

Just Like Spring... KitchenArt's Classes are Turning Green

Fresh, new cooking classes and instructors energize schedule

KitchenArt's new schedule of classes is bursting forth with vitality, fun, and, of course, food. Don't miss classes from Chefs Diane Phillips, George Geary, Stephen Lee, Judith Fertig, Monique Jamet Hooker, Virginia Willis, Thomas England, Christopher Lee, Frank Farmer, Lynn Schwartzberg, and Ed Bartush. Offerings range from "The Flesh and Bones of Seafood" to "Foods of the Maghreb" to "Dinner for your BFF!" to "Basic Knife Skills."

Speaking of fresh and invigorating, KitchenArt is honored to welcome two new instructors to our talented team. Chef Daniel Orr, who was awarded an impressive three stars by the New York Times for his food at *La Grenouille* in New York City, celebrates the cuisine of his new restaurant **FARM bloomington**; and, Chef Ake Waratap Pasayadaj, the chef/owner of **Thai Essence** (located next to KitchenArt), discloses his methods, techniques, and secrets to preparing authentic Thai cuisine.

Have you traveled with KitchenArt to Chicago on one of our culinary tours? This spring's adventure—our 20th trip—is definitely one not to miss! Check out page 3 to see what is in store!

KitchenArt "greens" its facilities and policies

During our break from cooking classes, KitchenArt has taken some bold steps to "green" our cooking classes and store. We have replaced all of our halogen lighting with energy-saving, long-lived LED bulbs. KitchenArt recycles all of the cardboard and polystyrene packing materials that we receive. We are eliminating the use of disposable plastic "mise en place" containers. Finally, **KitchenArt will no longer provide "to go boxes" at the classes and encourages attendees to bring reusable containers with them if they wish to transport "samplings" home.** It is our way of minimizing the impact KitchenArt has on this planet we all call "home."

Registration Begins Wednesday, 3 February 2010 at 6 pm

1. Registration for classes will begin on Wednesday, 3 February 2010, at 6 pm. You may register for classes on our web site—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.** **Gift certificates from our online product website cannot be used for class registration.** 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 web site like anyone else to complete the transaction. KitchenArt will be open until 7:00 pm on Wednesday, 3 February 2010.
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 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 left side.
2. Scroll to the bottom of the page, and click on the "Click here to register for classes" link.
3. Scroll to the bottom of the "Schedule 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. 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 immediately sent to your email address. 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 us on every schedule we have offered. 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-Rays, Sorrento's, Patout's, and McGraw's Steak, Chop, and Fish House. Chef Chris is currently the executive chef for the Alpha Phi sorority at Purdue University.

A German Feast

Thursday, 25 February 2010 6:30 to 9pm
\$47.00

Any German celebration boasts a wide variety of richly flavored traditional German dishes. It is from this vantage point that Chef Christopher Lee honors classic German cuisine with a feast that will please all. Featured dishes include goulash soup (*gulaschsuppe*); red cabbage and apples (*rotkohl und äpfel*); Rhineland marinated beef (*Rheinischer sauerbraten*); and, boiled potatoes with dill (*gekochte kartoffeln*). Chef Chris will finish the evening with the very traditional honey cookies (*honigplätzchen*). "Oom pah pah" your way to class: lederhosen not required.

Just Stuff It!

Tuesday, 6 April 2010 6:30 to 9pm
\$48.00

No, we're not mad at anyone. We just think it is time to give stuffed morsels their due respect. In this "one of a kind class," Chef Christopher Lee will be stuffing just about anything he can get his hands on—including your stomach! Chef Chris' eclectic menu features shrimp-stuffed mushrooms; Mediterranean-influenced chicken breasts stuffed with spinach and feta; pork tenderloin stuffed with bacon and pecans; and, the classic stuffed cabbage rolls. Hopefully you won't be so stuffed that you'll have to pass on dessert: classic profiteroles stuffed with a delicious Grand Marnier-laced whipped cream. Sign up early or you will be telling others to "just...."

Sweet Heat: A Study of the Chili Pepper

Tuesday, 8 June 2010 6:30 to 9pm
\$48.00

The hottest food ingredient in the culinary world—both literally and figuratively—is the chili pepper. In this class, Chef Christopher Lee celebrates the chili and explains how to use the peppers to give food the "wow" without the pain, when chili peppers are at their hottest, and how the "heat factor" of chilies is derived. His menu boasts chorizo fingers with three spicy dipping sauces (ancho chili puree; pear and pepper relish; and, Serrano and jalapeño salsa); green chile pepper pesto; Asian hot and sour soup; *posole rojo* (pork and hominy stew); and, spicy paella with chile, lime, and cilantro. Chef Chris finishes the evening with "cooling" pots de crème with chocolate, chile, and espresso. Summer may be just beginning, but the heat sure has arrived!

www.k-art.com

Cutlery Expert Ed Bartush represents Wüsthof Trident Cutlery and has been in the cutlery business for almost 20 years. Cutlery Expert Ed teaches a number of knife skills classes each year.

Basic Knife Skills

Tuesday, 11 May 2010 6:30 to 9pm
\$46.00

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 Classic paring knife (suggested retail of \$67.00—Wüsthof Trident was rated the best by three different consumer testing publications!) for participating in this class. 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.

Bartush Ed

Chicago Ethnic Markets Culinary Tour XX

Saturday, 24 April 2010 7:45am to 7:45pm
\$90.00

Can you believe it? This is our 20th culinary tour of 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 rest-room 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 at a historical Chicago fish market—the one that supplies most of Chicago's fine restaurants. Here you will be able to choose from over 100 different species of fish and shellfish (bring a large cooler and plenty of ice if you plan on purchasing seafood). We next move to the area of Chicago known as "Little Italy." There we will visit an authentic Italian delicatessen stocked full with a cornucopia of meats, cheeses, breads, olive oils, prepared Italian delicacies, and wines. Then we're off to the Mexican "Little Village" area. This area boasts a wide array of culinary shops and, if the weather is cooperative, numerous street vendors. Lunch will be on your own at any one of the area restaurants, serving authentic Mexican cuisine (approximate cost of \$12.00 if you can resist the wonderful margaritas and Mexican beers). You'll have ample time to take in the Mexican bakeries. Our final stop will be the highly popular Chinatown, with its myriad of Chinese culinary markets, bakeries, and shops. Other stops are in the works and the tour offering may be adjusted to reflect these opportunities. If anyone on the trip can resist purchasing the seafood, sausages, cheeses, breads, olives, baked goods, and spirits that will be available, I 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.

Culinary Tour

Treat yourself to a class!

Thomas England

Chef Thomas England graduated from the Culinary Institute of America in Hyde Park, New York. He operated the only 4-star and 4-diamond rated country inn in the state of New York; was executive sous chef at the Summit Club in Fort Wayne, Indiana; and, was general manager of Chateau Thomas Winery in Plainfield, Indiana. Chef Thomas currently teaches culinary arts at Ivy Tech Community College in Indianapolis, and is the recipe editor for DINE magazine in Indianapolis.

The Flesh and Bones of Seafood

Thursday, 8 April 2010 6:30 to 9pm
\$60.00

The best way to check the quality of your seafood is to see and purchase the entire fish. But then what do you do? Chef Thomas England has the answer. In this class, Chef Thom fabricates (a fancy culinary term for breaking down a carcass) a whole salmon and a whole Dover sole (a white flatfish), while he discusses the purchase, cleaning, and storage of fresh seafood. Chef Thom then uses the cleaned fish in salmon fingers with an aioli dipping sauce; salmon with an orange balsamic glaze; and, seared Dover sole with a lemon butter sauce. If you love fresh seafood, this class is a must-attend event.

Havana Daydreaming

Thursday, 3 June 2010 6:30 to 9pm
\$53.00

Hot days... Warm nights... Salty breezes... Slow pace... Latin music... Oh, yeah, I better get back to writing this newsletter... Chef Thomas England is going to allow the daydream to continue all night in this class featuring the flavors and tastes of Cuba. While many people wrongly believe that Cuban cuisine is "spicy hot," Chef Thom shows that this Latin cuisine is very flavorful and delicious without inordinate amounts of heat. Chef Thom plates up *ropa veija con mojito* (Cuban beef in a garlicky sauce) and fried plantains as our main course. Of course, *frijoles negros y arroz* (black beans and rice)—a traditional Cuban staple—will be served. Before our dream comes to an end, Chef Thom creates Cuban rice pudding with guava sauce. Don't let the dream fade away before you experience a "culinary day" in Havana. Sign-up today.

Daniel Orr

"Real food for real people," is how Chef Daniel Orr describes the cuisine of his restaurant, FARM bloomington located in Bloomington, Indiana. An Indiana native and graduate of Johnson and Wales University, Chef Daniel began his career working in some of the top restaurants throughout France, including *Auberge des Templiers*, *Le Prière*, and *Restaurant Daguin* in Auch. He also honed his skills in two 3-star Michelin restaurants, *L'Espérance* in Saint Père sous Vézelay and Brussel's *Restaurant Bruneau*. He returned to America in the early 1990s to become the executive chef at New York's famed French restaurant, *La Grenouille*. In 1997, at age 34, Chef Daniel earned a three-star review from the New York Times. He then moved to Gustavino's in New York City before becoming the executive chef of the Cuisinart Resort and Spa in Anguilla, BWI. Chef Daniel is also the author of the recently released cookbook, *FARM food: Green Living with Chef Daniel Orr*, which has received accolades from Chef Daniel Boulud, Chef Eric Ripert, and Chef Mario Batali.

The Cuisine of FARM bloomington

Monday, 8 March 2010 6:30 to 9pm
\$65.00

"Real food for real people that focuses on locally procured ingredients and products" is how renowned Chef Daniel Orr describes the cuisine of his Bloomington, Indiana restaurant, FARM bloomington. Chef Daniel celebrates the wonderful flavors and textures of his restaurant in this evening of food and fellowship. Chef Daniel begins with pumpkin and banana bisque with coconut milk and chilies accompanied by fresh baked mini biscuits with FARM bloomington's signature apple butter. Next, he prepares FARM lox (salmon cured with sea salt and marinated with fennel, fresh herbs, and honey). Chef Daniel then creates our entrée, shellacked chicken with sweet chili and black vinegar served with a winter root vegetable puree. Chef Daniel's dessert promises not to disappoint: FARM fruit and nut bread pudding served with bourbon crème anglaise. This is "farm" cooking like you've never tasted before! Don't miss this class.

Register at k-art.com

Chef Lynn Schwartzberg is a gourmet cook and was a manufacturers' representative for several housewares companies. She has worked in the coffee and foods industry since 1978, including stints at Goods and the 2-Bit Rush—an espresso bar in Bloomington, Indiana—which in 1978 was one of a few such establishments in the Midwest. Chef Lynn was in charge of the cooking classes at Goods for a number of years and had the opportunity to learn at the side of many creative chefs. Chef Lynn writes a bi-weekly food column for the *Bloomington Herald-Times*. She delights in the preparation of ethnic cuisines and teaches classes frequently in regional cooking schools.

A Few of My Favorite Things

Monday, 1 March 2010 6:30 to 9pm
\$47.00

"Cream colored ponies and crisp apple strudels...Doorbells and sleigh bells and schnitzel with noodles..." According to Maria in the Sound of Music, these were some of her favorite things. Recently I discovered that Chef Lynn Schwartzberg portrayed a "nun" (go figure!) in a professional rendition (yes, she was paid!) of this classic play. So, I asked Chef Lynn Schwartzberg to put together a list of her favorite culinary "things" (dishes), and that list forms the basis for this class. Chef Lynn's favorites include smoked salmon deviled eggs; a field green salad with fresh-baked rolls; and, *pastitso* (Grecian pasta and meat casserole with a béchamel sauce). Chef Lynn favors homemade marshmallow peeps (yes, peeps!) and coconut cupcakes for dessert. So...."When the dog bites...When the bee stings...When I'm feeling sad...I simply remember my favorite things...And I don't feel so bad!" Let's keep Chef Lynn from feeling "bad"—register today.

Fantastic Phyllo Fun

Wednesday, 12 May 2010 6:30 to 9pm
\$47.00

Phyllo dough (a rich, delicate pastry typically used in multiple layers) seems to baffle a lot of people: they love the light and flaky dough when eating out but are too intimidated to try to use it at home. Chef Lynn Schwartzberg is prepared to change your aversion. She shows how to use phyllo dough to make *spanikopita* (Grecian cheese pie); *brik* (Tunisian meat-filled pastries); savory Hungarian mushroom strudel; and the classic Greek baklava (layers of phyllo interspersed with nuts and covered with a sweet syrup). A meal featuring any one of these dishes would impress even the most sophisticated food critic.

Lynn Schwartzberg

Chef Monique Janet Hooker is best described as a culinary pioneer. As a girl of 15, she set forth to work in the male-dominated world of the French restaurant kitchen. After her classical culinary apprenticeship in France she worked in restaurants throughout Europe and the United States alongside her culinary friends, including Jacques Pépin, Pierre Franey, André Soltner, and Madeleine Karmman. In 1983, Chef Monique opened the culinarily and critically successful Monique's Café in the River North district of Chicago. After many years in business, she closed her restaurant and "retired" to teaching and book writing—Cooking with the Seasons: A Year in My Kitchen. KitchenArt is one of three cooking schools at which Chef Monique will teach on this tour. Don't miss your chance to learn from a pioneer.

Monique Janet Hooker

Soups are Sauces and Sauces are Soups

Wednesday, 19 May 2010 6:30 to 9:30pm
\$60.00

Don't be confused. With just a few changes, your favorite soup can become a wonderful sauce, or vice versa. Chef Monique Hooker explores the similarities between soups and sauces in this ground-breaking class. Her plan is to make several soups and sauces: shrimp bisque; roasted pepper and tomato sauce; bacon and broccoli soup; and, cracked pepper sauce. She'll then "deconstruct" each and "bring it back to life" as something completely different. You'll be sampling the final products on pasta, goat cheese, filet mignon, and baked salmon. As is true with any Chef Monique class, there will always be some surprises. Come with an open mind, and be ready to learn and have fun. Who knows, just like the soups and sauces, you may be "transformed."

Cook Once...Eat Multiple Times: Pork

Thursday, 20 May 2010 6:30 to 9:30pm
\$60.00

Chef Monique Hooker harkens back to the days of creating multiple meals with ingredients on hand—giving her a little more free time by not having to cook from scratch all the time. This method of preparing meals has been used for generations, but has slowly almost disappeared due to proliferation of convenience and fast foods. Chef Monique believes it's time to gather our families back around the dinner table and enjoy a family dinner again. By using the same main ingredient—pork—she will show you how to reduce clean-up time and to vary the taste so the family doesn't complain about having pork again. This class promises to change your life! Chef Monique's menu includes braised pork that she'll turn into old-fashioned chili; stuffed pork tenderloin; pork stir-fry; "pork-chop charcuterie;" and, pork loin that magically changes into pork cutlet. Wow...flavorful entrées with time to spare...the choice is simple! Sign-up today.

Class Registration Begins Wednesday, 3 February 2010 at 6 pm at k-art.com!

**Ake Waratap
Pasayadaj**

Hailing from Bangkok, Thailand, Chef Ake Waratap Pasayadaj is the chef/owner of Thai Essence Restaurant located next to KitchenArt in College Park Center, and Basil Thai Restaurant located near Purdue University in Chauncy Hill Mall. Chef Ake holds a masters degree from the San Francisco Art Institute. He worked at several restaurants in Atlanta and San Francisco, before becoming a caterer, personal chef, and restaurant owner. If you have not experienced Thai Essence yet, do not deprive yourself of the wonderful food and atmosphere any longer. The restaurant is open Monday through Saturday for lunch and dinner.

Thai Essence: A Symphony of Flavors

Wednesday, 16 June 2010 6:30 to 9pm
\$50.00

The authentic food of Thai Essence (located next door to KitchenArt) is like a symphony in your mouth...sweet, sour, salty, and spicy flavors hit your taste buds all at once. Similar to the finale of a Mozart musical score where all facets of the orchestra are engaged, Chef Ake Waratap Pasayadaj harmonizes all of the competing flavors and textures into a very special menu, which includes sesame shrimp on toast served with spicy Thai dipping sauce; green papaya salad; "simply" fried rice; mixed Asian mushroom stir fry with vegetables (featuring king oyster, shitake, oyster, enoki, and *sarjor-caju* mushrooms); and, Thai-spiced baked salmon in banana leaves. But that is not all. Chef Ake returns to the podium for an encore of rose-scented cantaloupe in coconut cream sauce. The critics will be raving...don't miss the show!

Virginia Willis

“Bon appétit, y’all”—an expression that is quintessentially Southern, quintessentially French, and quintessentially Chef Virginia Willis. Chef Virginia, who hails from Atlanta, Georgia, is a chef, author, spokesperson, and culinary television producer. She is an expert in southern American regional cuisine. Chef Virginia was the kitchen director for Martha Stewart Living Television, where she supervised the food segments for the Emmy-award winning show and prepared private meals for Martha and her guests, including President Clinton, Aretha Franklin, and Julia Child. She is the author of several cookbooks, including her latest, Bon Appétit Y’all, which was recognized as one of the top three American Cookbooks of 2008 by the International Association of Culinary Professionals. Everyone raved about her last fall and demanded that she return—here’s your chance to learn from a true professional!

Bon Appétit Y’all

Tuesday, 4 May 2010 6:30 to 9pm
\$55.00

Chef Virginia Willis is a culinary expert regarding southern American regional cuisine. In this class, Chef Virginia showcases her expertise with an offering that is sure to please. Her menu begins with a black eye pea salad. The main entrée is a mustard-crust pork loin with herb pan sauce. Haricot verts Provençal and \$20,000 rice pilaf will accompany. The classic dessert of chocolate pots de crème will sate our after-dinner sweet tooth. Join us for this special evening!

French Mother Sauces

Wednesday, 5 May 2010 6:30 to 9pm
\$65.00

Join French-trained culinary authority and author of the award-winning Bon Appétit, Y’all, Chef Virginia Willis as she explains and demonstrates the classic mother sauces—the sauces from which all other sauces are derived. The mother sauces are *sauce hollandaise*, *sauce velouté*, *sauce béchamel*, *sauce espagnole*, and *sauce tomate*. The menu includes oven roasted asparagus served with a hollandaise sauce; chicken served with a tarragon velouté; flank steak with a brown sauce; pasta gratin with sauce mornay; and, croustades with herbed marinara sauce. By the end of this class, you’ll know how to prepare each of the sauces and how to pair each with various “underlying” food items.

Chef Frank Farmer is a culinary graduate of Johnson and Wales University in Rhode Island. He has worked at several restaurants, including McGraw’s Steak, Chop, and Fish House; Frank’s Café West; and Sarge Oak on Main; and, was a teaching assistant in the culinary department at Johnson and Wales. Currently, Chef Frank is the executive chef for a catering company which provides food service solutions to several fraternity and sorority houses at Purdue University.

Souper Soups

Wednesday, 17 February 2010 6:30 to 9pm
\$48.00

Nothing is better than a warm bowl of soup on a blustery day. But did you know that soup originally did not come out of a can? Chef Frank Farmer demonstrates how to prepare a variety of homemade soups for immediate consumption and for storage for later use. Chef Frank’s menu features Guinness stew; Mulligatawny soup (an Indian curry soup); ham and potato soup; onion soup with fontina and thyme; and, chicken soup with homemade dumplings. Be forewarned: Chef Frank’s soup classes are extremely popular—early registration is a must!

An Evening with LeCreuset

Tuesday, 30 March 2010 6:30 to 9pm
\$50.00

If you’ve attended any of our classes, you’ve seen our chefs use the brightly colored cast-iron French ovens from LeCreuset both on the stovetop and in the oven. Chef Frank Farmer will use that cookware to prepare a scrumptious array of dishes. His menu features shrimp gumbo; chicken chasseur (a “hunter-style” chicken dish with the earthy taste of mushrooms); LeCreuset oven buttermilk cornbread; and, cheesy oven potatoes bolstered with bacon and cream. For dessert, Chef Frank’s LeCreuset oven peach cobbler surely will please all. A LeCreuset factory representative will be on hand to answer questions and to give each attendee a free LeCreuset gift—plus there will be other surprises! (Rest assured...this will be a typical KitchenArt cooking class and not a 2½ hour infomercial.)

Frank Farmer

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, and 500 Best Sauces, Salad Dressings, Marinades and More. His brand new book is 350 Best Salads and Dressings. As always, we are pleased and honored to have Chef George return to our store for two 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.

Sensational Salads

Monday, 26 April 2010 6:30 to 9pm
\$60.00

From quick and easy to elegant and entertaining, Chef George Geary demonstrates the versatility and variety of salads as a main entrée and proves that salads do not have to be relegated to "side-dish status." His menu includes bean and blue cheese salad with Radda dressing; Asian chicken salad with ginger dressing; roasted mushroom pasta salad; shrimp and melon salad with light lemon vinaigrette; feta potato salad; and blue cheese peanut coleslaw. Scrumptious!

Chef George's "Richest" Chocolate Class Ever!

Tuesday, 27 April 2010 6:30 to 9pm
\$65.00

A true chocoholic can never get enough chocolate. Nor can Executive Pastry Chef George Geary. Since the fall of 1998, Chef George has taught at least one chocolate class on every one of our schedules...and each one has sold out! 2010 continues the tradition. Chef George claims (in his own words) this all new class offering is the "richest and most sinful ever!" He delights our palates with bourbon pecan fudge cake with fudge glaze; brownie praline mousse pie with Chantilly cream; three chocolate Italian refrigerator cake; chocolate peanut butter shortbread bars; "light as air" chocolate marshmallows; and classic chocolate frappe. Chef George discusses the various types of chocolate, melting techniques, and proper storage. Come live the sweet life to the fullest. Bring on the chocolate!

George Geary

16th Anniversary Celebration

Saturday, February 27, 2010

9 am to 4 pm

**Come join KitchenArt as we celebrate
our 16th anniversary**

**Gourmet Food Sampling • Product Demonstrations
Unbelievable Merchandise Specials
Factory Representatives On-Hand to Discuss Products**

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, and 200 Fast and Easy Artisan Breads: No-Knead, One Bowl. Her brand new book is 500 Mexican Dishes. 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, and 300 Big and Bold Barbecue and Grilling Recipes.

No-Knead, One-Bowl Artisan Baking

Tuesday, 13 April 2010 6:30 to 9pm
\$60.00

If you can mix up a box of brownies, you can be an artisan baker claims Chef Judith Fertig. Chef Judith studied traditional artisan baking methods, and then simplified them: no kneading, no worrying—just simply delicious bread. Artisan bread baking can be easy! Chef Judith shows what you can do with one bowl of artisan bread dough that will keep for nine days in your refrigerator! When you arrive for this class, you'll be welcomed by the best aromatherapy in the world—bread baking in the oven. Ahhhh. Chef Judith begins the evening with a savory bowl of soup and a salad (to satisfy your appetite before we get down to business). Chef Judith then makes French baguettes (like you'd find at a *boulangerie*) and roasted tomato and basil focaccia. She ends on a sweet note with classic cinnamon rolls. All these breads will be made with that single bowl of dough! You don't want to miss this class.

Olé! The Flavors of Mexico

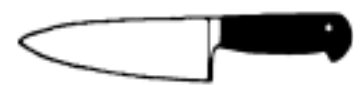
Wednesday, 14 April 2010 6:30 to 9pm
\$60.00

From the simplest family meal to a high-style dinner, Mexican food represents a fiesta of flavors, textures, and colors. With dishes from the Sonoran desert, the Mayan rainforest, the Gulf of Mexico, and the local "mercados" (markets) located in cities, big and small, Chef Judith Fertig celebrates the freshest, most flavorful fare from across the border. The evening begins with *queso al horno* (baked cheese with shrimp and chilies) served with tortilla chips. Chef Judith continues with *mercado* fruit salad with honey-lime dressing, featuring a color palate reminiscent of the beautiful mosaics near the outdoor market in Tepoztlan. A Mayan-style roast pork cooked in banana leaves is sure to be succulent and flavorful as our main course. Slow simmered black beans add to the party. Chef Judith completes the evening with a twist on the classic *arroz con leche*—Mexican rice pudding—she'll serve it with roasted pineapple and Mexican chocolate sauce. *Olé!*

REGISTER FOR KITCHENART COOKING CLASSES AT WWW.K-ART.COM

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 **\$3**

No cleavers, serrated-edge knives, or scissors

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 recently became the executive chef for the Catholic Archdiocese of Louisville's Cathedral Free Lunch Program for the Homeless where he serves homemade lunches to over 160 patrons each day.

“Shaker” your Plate

Wednesday, 3 March 2010 6:30 to 9pm
\$58.00

One of the main tenets of all “Shakerdom” is the admonition to keep life as simple as possible. This meal, while plain in ingredients, is radiant with flavor and good cooking techniques. We start with a fun alligator pear and apple salad to whet our appetites for the golden roast chicken with herbs. To accompany you'll enjoy okra savory and Kentucky River corn pudding. We finish with a mighty rendition of the world-famous Shaker lemon pie, even making our crusts from scratch. Come eat and cook simply with us.

Foods of the Maghreb

Tuesday, 20 April 2010 6:30 to 9pm
\$60.00

The northwest coast of Africa is considered a culinary jewel chest: the flavors of its food are both unique and reminiscent of the entire Mediterranean coastline and are “on fire” as the current foodie trend. Join us as we savor a double appetizer of *hummus* and *muhammara*—one is the classic chickpea spread and the other a flavorful roasted red pepper dip. Our entrée is a titillating Moroccan tagine of chicken and squash served with Tunisian fruited couscous. You'll taste Libyan *shashouken* (garlicky fried tomatoes) as a “go-with.” Dessert is a simple Mauritanian sesame cookie served with hot mint tea; just what you need after this culinary expedition through the upper Sahara.

Chuck Wagon Cooking

Wednesday, 26 May 2010 6:30 to 9pm
\$60.00

Got a hankering for some tasty grub? Come cook with us—the cowboy way. We start this well-flavored class with Southwestern tamale cupcakes to tickle our taste buds as the salt-crusted, pepper-spiked sirloin steaks sizzle, and the sourdough cornmeal biscuits bake. Yes, we'll be making a sourdough starter in class. To accompany the main course, we'll concoct a starry night steak sauce; and to complete the meal, we'll make butter-stewed carrots and a big batch of pinto beans with chorizo. We finish, if there's room, with a serving of our tasty wild berry buckle. Yahoo ol' buckaroo – won't ya be there?

Registration begins Wednesday, 3 February 2010
at 6 pm at www.k-art.com

Stephen Lee

**Registration
Policy**

Registration begins on Wednesday, 3 February 2010 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. Gift certificates from our online product website cannot be used for class registration. 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 Wednesday, 3 February 2010.

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.

We are required by the Indiana State and Tippecanoe County Departments of Health to advise that food of animal origin served undercooked or raw may impose increased health risks to certain individuals.

“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 15 cookbooks—with the latest book—The Best Book of Slow Cooking Ever—receiving much praise. 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 four nights before she takes off for Italy, and each class is very different from the others!

Simple Pastas to Make while the Water Boils

Monday, 22 March 2010 6:30 to 9pm
\$68.00

Chef Diane Phillips did it again. She came up with another class of phenomenal tasting pasta dishes that can be prepared before the water boils or the pasta is cooked. Chef Diane’s menu includes *pasta pecorino con pepe* (pasta with pecorino and pepper); *pasta con pomodoro e olio con aglio* (pasta with tomatoes and garlic oil); *pasta con ceci, rosemarino, e pomodoro* (pasta with garbanzo beans, rosemary, and tomatoes); and, *pasta con salsice, zucco, e crema* (pasta with roasted sausage, butternut squash, and cream). As if that wasn’t enough, Chef Diane finishes the evening with *biscotti al chocolate* with cinnamon gelato (chocolate cookies with cinnamon gelato). The water is beginning to boil...are you signed up yet?

An Evening in Assisi

Tuesday, 23 March 2010 6:30 to 9pm
\$68.00

Join Chef Diane Phillips as she explores the foods from around the town of Assisi in the region of Umbria. This is the food of Chef Diane’s Italian heritage and she wants to share it with you and, in true “Diane-Phillips-style,” teach you how you can make it ahead. *Pecorino grissini* (pecorino bread sticks) and *insalata mista* (field greens salad with a balsamic vinaigrette) whets our appetites while Chef Diane prepares *tortino de melanzane, mortadella, e pecorino con salsa pomodoro* (a large torte of eggplant, mortadella, pecorino cheese, and tomato sauce); and, *porchetta* (roasted pork stuffed with aromatic herbs and vegetables). Chef Diane dazzles all with a delightful chocolate and hazelnut tart served with Frangelico whipped cream. After this class, you too might want to claim Assisi in your “heritage.”

Cheap Eats from a Sunday Supper: Slow Cook Once, Eat Four Times

Wednesday, 24 March 2010 6:30 to 9pm
\$68.00

In this class, Do-Ahead Diva Diane Phillips, author of The Best Book of Slow Cooking Ever, instructs on how to get a week’s worth of meals from one use of the slow cooker. Chef Diane’s plan is that on Sunday (or any other day you choose) you cook slow-roasted beef in your slow cooker. She then shows you how to transform that cooked cut of meat into rigatoni with Chianti, porcini, and beef; beef stroganoff with noodles; Thai beef salad; and, beef enchiladas with ranchero sauce. Of course, Chef Diane provides dessert: a piña colada bread pudding made in the slow cooker. Wow! What an absolutely delicious time-saving technique for your busy lifestyle. Sign-up today.

Dinner for your BFF!

Thursday, 25 March 2010 6:30 to 9pm
\$68.00

Do you need to surprise your “BFF” (Best Friend Forever aka “significant other”) with a special dinner without having him or her “LOL” (Laughing Out Loud) at what you cooked? Well, this is your class! The Diva of Do-Ahead, Diane Phillips, works her magic to produce a terrific culinary experience to stun your date. Goat cheese with balsamic olive salad crostini and simple puff pastry cheese straws introduce our culinary frolic. The liaison continues with walnut-crust baked goat cheese rounds on a playful combination of field greens laced with a temptable flirtation of Dijon shallot vinaigrette. The artichoke and rice gratin raises your evening to an amorous frenzy. The romantic climax is reached with the service of a creamy, sherry-flavored seafood and spinach dish known as seafood Florentine. Hoping not to be too forward, yet providing a sweet good-night kiss, brandied peaches cooked in a slow cooker will be served with luscious and satiny vanilla ice cream. Now, Chef Diane has taken care of the food...the rest is up to you!

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THE STORE FOR COOKS

Calendar of Classes

<i>Day</i>	<i>Date</i>	<i>Instructor</i>	<i>Class</i>	<i>Time</i>
Wed	Feb 17, 2010	Farmer	Souper Soups	6:30 to 9pm
Thu	Feb 25, 2010	C Lee	A German Feast	6:30 to 9pm
Mon	Mar 1, 2010	Schwartzberg	A Few of My Favorite Things	6:30 to 9pm
Wed	Mar 3, 2010	S Lee	"Shaker" your Plate	6:30 to 9pm
Mon	Mar 8, 2010	Orr	The Cuisine of FARM bloomington	6:30 to 9pm
Mon	Mar 22, 2010	Phillips	Simple Pastas to Make while the Water Boils	6:30 to 9pm
Tue	Mar 23, 2010	Phillips	An Evening in Assisi	6:30 to 9pm
Wed	Mar 24, 2010	Phillips	Cheap Eats from a Sunday Supper	6:30 to 9pm
Thu	Mar 25, 2010	Phillips	Dinner for your BFF!	6:30 to 9pm
Tue	Mar 30, 2010	Farmer	An Evening with LeCreuset	6:30 to 9pm
Tue	Apr 6, 2010	C Lee	Just Stuff It!	6:30 to 9pm
Thu	Apr 8, 2010	England	The Flesh and Bones of Seafood	6:30 to 9pm
Tue	Apr 13, 2010	Fertig	No-Knead, One-Bowl Artisan Baking	6:30 to 9pm
Wed	Apr 14, 2010	Fertig	Ole! The Flavors of Mexico	6:30 to 9pm
Tue	Apr 20, 2010	S Lee	Foods of the Maghreb	6:30 to 9pm
Sat	Apr 24, 2010	Culinary Tour	Chicago Culinary Tour XX	7:45am to 7:45pm
Mon	Apr 26, 2010	Geary	Sensational Salads	6:30 to 9pm
Tue	Apr 27, 2010	Geary	Chef George's "Richest" Chocolate Class Ever!	6:30 to 9pm
Tue	May 4, 2010	Willis	Bon Appetit Y'all	6:30 to 9pm
Wed	May 5, 2010	Willis	French Mother Sauces	6:30 to 9pm
Tue	May 11, 2010	Bartush	Basic Knife Skills	6:30 to 9pm
Wed	May 12, 2010	Schwartzberg	Fantastic Phyllo Fun	6:30 to 9pm
Wed	May 19, 2010	Hooker	Soups are Sauces and Sauces are Soups	6:30 to 9:30pm
Thu	May 20, 2010	Hooker	Cook Once...Eat Multiple Times: Pork	6:30 to 9:30pm
Wed	May 26, 2010	S Lee	Chuck Wagon Cooking	6:30 to 9pm
Thu	Jun 3, 2010	England	Havana Daydreaming	6:30 to 9pm
Tue	Jun 8, 2010	C Lee	Sweet Heat: A Study of the Chili Pepper	6:30 to 9pm
Wed	Jun 16, 2010	Pasayadaj	Thai Essence: A Symphony of Flavors	6:30 to 9pm

**Register starting at 6pm on
Wednesday, 3 February 2010
at www.k-art.com**