

KitchenArt's Comestible Contribution Continues with a Cornucopia of Culinary Classes

Fall schedule features seasoned veterans

After two decades and more than 1,000 cooking classes, KitchenArt thought it was time to honor our seasoned-veteran chefs. So, this schedule of classes features the national and local culinary professionals that you have enjoyed on numerous occasions. Since our first cooking class in March 1996, KitchenArt has featured the "best of the best"...and this semester continues the tradition! Don't miss classes from Chefs Diane Phillips, George Geary, Carla Snyder, Stephen Lee, Judith Fertig, Ghyslain Maurais, Christopher Lee, Darcy Smink, Bridget Lopez, Michael Garaghty, and Ed Bartush.

Have you traveled with KitchenArt to Chicago on one of our culinary tours? This fall's adventure—our 33rd trip—is definitely one not to miss! Check out page 6 to see what is in store!

Registration Begins Tuesday, 12 July 2016 at 6pm

1. Registration for classes will begin on Tuesday, 12 July 2016 at 6pm. You may register for classes on our website—www.k-art.com—with your VISA, MasterCard, or Discover. Remember, payment must be made at the time of registration.
2. **Anyone holding a KitchenArt gift certificate or store credit certificate** who would like to use it to pay for all or a portion of their classes, **must register for classes in person at the store and bring the certificate with them**. If you are uncomfortable using the internet to register for classes, you may also register in the store. No preference is given to persons who register at the store—the KitchenArt staff will be required to access the website like anyone else to complete the transaction (**which depending on the in-store line, may cause you to miss out on your favorite class**). KitchenArt will be open until 7pm on Tuesday, 12 July 2016.
3. No registrations will be taken over the telephone.
4. While you are not limited to the number of classes you may purchase per transaction, you will be limited to purchasing **no more than 2 seats in any specific class per transaction**. For example, a person wanting to purchase 2 seats in each of 4 classes would be able to do that in a single transaction. However, if the person wanted to purchase 4 seats in 1 class, the person would only be able to purchase 2 seats for that class at a time. If additional class seats are required, the person would have to complete a second transaction.
5. **There are no refunds on cooking class/tour registrations**, unless KitchenArt fails to hold the class.
6. As always, for your protection, we do NOT store any debit or credit card information in our database; consequently, you will be required to enter that information on registration day. And be assured, we do not sell or transfer our customer information to anyone.

Classes fill-up quickly. Don't be disappointed—register as soon as possible. Class attendees are entitled to a 10 percent discount on all in-store merchandise (except sale items, gift certificates, and other classes) purchased at the time of their class attendance.

Double-Check your Registration Password Today!

Do you recall your KitchenArt/tix.com registration password? Here's how to confirm your password today:

1. Point your browser to www.k-art.com. Click on the "Cooking Classes" link on the navigation bar just below the KitchenArt logo.
2. Scroll to the right side of the page, and click on the words "KitchenArt Ticketing."
3. Scroll to the bottom of the "Tickets Page." Near the bottom, just above the tix.com logo, is the "Account" link. Push the "Account" link.
4. **If you are an existing class customer and know your password**, enter your email address and password. When it appears, press the "Account" link. You will now be able to correct your personal information, change your password, and view your class purchasing history. You are ready for registration day.
5. **If you are an existing customer and do not recall your password**, push "I am an existing customer but I do not know my Tix password, click here." On the "Password Request" page, enter your email address, and push "Send Password." Your password will be sent to your email address (this can take several minutes). Once you receive your password, start this process again at Step 1 to confirm your information. If you get the error "Invalid email address. Please try again," make sure your email address is correctly entered, and try again. If the error persists, go to the next step.
6. **If your email address is not recognized, or if you are a new customer to our cooking class registration system**, follow Steps 1 through 3 above. When the "Sign-In" page appears, enter your email address, and check the "No, I am a new customer" box. Follow the on-screen instructions to obtain a password. Once you get your password, start the process again at Step 1 to confirm your information.

*Please run this check **BEFORE** class registration night.* If you have problems, please contact us at KitchenArt, and we'll help.

Christopher Lee

Chef Christopher Lee has taught cooking classes for KitchenArt on every schedule we have offered for the past 20+ years! His classes have ranged from basic techniques to complex ethnic cuisines. Chef Chris gained extensive culinary experience on the west coast and as executive chef at various area eating establishments, including the Lafayette Country Club, C-Ray's, Sorrento's, Patout's, and McGraw's Steak, Chop, and Fish House. Chef Chris was the executive chef for Purdue's Alpha Phi sorority, and is currently the executive chef for the Kappa Alpha Theta sorority at Purdue University.

A Taste of the Greek Isles

Tuesday, 30 August 2016 6:30 to 9pm
\$55.00

Join Chef Christopher Lee as we embark on a mini-voyage through the sunny Greek islands with a menu that will make you feel as though you are relaxing in a local *taverna*. Each of the dishes is a classic recipe, bursting with fresh ingredients and the characteristic flavors of the region. As starters, Chef Chris prepares homemade hummus with pita triangles, as well as *avgolemono*, a lemon rice soup. The meal continues with *pastitsio* (a layered meat and pasta dish fragrant with touches of cinnamon and nutmeg, and baked with a creamy béchamel sauce); and *spanakopitakia*, (a spinach and feta cheese pie made with phyllo). The sweet treat to end this journey is baklava, a honey-rich layered phyllo pastry. Don't miss this culinary adventure as we sample cuisine that truly celebrates the love of life and delicious food—*opa!*

Pacific Rim Fusion

Tuesday, 25 October 2016 6:30 to 9pm
\$55.00

Pacific Rim cooking really is the ultimate fusion cuisine. It's not only a blend of Eastern and Western cultural influences, ingredients, and techniques, but also a juxtaposition of many contrasting flavors and textures, sometimes all within one dish. Chef Christopher Lee is our guide this evening as we sample some dishes that showcase the types of foods enjoyed in the countries that comprise this region. The menu includes: Malay sweet ginger chicken wings (cooked in a sweet and spicy sauce with garlic and ginger); *japchae* (Korean stir fried vegetables and noodles); an Asian rice salad (with both sweet and savory flavors); classic chicken satay (marinated and grilled chicken skewers) served with a peanut dipping sauce; and, *banh kem dua* (a Vietnamese flan pudding made with coconut milk). Your taste buds will be tingling with excitement and will thank you for reserving a spot in this class!

Register for Cooking Classes On-Line
at www.k-art.com
on Tuesday, 12 July 2016 at 6pm

Decorating Gingerbread Houses

Friday, 11 November 2016 6:30 to 8:30pm
\$42.00 (per child/adult team)

In what has become a holiday tradition, the KitchenArt staff instructs students on how to decorate graham cracker "gingerbread" houses with icing, candy, and other sweets. You will learn approved construction methods, exterior design, and gourmet finger-licking techniques. All construction materials will be provided. And yes, you get to take the house home with you! *This is a child/adult class—each child must be accompanied by an adult* (and vice versa—and we don't ask who is whom). Hands-on participation will be required as child/adult teams will decorate their own miniature "gingerbread" houses. Attendance is limited to 18 child/adult teams. This class has become an annual event for many of the attendees. Early registration is a must!

KitchenArt
Staff

Originally educated in the field of architecture, Chef Ghyslain Maurais found his true love and passion in the kitchen. A graduate of the *Institut de Tourisme et d'Hôtellerie du Québec*, Chef Ghyslain has worked as executive chef and executive pastry chef at numerous first-class restaurants and hotels. He also served as the head chef for the Québec diplomatic delegations in New York City and London. Using his certifications in French pastry, chocolate décor, candy making, blown/pulled sugar, and bread making, Chef Ghyslain began his own chocolate company—Ghyslain Chocolatier—in Union City, Indiana. He also owns two bistro restaurants and chocolate boutiques in Louisville, Kentucky: *Ghyslain at Westport Village* and *Ghyslain on Market*.

French Regional Cuisine—Trek I

Thursday, 22 September 2016 6:30 to 9pm

\$62.00

Chef Ghyslain Maurais is our guide as we explore and sample dishes from various regions of France, learning which ingredients and flavors are characteristic of each region, and how to prepare these specialties. In this first evening's class, Chef Ghyslain will start by preparing coquilles St. Jacques, a first course from Marseille in the south of France, consisting of diver scallops in a Mornay sauce enriched with Gruyère cheese. The main course, *poulet Vallée d'Auge*, (a traditional dish of chicken in a creamy apple sauce) is named for a region of Normandy known for its apples. Finally, Chef Ghyslain prepares the classic *tarte tatin* (a reverse apple caramel tart) from Orléans, a town in north-central France. Register today, and reserve your spot for this phenomenal evening of great food and cultural exploration.

French Regional Cuisine—Trek II

Wednesday, 26 October 2016 6:30 to 9pm

\$62.00

Chef Ghyslain Maurais is again our guide as we continue to explore and sample dishes from various regions of France, learning which ingredients and flavors are characteristic of each region, and how to prepare these specialties. In this second evening's class, Chef Ghyslain prepares as a first course *brandade de morue*, a whipped puree of salted cod and olive oil from Brittany. The main course, *cassoulet*, is a rich and hearty specialty of the Gascony region of France, and is a dish made from duck confit, lamb, pork, and white beans. Chef Ghyslain concludes this culinary journey with a dessert of *clafoutis aux cerises*, a light cherry cake from the Limousin region in south central France. Register today, and reserve your spot for this phenomenal evening of great food and cultural exploration.

Ghyslain Maurais

**Register at
www.k-art.com**

**Ed
Bartush**

Cutlery expert Ed Bartush represents Wüsthof Trident Cutlery. He has been in the cutlery business for over 25 years, and teaches a number of knife skills classes each year.

Basic Knife Skills

Monday, 19 September 2016 6:30 to 9pm

\$50.00

Wüsthof Trident cutlery expert Ed Bartush teaches how to properly use a chef's knife (on the food and not your fingers), carve a turkey, garnish fruits and vegetables, bone whole chickens, and care for and sharpen your knives. As a special bonus, KitchenArt will give each attendee a free Wüsthof Trident Grand Prix II paring knife (suggested retail of \$60.00—Wüsthof Trident was rated best by three different consumer testing publications!) for participating in the class. This is the perfect way to learn how to use cutlery and save money. Hands-on participation will be required as students will use an array of knives to chop, carve, cut, and garnish.

Michael Garaghty

Chef Michael Garaghty is the executive chef for Wüsthof-Trident Cutlery Company. Chef Mike has worked in all aspects of food preparation. He started as a line cook in a neighborhood Minneapolis restaurant. Through countless hours of hard work, he became the sous chef at the former Ambassador Hotel in Minneapolis. There, Chef Mike was under the tutelage of an executive chef who was also on the faculty of the local culinary school. His skills developed rapidly, and Chef Mike soon became the executive chef. After stints at various highly regarded restaurants, and after operating his own catering company (“A Call to Catering”), he joined the Wüsthof team. He currently presides over and appears in Wüsthof-sponsored television segments, retail events, cooking videos, food festivals, and cooking classes.

Simply “Herbalicious”

Thursday, 3 November 2016 6:30 to 9pm
\$58.00

Please join Chef Michael Garaghty for a fun evening of learning and delicious food as he demonstrates several dishes that not only feature an abundance of fresh herbs, but also several interesting culinary techniques. While preparing each dish, Chef Mike explains how to select and use the right knife for each task in the ingredient preparation. The meal begins with a tomato, cucumber, and red onion salad, highlighted by a sprinkling of finely cut fresh basil. As a main course, Chef Mike cleans, filets, and debones whole trout, preparing it *en papillote* (in parchment), accompanied by a fresh tarragon butter. Pan-sautéed medley of vegetables with fresh basil, as well as oven roasted potatoes using aromatic fresh rosemary and thyme will round out the meal. As the finale, Chef Mike prepares chocolate decadence (a flourless chocolate cake) with raspberry coulis, a dessert sure to please any chocolate enthusiast. Sign up today—this will be a class not to miss.

After a number of years as a professional in the field of technical sales and management, Chef Darcy Smink made the courageous leap to follow a different path, and pursue a new career in the culinary arts. While earning her AAS degree in Culinary Arts from Ivy Tech in Indianapolis, she was awarded a full scholarship to further her education as part of MBI International Culinary Studies in Lyon, France, where she travelled and studied with renowned Chef Michel Bouit (former executive director of *Bocuse d’Or USA*). Chef Darcy (who was a long-time KitchenArt staff member!) has been a contributing author, cooked at the Lafayette Country Club, was a fraternity chef, and has even managed other chefs on Purdue University’s campus, as well as on other regional college campuses. Chef Darcy currently is the production chef at Purdue’s Earhart Dining Court (where she actively promotes the student farm), and is on the cusp (she’ll be taking the final exam about the same time this schedule is published) of earning the professional title of “Certified Executive Chef” from the American Culinary Federation.

Fall Feast Featuring Spinach

Thursday, 1 September 2016 6:30 to 9pm
\$55.00

Spinach can either be the center of attention (whether simply sautéed or dressed and garnished in a salad) or can be used as a supporting cast member with many other ingredients. Raw or cooked, its vibrant green color, flavor, and texture make it a good addition to many types of cooking, and it really delivers a lot of nutritional value too. In this class, Chef Darcy Smink prepares a dinner menu perfect for autumnal entertaining, featuring this star vegetable. The evening begins with fresh spinach salad dressed with a pomegranate vinaigrette, garnished with walnuts and dried cranberries. Chef Darcy next prepares a pork tenderloin roulade stuffed with spinach, chorizo, and goat cheese, as well as a dish of spicy red lentils with caramelized onions and spinach, served over couscous. The evening ends with a light dessert, vanilla poached pears, sure to satisfy your sweet tooth. After trying Chef Darcy’s flavorful recipes, we think you’ll conclude that Popeye really did know what he was doing, and begin incorporating spinach into your own fall feasting!

Better with Beer

Wednesday, 19 October 2016 6:30 to 9pm
\$55.00

Not just for drinking any more, beer, like wine and other spirits, can elevate the flavors of any dish to which it is added. For this class, Chef Darcy Smink has created a number of recipes illustrating this “beer fusion” concept. Each dish showcases a different type of beer with a unique flavor profile, suitably matched with other ingredients to create a memorable meal. The menu includes: warm cabbage slaw drizzled with a creamy apple ale dressing; hard pretzels with a dark lager mustard for dipping; shrimp cooked in a lemongrass beer broth (highlights Tsingtao beer); and India pale ale and garlic Brussels sprouts stir fried and served on a bed of rice. Chef Darcy’s dessert, “birra-misu”, is a playful take on the classic Italian tiramisu, with the ladyfingers dipped in espresso and stout. Come and join us for what is certain to be a lively evening full of amazing food—register today!

Darcy Smink

As *chef de cuisine* of a highly regarded cooking school, and as a traveling culinary instructor, Chef Carla Snyder has taught vocational and avocational culinary programs for over 30 years. Through her experiences as an artisan baker and owner of a catering business, Chef Carla teaches classes grounded in the French method, and imparts tips and techniques to aspiring professionals and home cooks alike. She is the author of the James-Beard-nominated The Big Book of Appetizers, The Mixer Bible, The Take-Out Menu Cookbook, 300 Sensational Soups, Everyday to Entertaining, Sweet and Tart: 70 Irresistible Recipes with Citrus, and the acclaimed One Pan, Two Plates: 70 Complete Weeknight Meals for Two. Her latest book, One Pan, Two Plates: Vegetarian Suppers (due for release in August 2016), expands on this theme. She also writes food features for *Family Fun Magazine*, *The Plain Dealer*, and *Feast! Food and Fine Living in Northeastern Ohio*.

One Pan, Two Plates: Vegetarian Suppers

Wednesday, 24 August 2016 6:30 to 9pm
\$62.00

Day to day life can get so busy, and our to-do lists start to get so long, it's easy to totally lose track of some of the finer things in life—like taking the time to prepare a healthy and satisfying meal, and to share it with someone special. In this class, based on her newest cookbook, One Pan, Two Plates: Vegetarian Suppers, Chef Carla Snyder brings some great ideas for how to solve this problem. In these dishes, intriguing ingredients and flavors combine to create meatless meals that not only delight the palate, but also feed the soul. The straightforward one-pan preparations and quick cleanups allow you to share even more time relaxing. The menu includes: a fall *tartine* with pickled beets, goat cheese, and walnuts; African peanut stew with *braaibroodjies* (a type of grilled cheese sandwich from South Africa); roasted cauliflower gratin with rye croutons; macaroni and smoked Gouda cheese with Swiss chard and horseradish crumbs; and for dessert, a chilled lemon soufflé with lemon sauce. With the new recipes you'll learn in this class, you can breathe a sigh of relief and get ready to enjoy some amazing meals made especially for two.

North African Adventures

Thursday, 25 August 2016 6:30 to 9pm
\$62.00

The countries that comprise northern Africa are the perfect place to have an adventure: diverse and intriguing people, mesmerizing desert landscapes, and richly-spiced, exciting new foods to try. Chef Carla Snyder is the perfect guide to lead us on this journey with a menu that will introduce us to many of the quintessential flavors of this fascinating region. To begin the meal, Chef Carla prepares a hearty Moroccan chickpea stew flavored with *harissa* (a spicy North African chili paste). This will be followed with *shakshuka* (a Tunisian dish of eggs cooked in a sauce of tomatoes, chili peppers and onions) with new potatoes; a roasted Moroccan vegetable tart; and refreshing tabbouleh, a salad made of bulgur wheat and chopped fresh herbs. The sweet-tart flavor of homemade orange sherbet will cool our palates and complete the meal. Join us on this memorable trek across North Africa—register today!

Carla Snyder

Bridget Lopez

Bridget Lopez received her Bachelor of General Studies degree from Ball State University. After a four year enlistment in the United States Army, she attended the International Culinary Academy with Le Cordon Bleu Certification in Pittsburgh, Pennsylvania, and received an associate's degree in Pastry Arts. After working in a fish grotto, a coffee shop, sorority houses, and as a dining court supervisor, Bridget became the first production chef for the All-American Dining Room (for scholarship athletes) at Purdue University, and also Chef of Harrison Grille and Cary Knight Spot Grill, also at Purdue. Currently an instructor at the International Culinary Schools at the Art Institute of Indianapolis, she enjoys watching students grow with knowledge, understanding, and creativity. According to Chef Bridget, to see her students take the information given to them, use it, and become a success with that information is the ultimate reward.

Quick Breads—Biscuits, Muffins, Scones, and Breads

Tuesday, 18 October 2016 6:30 to 9pm
\$53.00

If you like the idea of creating a wide variety of sweet-scented goodies fresh from your own oven, potentially on a daily basis, this may be the most valuable cooking class you will ever take. Chef Bridget Lopez shows us everything we need to know about making quick breads, including the two basic mixing methods that all bakers use: the muffin method and the biscuit method. She then demonstrates several recipes that utilize each of the two methods. The pastry line-up includes: Irish oat brown bread (a hearty soda bread that takes only 30 minutes to bake); a universal muffin mix as well as a universal scone and biscuit mix that allows for endless creative variations, letting you choose the flavors every time you bake; and a fantastic zucchini bread which uses the bounty of the garden all year long. It's time to wake up and smell the coffee (and the muffins!)—you need these recipes in your repertoire. Register today.

Culinary Tour

Chicago Ethnic Markets Culinary Tour XXXIII

Saturday, 17 September 2016 7:45am to 7:45pm
\$95.00

Join KitchenArt for a tasty day in the City of Chicago. This tour will leave from the KitchenArt parking lot at 7:45am (please park at the east end of our parking lot so as to allow ample parking for the other businesses in the center—a KitchenArt associate will direct you). Our climate-controlled motor coach (with restroom facilities) will whisk us on our way to the Windy City. Coffee and pastries will be provided.

Our day in Chicago is cram-packed with delicious activities. Our senses will be inundated with a plethora of sights, sounds, tastes, and smells of the ethnic neighborhood market areas. We will begin our day in the Polish Village—a vibrant destination, as Chicago's Polish population is only second in size to Warsaw, Poland. There, we will visit authentic Polish delicatessens, meat markets, and stores. Then we're off to a historical Chicago fish market—one that supplies many of Chicago's fine restaurants. There, you will be able to choose from a myriad of different species of fish and shellfish (bring a large cooler—the fishmongers will provide the ice—if you plan on purchasing seafood). Next, we'll stop in Greektown where authentic Greek bakeries and other shops will tempt you. You'll be free to enjoy lunch on your own in one of the many delicious, world-famous Greek restaurants. Our final stop of the day will be Chinatown, where you'll have the opportunity to browse a wide range of markets and specialty stores. You are certainly welcomed and encouraged to eat your way through the entire trip, and if anyone can resist purchasing the seafood, meats, cheeses, breads, baked goods, spices, gourmet items, and spirits that will be available, we will be surprised.

Portions of this tour require walking, so make sure that you wear comfortable shoes. If you wish to purchase items, we strongly suggest that you bring a cooler (a large-sized one is fine) and ice to hold and protect your treasures. This tour is subject to change! We apologize, but for logistical reasons, we cannot make intermediate stops to pick up or drop off tour participants. As traffic conditions are beyond our control (especially with the current road construction projects around the city of Chicago), the return time is an approximation.

The HerbMeister®, Chef Stephen Lee, studied at the stovetop of his southern-cooking mother, at the hand and in the herb garden of his country-cooking grandmother, in the fields of his melon and strawberry-growing grandfather, and in the kitchen of a century-old Germanic neighborhood bakery. Chef Steve received culinary training at the University of Kentucky and personal tutoring by Master Chef Harvey Colgin (the last pupil of French Master Chef Auguste Escoffier). Chef Steve teaches cooking classes across the United States and has authored two cookbooks: *About 8 Herbs* and *Go Withs*. Chef Steve currently is the executive chef for the Catholic Archdiocese of Louisville's Cathedral Free Lunch Program for the Homeless where he serves homemade lunches to over 175 patrons each day.

Rosemary Magic

Thursday, 8 September 2016 6:30 to 9pm
\$60.00

Fragrant rosemary, an evergreen herb, is perfect for fall cooking, adding warmth and depth of flavor to every dish in which it is used. In this class, Chef Stephen Lee explores the versatility of rosemary, and uses it across an entire menu, from savory soup to delectably sweet dessert. The evening will start with spinach and rosemary soup, served with rosemary salt flatbread. Chef Steve prepares roasted rosemary chicken thighs as the entrée, accompanied by baked hard squash with herbs and bacon. Buttermilk rosemary pound cake provides a lovely and fragrant ending to this magical meal. Research has indicated that rosemary may help improve and enhance memory—please don't forget to register for this class!

Pears: Exploring the Savory Side of a Sweet Fruit

Thursday, 6 October 2016 6:30 to 9pm
\$60.00

Pears aren't just suitable as a quick fruit snack or the central ingredient of your favorite desserts; they can be successfully used in every course of a meal. In this class, Chef Stephen Lee will help us to explore a few of the savory pear possibilities with a menu full of flavors perfect for the fall season. The evening begins with a sweet potato and pear bisque served with ginger-pear croutons. Chef Steve next prepares the entrée, roasted chermoula-marinated white fish served over a Moroccan jumble of chickpeas, Brussels sprouts, and pears, accompanied by pear butter and gorgonzola flatbreads. Dried pear and chipotle bitter chocolate truffles are an easy to prepare, sweet and spicy pop of flavor to end the meal. We are sure that after sampling this "pear fare," you'll be eager to recreate some of these new dishes in your own kitchen.

Stephen Lee

Formerly the award-winning executive pastry chef for Disneyland, Chef George Geary now teaches his delicious craft to students from coast-to-coast. He is a "Certified Culinary Professional" with the International Association of Culinary Professionals. Chef George's pastry creations have been featured on numerous network television programs and in feature films. He's even baked exquisite birthday cakes for Elizabeth Taylor. Chef George is the author of Best 125 Cheesecake Recipes, Best 125 Biscuit Mix Recipes, Best 125 Food Processor Recipes, The Complete Baking Cookbook, The Cheesecake Bible, 500 Best Sauces, Salad Dressings, Marinades and More, 350 Best Salads and Dressings, 650 Best Food Processor Recipes, and 150 Best Donut Recipes. Chef George's new book is L.A.'s Legendary Restaurants—Celebrating the Famous Places Where Hollywood Ate, Drank, and Played. This book is much more than a cookbook; it's a historical reference of Hollywood from the Golden Age to the current times, containing stories of stars and starlets as well as the dishes that made the restaurants famous. As always, we are pleased and honored to have Chef George return to our store for three classes. His classes have sold out every time Chef George has taught for us. Come enjoy a delightful evening of delicious food as Chef George explains the hows and whys of the culinary arts while regaling you with stories of the culinary habits of the Hollywood elite—from Robin Leach to Elizabeth Taylor.

Rich Chocolate Desserts

Tuesday, 15 November 2016 6:30 to 9pm
\$68.00

Cakes, and puddings, and brownies, and frostings...have we died and gone to heaven? Actually, it's just the lineup for Chef George Geary's latest chocolate class at KitchenArt! His offerings in this class include a little something for everyone craving that rich chocolate experience. The complete menu of chocolatey treats includes: rich mocha cake with fluffy mocha icing (moist and full of flavor, the perfect treat for coffee time); fudge top pudding (delicate cake on top, fudge sauce on the bottom); milk chocolate cheesecake with a chocolate cookie crust; chocolate peanut butter brownies (very rich, the classic flavor combination); and swirled chocolate chunk pound cake with Chantilly cream (a well-balanced chocolate and vanilla pound cake laced with chocolate chunks). I believe your mouth is watering now—better reserve a spot today!

L.A.'s Legendary Restaurants—Episode I

Wednesday, 16 November 2016 6:30 to 9pm
\$70.00

For plates with panache and dishes that dazzle like the stars, look no further than an evening at KitchenArt. In this class, Chef George Geary acts as our personal guide through some of L.A.'s most famous meeting spots and dining establishments. We'll sample recipes, hear the backstage stories, and learn how to create the famous dishes upon which the stars dined. Our full dinner menu for this evening includes: spicy tuna dip with toasts, the most requested appetizer from *Carlos 'N Charlie's*; a warming spicy corn chowder from Dudley Moore's restaurant, *72 Market*; *The Brown Derby's* savory paprika chicken (a dish served as a Monday special to get the "stars" to come in on an off night); a side of red German potato salad from *Hampton Hollywood*, a restaurant owned by Paul Newman; and for dessert, strawberries Romanoff from *Romanoff's*—a simple dessert you can make for entertaining. If you are starry-eyed (and hungry!) just from reading this description, you simply must reserve a spot on our tour of classic Hollywood.

L.A.'s Legendary Restaurants—Episode II (The Sequel)

Thursday, 17 November 2016 6:30 to 9pm
\$70.00

Chef George Geary is back for a second night to dazzle us with Hollywood glamor, and to continue our journey through some of L.A.'s most legendary eateries. We'll again sample some of the famous dishes from each location, as well as hear the stories of the famous faces who enjoyed dining there. The full dinner menu includes: raisin sour cream biscuits from *The Brown Derby* (so good ladies would sneak them into their purses to take home); crab cakes with herb sauce from *Spago*, Wolfgang Puck's first restaurant; chicken Cantonese salad from *Bullocks Wilshire* (an elegant tea room high above Wilshire Boulevard where one could enjoy this salad while sashaying models demonstrated the latest fashions); Pacific island-inspired roasted tenderloin of pork from *Don the Beachcomber's*; and for dessert, *Clifton's* famous pumpkin cake with cream cheese frosting. Register today and join us on this mouthwatering tour through classic Hollywood.

George Geary

**Registration begins Tuesday, 12 July 2016
at 6pm at www.k-art.com**

Judith Fertig

Chef Judith Fertig specializes in Prairie, or Midwestern, cuisine. She is the author of the highly successful Prairie Home Cooking, which was nominated for both the James Beard and IACP cookbook awards, Prairie Home Breads, All-American Desserts, 200 Fast and Easy Artisan Breads: No-Knead, One Bowl, 500 Mexican Dishes, The Artisan Bread Machine, Heartland Cookbook, The Gardner and the Grill: The Bounty of the Garden Meets the Sizzle of the Grill, I Love Cinnamon Rolls!, The Back in the Swing Cookbook: Recipes for Eating and Living Well Every Day after Breast Cancer, Championship BBQ Secrets (co-authored with National BBQ Champion Karen Putman), BBQ Bistro, Bake Happy, and The Cake Therapist (a novel). Her latest book is a second novel, The Memory of Lemon, and was just recently released. Chef Judith was also the “food stylist” (the person who prepares and arranges all the food for inclusion in photographs) for Paul Kirk’s 500 Barbecue Dishes. Having received her training from Le Cordon Bleu and La Varenne Ecole de Cuisine, Chef Judith is ready, willing, and able to answer all of your culinary questions. Chef Judith is also one half of the “BBQ Queens”, who have published Fish & Seafood Grilled and Smoked Cookbook, The BBQ Queens’ Big Book of Barbecue, Weeknight Grilling with the BBQ Queens, BBQ Bash, 300 Big and Bold Barbecue and Grilling Recipes, 25 Essentials: Techniques for Planking, and 25 Essentials: Techniques for Grilling Fish.

Hands-On Cinnamon Rolls

Wednesday, 14 September 2016 6:30 to 9pm
\$62.00

The aroma of freshly baked treats in the morning can really brighten the day...but the scent of freshly baked, ooey-goopy cinnamon rolls can make you positively euphoric. In this hands-on class with Chef Judith Fertig, you’ll learn how to make these and other sweet treats in your own kitchen. Chef Judith will start the evening by serving a main-dish salad and bread to satisfy our hunger pangs, and then the baking will begin. We’ll start by whipping up a cinnamon roll dough from a grocery store mainstay that you’ll want to have in your cupboard from now on. While your dough rises, Chef Judith will demonstrate how to make orange-glazed cinnamon monkey bread and classic ooey-goopy cinnamon rolls. Then it’ll be time for you to roll out your risen dough, fill it, roll it up, and cut the cylinder into rolls to bake in your oven at home. To conclude the class, Chef Judith will demonstrate how to make apricot and sweet cheese crowns with cinnamon streusel. It’s true—delicious cinnamon rolls are just a class away—reserve a seat today.

Autumn Grilling in the French Style

Thursday, 15 September 2016 6:30 to 9pm
\$62.00

In Indian summer, the garden is peaking, the grill is beckoning, and the cooler evenings are perfect for elegant outdoor dining. Why not add a little French flair to your repertoire? Chef Judith Fertig shows us how to do exactly that with this palate-pleasing menu. The evening begins with smoked goat cheese salad with “work of art” vinaigrette. Chef Judith follows with flatbread with grilled asparagus, lemon aioli, and pistachios, as well as a perfectly grilled salmon with a piquant lemon caper sauce. A dessert of grilled brioche with warm blackberries and wildflower honey cream provides the final sweet notes to our autumn evening. Thanks to Chef Judith, you’ve now got the perfect menu; it’s time to gather your friends and dazzle them with your grilling *savoir faire*.

Register for KitchenArt Cooking Classes at www.k-art.com

Registration begins on Tuesday, 12 July 2016 at 6 pm. All classes are limited in size and will be filled on a first-come basis. PAYMENT MUST BE MADE AT THE TIME OF REGISTRATION with your MasterCard, VISA, or Discover. To register, visit our website at www.k-art.com. No phone registrations will be accepted. Anyone holding a KitchenArt gift certificate or store credit certificate who would like to use it to pay for all or a portion of their classes, must register for classes in person at the store and bring the certificate with them. If you are not comfortable using the internet to register for classes, you may register in the store. There will be no preference given to persons who register at the store. The KitchenArt staff will be required to access the website like anyone else to complete the transaction. Again, registration starts at 6 pm on Tuesday, 12 July 2016.

FULL PAYMENT IS REQUIRED AT TIME OF REGISTRATION.

Refund Policy: No refunds of class/tour registration fees will be given. You are encouraged to send someone in your place if you cannot attend a class/tour. We make no exceptions to this policy. We look forward to having you in class. Those classes with insufficient enrollment will be cancelled prior to their starting date. Therefore, early enrollment is desirable. If KitchenArt cancels a class for any reason, we will notify you as soon as that decision is made and fully refund your registration fees; but if we hold a class, no refund will be given. KitchenArt reserves the right to cancel or modify classes or change faculty assignments when necessary.

KitchenArt encourages attendees to bring reusable containers with them if they wish to transport “samplings” home, as “to go boxes and materials” are not provided.

We are required by the U.S. Food and Drug Administration and Indiana State and Tippecanoe County Departments of Health to advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Registration
Policy

“Cooking shouldn’t feel like a root canal,” is the philosophy of Cookbook Author and Chef Diane Phillips. Dubbed “the Do-Ahead Diva”, Chef Diane is the author of 18 cookbooks, with the latest book titled The Everyday Rice Cooker: Soups, Sides, Gains, Mains, and More. She attended Le Cordon Bleu, and was a national spokesperson for Pepperidge Farms and Lipton Soups. Chef Diane’s “make it simple and easy” style is the hallmark of her success. The response to every one of Chef Diane’s visits has been unbelievable. If you missed out on Chef Diane in the past, this is your chance; if you’ve attended her classes before, we don’t have to remind you to sign up immediately. She’s here for six nights with some very innovative and intriguing classes!

Mediterranean Summer

Monday, 15 August 2016 6:30 to 9pm
\$70.00

All the bright flavors of the Mediterranean—aromatic herbs, sun-ripened vegetables, flavorful cheeses—come alive in this class with Chef Diane Phillips. The menu includes a rich variety of tantalizing dishes, perfect for an evening of *al fresco* dining with family and friends. Chef Diane begins the evening with a shrimp, orzo, and sundried tomato salad, as well as a salad of green beans with smoked mozzarella, served with Pecorino cheese bread. Grilled lemon oregano chicken breasts will star as the main course, accompanied by roasted potatoes with gorgonzola cream sauce and a risotto with corn, peas, and prosciutto. Chef Diane finishes the meal with Nutella crumble bars, the perfect sweet finale. This class celebrates the true essence of summer—won’t you join us?

Do-Ahead BBQ Side Dishes

Tuesday, 16 August 2016 6:30 to 9pm
\$70.00

Summertime, and the grill is smokin’! Whether it’s chicken, pork, beef, lamb, or seafood taking center stage on your barbecue platter, Chef Diane Phillips has the perfect do-ahead side dishes that will not only enhance all those rich, smoky flavors, but could very well steal the spotlight in their own right. The lineup includes: cheesy stuffed artichoke bread; Mediterranean chopped salad with fresh dill vinaigrette; loaded mashed potato casserole with cheddar, bacon, scallions, and sour cream; corn, snap pea, and fresh chive sauté with whole grain mustard and honey; Tuscan beans with garlic, rosemary, and tomatoes (easy preparation in a slow cooker!); and, sweet corn bread with roasted peaches and a syrupy bacon maple sauce served over ice cream as the unforgettable dessert. Reserve your spot, and let Chef Diane teach you some new recipes for your next BBQ spread.

Make and Take Mexican Fiesta

Wednesday, 17 August 2016 6:30 to 9pm
\$70.00

Whether it’s Cinco de Mayo or the middle of August, Mexican food is always the perfect celebratory fare. Chef Diane Phillips—the ultimate party planner—highlights the flavors of “south of the border” in a menu that can be enjoyed at home, or easily taken on the road to gatherings with your *amigos*. The main dish for the evening is *carnitas* soft tacos (succulent slow-roasted pork in warm corn tortillas), accompanied by a refried bean casserole topped with melted cheese, zesty Mexican rice, spicy Mexican cabbage slaw, and guacamole *olé*—a zippy new twist on a familiar condiment. Chef Diane concludes the fiesta with a decadent Mexican hot chocolate cake with cinnamon buttercream frosting, a classic flavor combination. You can almost hear the strains of mariachi music—won’t you sign up today?

More classes from Diane Phillips may be found on page 10

Diane Phillips

Knife Sharpening

There is nothing more dangerous than a dull knife in the kitchen. To correct this situation, KitchenArt sharpens kitchen knives. Just drop-off your fine-edged kitchen cutlery at the store. We will restore and recondition the cutting edge. You pick up your knife a couple of days later. It couldn’t be easier!



each knife **\$5**

No cleavers, serrated-edge knives, or scissors

Beef Tenderloin for the Holidays

Monday, 7 November 2016 6:30 to 9pm

\$70.00

Finally! Someone has figured out how to have the entire clan over for an elegant holiday dinner without having to be shackled to the kitchen. That someone, of course, is Chef Diane Phillips. This do-ahead menu will delight your guests and make you the toast of whole gathering. The festive dishes include: garlic cheddar chive biscuits; a field green salad with cranberries, goat cheese, and cranberry vinaigrette; perfectly roasted beef tenderloin accompanied by a roasted mushroom Barolo reduction sauce; make-ahead garlic herb mashed potatoes; and, green beans topped with gremolata. For the memorable dessert, Chef Diane prepares a traditional tiramisu. What could be better than a wonderful evening of holiday dining without the stress? Don't forget to reserve your spot at the table.

Make-Ahead Holiday Desserts

Tuesday, 8 November 2016 6:30 to 9pm

\$70.00

Chef Diane Phillips believes it's high time to re-imagine dessert for all those upcoming holiday festivities, and create something way beyond the customary pumpkin pie, cookies, or layer cake. With the dazzling array of recipes presented in this class, the sweets table at any of your future gatherings will be nothing short of spectacular. Plus, all these desserts can be easily made-ahead to avoid some of that holiday stress. Chef Diane prepares: the ultimate carrot cake with orange buttercream frosting; pumpkin mousse pie with maple whipped cream and pecan crust; scrumptious chocolate lava cakes with caramel sauce and whipped cream; a creamy trifle made with custard, strawberries, and amaretto; berry bread pudding (this one is made with corn bread!) with macadamia caramel sauce; and, finally, the show-stopping mile high coconut cake with lemon curd filling. So good you really might want to eat dessert first—make this class a registration priority.

A Trio of Lasagne

Wednesday, 9 November 2016 6:30 to 9pm

\$70.00

Mmmm...lasagna, that much-beloved Italian comfort food—multiple layers of pasta heaven. Join Chef Diane Phillips for this class in which she presents three distinctly different variations on this flavorful theme. To whet our appetites, the meal begins with a field green salad topped with oranges, toasted pecans, and orange balsamic vinaigrette. Chef Diane next prepares the *lasagne* trio: first, the familiar classic, lasagna Bolognese (featuring a tomato-based meat sauce as well as a creamy béchamel); followed by artichoke and spinach lasagna (with a Pecorino cheese sauce); and, seafood lasagna (shrimp, scallops and crab meat layered with both a tomato and a velvety white sauce). The menu concludes with a cool and creamy panna cotta topped with a delightful peach Bellini sauce for dessert. This class will really be too good to miss—sign up today!

More classes from Diane Phillips may be found on page 9

Don't forget to prioritize
your class selections!

KITCHENART

THE STORE FOR COOKS

Calendar of Classes

<i>Day</i>	<i>Date</i>	<i>Instructor</i>	<i>Class</i>	<i>Time</i>
Mon	Aug 15, 2016	Phillips	Mediterranean Summer	6:30 to 9pm
Tue	Aug 16, 2016	Phillips	Do-Ahead BBQ Side Dishes	6:30 to 9pm
Wed	Aug 17, 2016	Phillips	Make and Take Mexican Fiesta	6:30 to 9pm
Wed	Aug 24, 2016	Snyder	One Pan, Two Plates: Vegetarian Suppers	6:30 to 9pm
Thu	Aug 25, 2016	Snyder	North African Adventures	6:30 to 9pm
Tue	Aug 30, 2016	C Lee	A Taste of the Greek Isles	6:30 to 9pm
Thu	Sep 1, 2016	Smink	Fall Feast Featuring Spinach	6:30 to 9pm
Thu	Sep 8, 2016	S Lee	Rosemary Magic	6:30 to 9pm
Wed	Sep 14, 2016	Fertig	Hands-On Cinnamon Rolls	6:30 to 9pm
Thu	Sep 15, 2016	Fertig	Autumn Grilling in the French Style	6:30 to 9pm
Sat	Sep 17, 2016	Culinary Tour	Chicago Culinary Tour XXXIII	7:45am to 7:45pm
Mon	Sep 19, 2016	Bartush	Basic Knife Skills	6:30 to 9pm
Thu	Sep 22, 2016	Maurais	French Regional Cuisine—Trek I	6:30 to 9pm
Thu	Oct 6, 2016	S Lee	Pears: Exploring the Savory Side of Sweet Fruit	6:30 to 9pm
Tue	Oct 18, 2016	Lopez	Quick Breads	6:30 to 9pm
Wed	Oct 19, 2016	Smink	Better with Beer	6:30 to 9pm
Tue	Oct 25, 2016	C Lee	Pacific Rim Fusion	6:30 to 9pm
Wed	Oct 26, 2016	Maurais	French Regional Cuisine—Trek II	6:30 to 9pm
Thu	Nov 3, 2016	Garaghty	Simply “Herbalicious”	6:30 to 9pm
Mon	Nov 7, 2016	Phillips	Beef Tenderloin for the Holidays	6:30 to 9pm
Tue	Nov 8, 2016	Phillips	Make Ahead Holiday Desserts	6:30 to 9pm
Wed	Nov 9, 2016	Phillips	A Trio of <i>Lasagne</i>	6:30 to 9pm
Fri	Nov 11, 2016	KitchenArt	Decorating Gingerbread Houses	6:30 to 8:30pm
Tue	Nov 15, 2016	Geary	Rich Chocolate Desserts	6:30 to 9pm
Wed	Nov 16, 2016	Geary	L.A.’s Legendary Restaurants Episode I	6:30 to 9pm
Thu	Nov 17, 2016	Geary	L.A.’s Legendary Restaurants Episode II (Sequel)	6:30 to 9pm

**Registration begins on
Tuesday, 12 July 2016 at 6pm**