, December 11

10:30 a.m.-1:30 p.m.

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

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.

CREDIT CRUNCH COOKERY \$85

Thursday, February 19 6:30-9:30 p.m.
 With food costs going up and the stock market going down, there is more emphasis than ever on cooking at home for friends and family. Chef Margaret Ferrazzi will show you how and where to buy and store ingredients, and create dishes that are big on flavor but small in cost and that will feed up to four people for about ten dollars. Cajun Spiced Snapper with Remoulade Sauce and Succotash; Chicken Thighs Gremolata with Rice and Honey-Glazed Carrots; Two Buck Chuck Steak Casserole with Roasted Garlic and Parmesan Baked Potatoes; Turkey Legs with Deep Red Chile Sauce and Black Beans; Spaghetti with Tuna, Black Olives and Spicy Sun Dried Tomato Sauce; Sausages, Melted Onions and Colcannon; Yaki Soba Noodles with Apple-Teriyaki Pork and Cucumber Sesame Salad.

FISH BASICS \$90

Thursday, December 18 6:30-9:30 p.m. or
 Friday, February 20 7:00-10:00 p.m. or
 Thursday, March 19 10:30 a.m.-1:30 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, saut ing, 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.

AN EVENING IN EMILIA-ROMAGNA \$95

Thursday, February 12 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; Saut ed Rapini in Garlic and Olive Oil.

CARAMEL KNOWLEDGE \$85

Saturday, February 28 2:00-5:00 p.m.
 Many pastry chefs claim caramel as their favorite flavor...and with good reason. Its sultry, bittersweet flavor is a perfect match for everything from chocolate to fresh fruit. If you've been intimidated by caramel, chef Cindy Mushet will show you just how fast and easy it is to master the art of burnt sugar. Caramel Pots de Cr me; Caramel Apple Upside Down Cake; Several Caramel Sauces; Baci Tart with Frangelico Cream; Peanut Butter Thumbprint Cookies with Peanut Caramel Filling; Chocolate Caramel Truffles.

CHICKEN FUNDAMENTALS \$85

Thursday, December 4 10:30 a.m.-1:30 p.m.
 Wednesday, February 25 6:30-9:30 p.m. or
 Friday, March 13 7:00-10:00 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; Saut ed Chicken Cutlets with Snow Peas and Shiitake Mushrooms; Crispy Five Spice Chicken with Stir Fried Asian Greens; Grilled Chicken with a Mediterranean Spice Paste.

THE GREEN LEAVES OF WINTER \$90

Saturday, December 6 2:00-5:00 p.m.
 Cool weather greens give us the deeper, more earthy flavors that reflect the season's heartier 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 Souffl s; Old Fashioned Southern Greens with Smoked Turkey and Red Beans; Bitter Green Salad with Roasted Pears, Walnuts and a Shallot Gorgonzola Dressing; Minestrone Invernale; Rainbow Chard Stem Tart with Pine Nuts, Raisins and Fontina.

CHEESE SEMINAR \$50

Wednesday, January 21 6:30-8:00 p.m. or
 Wednesday, February 11 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 COOKIES \$85

Saturday, December 13 2:00-5:00 p.m.
 Thursday, December 18 10:30 a.m.-1:30 p.m.
 It's time once again to prepare some of our favorite holiday cookies, for giving and for enjoying throughout the season. We will make a huge assortment, and students can take samples of each kind home. Crystallized Gingersnaps; Classic Sugar Cookies and Gingerbread for Decorating; Florentines; Raspberry Thumbprints; Pecan Pie Squares; Coconut Macaroons; Lemon Madeleines; Pecan Sandies; Chocolate Crackles; Rugelach; Toffee Triangles; Rum Meltaways, Cherry Almond Biscotti.

FRESH PASTA WORKSHOP

\$85

Wednesday, March 18 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.

MOROCCO

\$85

Saturday, February 14 2:00-5:00 p.m.

Moroccan cuisine benefits from multiple influences and hundreds of years of development. The foundation of Moroccan cooking was laid by the Berbers, the first inhabitants of the region, and has since been influenced by Arab, Spanish and French immigrants. In this afternoon's class, we will prepare a menu of some of the best examples of Moroccan food. Orange and Olive Salad; Fresh Fava Bean Dip; Beet Salad with Vinaigrette; Caramelized Carrots with Sweet Paprika; Bastilla; Chicken Tagine with Preserved Lemons and Artichoke Hearts; Vegetable Couscous with Harissa; Marrakech Style Shish Kebabs; Snake Pastry with Figs, Almond Paste and Lemon; Mint Tea.

BAKING WITH CHOCOLATE

\$90

Saturday, February 7 2:00-5:00 p.m.

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

QUICK SOUPS AND QUICK BREADS

\$85

Saturday, February 7 10:00 a.m.-1:00 p.m.

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

CHINESE DUMPLINGS

\$90

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

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

SINGAPORE

\$90

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.

THE WINTER GRILL

\$90

Saturday, February 14 10:00 a.m.-1:00 p.m. or
Wednesday, March 11 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 Chimichuri Sauce.

QUICK WINTER CAKES

\$85

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

Winter is baking season. The winter months present a wonderful opportunity to fill our homes with the comforting aromas of sugar and spice. Today, we'll present a selection of easy cakes which compliment the season. Spice Cake with Cream Cheese Frosting; Fresh Ginger Cake; Rustic Apple Cake; Meyer Lemon Poundcake; Ricotta Pudding Cake with Winter Fruit Compote; Chocolate Stout Cake.

WINTER IN TUSCANY

\$95

Saturday, January 24 10:00 a.m.-1:00 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.

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.

SOUTHEAST ASIAN CURRIES

\$90

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

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

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.

| JANUARY | | | | | | |
|--|--------------------------|---------------------------------------|--|---|-------------|--|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| | | | | 1 closed | 2 closed | 3 closed |
| 4 9:30 Pro Baking 2-5 2:30 Pro 1-12 | 5 6:30 Pro 1-4 | 6 10:00 Pro 1-14 6:30 Pro 1-18 | 7 10:00 Pro 1-10 6:30 Pro Baking-4 | 8 10:00 Pro Baking-1 6:30 Basic Vegetarian | 9 | 10 10:00 Knife Skills 2:00 Basics |
| 11 9:30 Pro Baking 2-6 2:30 Pro 1-13 | 12 6:30 Pro 1-5 | 13 10:00 Pro 1-15 6:30 Pro 1-19 | 14 10:00 Pro 1-11 6:30 Pro Baking-5 | 15 10:00 Pro Baking-2 6:30 Basic Vegetarian | 16 | 17 10:00 Roasting 2:00 Basics |
| 18 2:30 Pro 1-14 | 19 closed for MLK Day | 20 10:00 Pro 1-16 6:30 Pro 1-20 | 21 10:00 Pro 1-12 6:30 Pro Baking-6 6:30 Cheese | 22 10:00 Pro Baking-3 6:30 Basic Vegetarian | 23 | 24 10:00 Winter in Tuscany 2:00 Basics |
| 25 9:30 Pro 2-1 2:30 Pro 1-15 | 26 6:30 Pro 1-6 | 27 10:00 Pro 1-17 6:30 Pro 1-1 | 28 10:00 Pro 1-13 6:30 Pro Baking-7 | 29 10:00 Pro Baking-4 6:30 Basic Vegetarian | 30 | 31 10:00 Indian Comfort Food 2:00 Basics |

| FEBRUARY | | | | | | |
|-------------------------------------|-----------------------|--------------------------------------|--|---|-----|---|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| 1 9:30 Pro 2-2 2:30 Pro 1-16 | 2 6:30 Pro 1-7 | 3 10:00 Pro 1-18 6:30 Pro 1-2 | 4 10:00 Pro 1-14 6:30 Pro Baking-8 | 5 10:00 Pro Baking-5 6:30 Knife Skills | 6 | 7 10:00 Q and Q 2:00 Chocolate Desserts |
| 8 9:30 Pro 2-3 2:30 Pro 1-17 | 9 6:30 Pro 1-8 | 10 10:00 Pro 1-19 6:30 Pro 1-3 | 11 10:00 Pro 1-15 6:30 Pro Baking-9 6:30 Cheese | 12 10:00 Pro Baking-6 6:30 Emilia Romagna | 13 | 14 10:00 Winter Grill 2:00 Morocco |
| 15 9:30 Pro 2-4 2:30 Pro 1-18 | 16 President's Day | 17 10:00 Pro 1-20 6:30 Pro 1-4 | 18 10:00 Pro 1-16 6:30 Pro Baking-10 | 19 10:00 Pro Baking-7 6:30 Credit Crunch | 20 | 21 10:00 Basics 2:00 Winter Cakes |
| 22 9:30 Pro 2-5 2:30 Pro 1-19 | 23 6:30 Pro 1-9 | 24 10:00 Pro 1-1 6:30 Pro 1-5 | 25 10:00 Pro 1-17 7:00 Chicken Fundamentals | 26 10:00 Pro Baking-8 6:30 Thai Noodles | 27 | 28 10:00 Basics 2:00 Caramel |
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| MARCH | | | | | | |
|-------------------------------------|---------------------|--------------------------------------|---|--|--------------------|---|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| 1 9:30 Pro 2-6 2:30 Pro 1-20 | 2 6:30 Pro 1-10 | 3 10:00 Pro 1-2 6:30 Pro 1-6 | 4 10:00 Pro 1-18 6:30 Yeast Breads | 5 10:00 Pro Baking 9 6:30 Basics | 6 | 7 10:00 Basics 2:00 Knife Skills |
| 8 9:30 Pro 2-7 2:30 Pro 1-1 | 9 6:30 Pro 1-11 | 10 10:00 Pro 1-3 6:30 Pro 1-7 | 11 10:00 Pro 1-19 6:30 Winter Grill | 12 10:00 Pro Baking-10 6:30 Basics | 13 7:00 Chicken | 14 10:00 Basics 2:00 Breads and Curries |
| 15 9:30 Pro 2-8 2:30 Pro 1-2 | 16 6:30 Pro 1-12 | 17 10:00 Pro 1-4 6:30 Pro 1-8 | 18 10:00 Pro 1-20 6:30 Pasta | 19 10:30 Fish 6:30 Basics | 20 | 21 10:00 Basics 2:00 Singapore |
| 22 9:30 Pro 2-9 2:30 Pro 1-3 | 23 6:30 Pro 1-13 | 24 10:00 Pro 1-5 6:30 Pro 1-9 | 25 10:30 Crepes 6:30 Hors d'Oeuvres | 26 6:30 Basics | 27 | 28 10:00 Basics 2:00 Roasting |
| 29 9:30 Pro 2-10 2:30 Pro 1-4 | 30 6:30 Pro 1-14 | 31 10:00 Pro 1-6 6:30 Pro 1-10 | | | | |

REGISTRATION

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

DIRECTIONS

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



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