



CLASS SCHEDULE October
November
December
2006

THE
NEW SCHOOL
OF **COOKING**

AUTUMN

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 through advanced. We offer part time professional cooking and baking programs throughout the year, 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 as well as 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 virtually 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 1996 Smith was the founding executive producer of the San Francisco office of Curious Pictures, where she practiced launching and running a company before striking out on her own. 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 three years. She graduated from the California Culinary Academy in 1986. Thompson has cooked professionally in many positions in the food industry and has taught cooking for fifteen years. She worked at City Restaurant, was co-owner of Adventurous Cooks Catering, has been a food stylist, private chef, on-camera chef, and menu designer and consultant for restaurants. Cotner Thompson designed our professional baking series. She teaches Pro I, Pro II, Pro Baking and recreational classes.

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

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

Chef Tracy Saltzman graduated from the California Culinary Academy in 1995 and won a scholarship to the Cordon Bleu Cooking School in London, where she received a degree in Advanced Pastry. Her successful confectionery and catering business, Rhubarb, has been featured in *In Style* and *Angeleno* magazines. Saltzman has worked as a food stylist for major motion pictures, as a caterer, private chef and has taught cooking for eight years.

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. She appears on the Food Channel in "The Secret Life of..." series

POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. 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. 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. In the event that we have to cancel a class, students will receive a full refund. There are no refunds for cancellation of short series or professional classes after the class has begun.

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 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 one time classes or more at a time are eligible for a 5% discount on those classes.

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.

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. **\$2400**

SESSION 1	May Parich		
	Begins Tuesday, October 3	6:30 p.m.	
SESSION 2	Tracy Saltzman		
	Begins Wednesday, October 11	10:00 a.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, Stock Reductions, 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
Yeast: Commercial and Wild, 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 prepares a simple menu, given only the names of the dishes.

PRO II

Sundays, September 10, 17, 24, Oct. 1, 8, 15, 22, 29, Nov. 5, 12 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 learned in Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Pro II is taught by Carol Cotner Thompson. Students can miss two classes and receive their diploma. **\$1200**

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

Thursdays, Sept. 14, 21, 28, Oct. 5, 19, 26, Nov. 2, 9, 16 10:00 a.m.-2:00 p.m. or

Mondays, Sept. 25, Oct. 9, 16, 23, 30, Nov. 6, 13, 20, 27, Dec. 4 6:30-9:30 p.m. or

Sundays, Dec. 3, 10, 17, Jan. 7, 14, 21, 28, Feb. 4, 11, 18 9:30 a.m.-1:30 p.m.

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 doing. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Pro Baking is taught by Chef Carol Cotner Thompson. Students can miss two classes and receive their diploma. **\$1200**

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Mousses 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 and Raspberry Filling; Meringues

CLASS 7 Artisan Breads

CLASS 8 Flat Breads and Brioche

CLASS 9 Puff Pastry

CLASS 10 Cookies and Dessert Sauces

SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 2. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$300

Tuesdays, September 5, 12, 19, 26 6:30-9:30 p.m. or

Wednesdays, Sept. 13, 20, 27, Oct. 4 10:30 a.m.-1:30 p.m. or

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

Saturdays, October 28, Nov. 4, 11, 18 2:00 p.m.-5:00 p.m. or

Wednesdays, Nov. 29, Dec. 6, 13, 20 6:30-9:30 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; Seared Tuna with Lime and Herb Crust over Fettucine; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Linguine with Walnuts, Gruyere and Caramelized Onions; Chocolate Decadence Cake; Fresh Fruit Crisp; Fresh Ginger Cake.

BASIC VEGETARIAN COOKING

Wednesday, October 11, 18, 25 Nov. 1 6:30-9:30 p.m.

At long last, we are offering a series 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; Orziette with Rapini and Chick Peas; Potato and Leek Chowder; Winter Vegetable Stew with Sunchokes; Green Barley and Kale Gratin; Winter Vegetable Lasagne; Grilled Vegetables with Autumn Couscous; Mujadarrah with Minted Yogurt Sauce; Vegetable Fried Rice with Tofu; Squash and Chard Enchiladas with Pepita Mole Sauce; Lemon Lime Risotto with Asparagus and Fresh Herbs.

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

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

WORLD REGIONAL SERIES: ITALY

\$375

Thursdays, Sept. 7, 14, 21, 28 6:30-9:30 p.m.

The regional series are designed for students who want to learn authentic cuisine. Each week we will prepare dishes from a different region, moving from the northern part of Italy

to the south. We will also sample local wines, cheeses and other specialty items from each area. While the regional series are not difficult, they are not recommended for absolute beginners.

WEEK 1 PIEDMONTE Tomatoes with Green Piedmontese Dressing; Bagna Cauda; Semolina Gnocchetti with Basil Pesto; Sweet Pepper, Olive and Fontina Salad; Risotto alla Millanese; Trout with Herbs, Wine and Golden Raisins; Pollo alla Marengo; Pheasant with Mushrooms; Piedmontese Baked Peaches; Zabaglione Cream Cake.

WEEK 2 LAZIO-ROMA Peas with Prosciutto; Stracciatella; Spaghetti alla Carbonara; Pasta all'Amatriciana; Baby Lamb Chops with Artichokes; Zucchini stuffed with Meat, Herbs and Parmesan; Focaccia di Rosemarino; Mushrooms with Garlic and Mint; Green Beans with Tomatoes; Pistachio Gelato.

WEEK 3 NAPOLI-CAMPANIA Fritto di Mozzarella; Pizza alla Napoletana; Vermicelli with Baby Clams; Spaghetti alla Puttanesca; Neopolitan Polenta; Seafood Salad; Saltimbocca alla Sorrentino; Meatballs in Tomato Sauce; Sweet Ricotta Turnovers.

WEEK 4 CALABRIA Chickpeas with Garlic; Zucchini Flan; Calabrian Lasagne; Onion Soup; Maccaroni alla Calabrese; Skewered Meat Croquettes; Roasted Tuna with Tomatoes and Green Olives; Rabbit in Agrodolce; Easter Rolls with Eggs; Stuffed Figs in Chocolate.

INDIVIDUAL CLASSES

All classes are participation. Please review our policies on page 2. To register for any class, call **310-842-9702**.

AN ASIAN NOODLE PRIMER

\$75

Friday, September 29 7:00-10:00 p.m.

Some of the most memorable Asian dishes are made with noodles, so we wanted to indulge our taste buds with an entire class devoted to discussion and preparation of noodles from all over Asia. Chef Jet Tila will talk about fabrication and cooking applications for the many varieties. He will then teach students techniques for preparing these perfect noodle dishes: Vietnamese Spring Rolls; Thai Sticks; Korean Chap Chae; Chinese Chow Mein; Nabeyaki Udon; Zaru Soba; Yum Woon Sen (Glass Noodle Salad) Southern Curry with Somen and Long Beans; Pad See You; Gai Kua (Fresh Rice Noodles with Squid and Lettuce).

YEAST BREADS

\$75

Monday, December 11 6:30-10:30 p.m.

Making homemade breads can be one of the single 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; Roman Sweet Buns; Walnut Bread; Sage Focaccia; Pesto Bread.

CANDY

\$85

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

Candy makes the sweetest holiday gift of all. It's easy to make as long as you have a candy thermometer and it is always received with profound gratitude. In today's class,

we'll explore the world of cooking sugar and melting chocolate and teach the proper techniques for making this assortment, and students can take a box of candy home: Chewy Butter Caramels; Peanut Brittle; Assorted Lollipops; Peanut Butterballs; Pecan Turtles; Pralines; Homemade Marshmallows; Chocolate Fudge; Assorted Truffles; Caramel Corn; English Toffee.

PARIS BISTRO

\$85

Wednesday, November 8 6:30-9:30 p.m.

French bistros differ from upscale restaurants insofar as they feature simple, traditional French home cooking. A bistro is a place for good times with friends, and we wanted to recreate a classic Bistro meal for our students to enjoy. Champignons a la Grecque; Asparagus with Dijon Sauce; Steak Frites; Salade Niçoise; Chicken Tarragon with Sherry Vinegar; Moules Mariniere; Pasta with Lemon, Ham and Black Olives; Warm Potato Salad with Herbed Vinaigrette; Vanilla Pots de Creme.

THE ROOT OF THE MATTER

\$75

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

Vegetarian Class. The advent of local farmer's markets and chef appreciation for seasonal cooking has brought an amazing bounty of root vegetables to the consumer, with some wonderful new ways to enjoy them. Today, May will introduce a large selection of roots and ideal cooking techniques for them, and students will prepare these revolutionary root dishes; Young Turnip and Apricot Salad with Toasted Walnuts and Creamy Greens Dressing; Stir Fried Daikon; Rutabaga and Pear Puree; Sunchoke Bisque with Hazelnut Oil; Celery Root and Apple Salad with Tarragon and Roasted Almonds; Parsnip Galette with Winter Greens; Radish Salad with Wild Fennel Vinaigrette; Fennel, Beet and Orange Salad with Olives; Roasted Root Vegetables with Sweet Ginger Glaze; Roasted Fennel Bruschetta; Golden Gratin of Carrots, Rutabagas and Turnips.

THE KOREAN GRILL

\$85

Saturday, November 4 10:00 a.m.-1:00 p.m.

Short ribs may be the most famous Korean specialty, but Koreans have an amazing way with seafood, chicken and pork as well. Today, Jet introduces traditional grilled fare which showcase the flavors of Korea, and we'll serve it with an assortment of classic salads and sides for the ultimate feast. Gal Bi; Beef Bulgogi; Chicken Bulgogi; Seafood Chap chae; Pajon (Seafood Scallion Omelet); Marinated Soybean Sprouts; Marinated Spinach; Napa Cabbage Kimchi.

PIZZA WORKSHOP

\$75

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

Vegetarian Class. Many people are daunted by the idea of making pizza at home due to a fear of baking with yeast, but in this class, we will show just how easy and delicious homemade pizza can be. We will explore different styles of doughs and shapes, and explain ideal baking conditions. Pizzas will include Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Mushrooms; Spinach and Ricotta Calzone; Thin Crust Pizza with Red Pepper Pesto and Chevre.

THE CHILES OF MEXICO

\$75

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

In this class, chef Margaret Ferazzi will introduce students to the archetypal fresh and dried chiles used in Mexican cooking and showcase their distinctive characteristics. Students will learn techniques for handling chiles and make this menu: Chiles en Nogada (Stuffed Chiles with Walnut Sauce); Veracruz-Style Greens and Beans with Smoked Chile Sauce; Crabs in Chipotle Sauce; Pozole Rojo; Oaxacan Chicken Tacos in Amarillo Mole; Queso Fundido with Roasted Peppers and Chorizo; Chilaquiles with Eggs; Guacamole with Tomatillos; Classic Ceviche Tostadas.

VIETNAM

\$85

Friday, October 27 7:00-10:00 p.m.

While the food and culture of Vietnam have been influenced by both its Chinese and French occupations, the flavors of Vietnam are distinctly its own. Learn how to cook with the bright, fresh and exciting flavors of this unique part of the world. Sugarcane Shrimp; Barbecue Beef Wraps; Fresh Shrimp Springrolls; Sea Bass Roasted in Banana Leaves; Pho; Vermicelli Noodles with Grilled Pork and Imperial Rolls.

GARDEN COOKING AT TENDER GREENS

\$100

Saturday, October 14 10:00 a.m.-2:00 p.m.

This class offers an exclusive opportunity to cook side by side with chef Erik Oberholtzer at his critically acclaimed restaurant, Tender Greens. Erik opened Tender Greens in June in partnership with Scarborough Farms so he can bring the farm to the restaurant only hours after harvest. Erik will guide students through planning, purchase and storage of seasonal farmer's market produce and show simple preparations that showcase its flavors. After the demo, he will teach students how to prepare this remarkable menu, then enjoy the feast on the Tender Greens patio. This participation class is limited to 8 students and meets at 9523 Culver Boulevard, Culver City 90232. Salad of Orchard Fruit with Butter Lettuces, Pt. Reyes Blue Cheese and Candied Walnuts; Grilled Sea of Cortez Scallops with a Salad of Autumn Vegetables; Slow Poached Alaskan King Salmon with Olive Oil Braised Fennel, Fingerling Potatoes and Saffron Vinaigrette; Roasted Berkshire Pork Rack with Braised Pork Belly, White Butter Beans and Baby Kale.
<http://tendergreensfood.com>.

TRATTORIA

\$75

Friday, October 13 7:00-10:00 p.m. or
Thursday, December 21 6:30-9:30 p.m.

The foods found on the menu of any good trattoria feature simple, informal dishes which bring people together. Tonight students will learn how to combine a few high quality ingredients to create classic Italian dishes. Pizza Margherita; Semolina Dumplings with Basil Pesto; Pork Chops with Fennel; Frito Misto of Calamari, Lemon, Onions and Winter Squash; Spinach and Chickpeas with Olive Oil and Lemon; Gnocchetti Sardi with Greens and Pecorino; Herb Scented Green Bean Salad; Pistachio Gelato.

PIRATING TRADER VIC'S

\$85

Friday, December 15 7:00-10:00 p.m.

Over the years, countless students have asked for the recipe for the famous coconut shrimp from Trader Vic's. And, kitschy as it is, there's no substitute for the classic Pu Pu

platter. Tonight, chef Jet Tila has agreed to provide all the recipes for creating these Polynesian classics at home, plus we'll make the now world famous Original Mai Tai. Crab Rangoon; Coconut Shrimp; Classic Spring Rolls with Two Dipping Sauces; Barbecued Pork Spareribs; Lamb Satay with Peanut Sauce; Ahi Poke with Wonton Chips.

HOLIDAY COOKIES

\$75

Thursday, December 14 10:30 a.m.-1:30 p.m. or
Saturday, December 16 10:00 a.m.-1:00 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; Oatmeal Lace Cookies; Raspberry Thumbprints; Coconut Macaroons; Pecan Sandies; Chocolate Crackles; Butterscotch Walnut Squares; Rugelach; Chinese Almond Cookies; Mexican Wedding Cookies and more.

WINTER IN TUSCANY

\$85

Saturday, December 9 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. Potato and Artichoke Tart; Renaissance Style Baked Cauliflower; Cecina (Chick Pea Flatbread); Bread and Swiss Chard Gnocchi; Lobster Fra Diavola; Chicken Under a Brick; Pork a la Milanese; Lasagne with Black-Eyed Peas; Farro with Squash and Kale; Mascarpone Ice Cream.

CHINESE DUMPLINGS!

\$85

Friday, November 17 7:00-10:00 p.m.

China has been perfecting the art of dumpling making since the Sung dynasty, and as with so many of the famous foods of China, dumplings are steeped in tradition and symbolism. Tonight, Jet will introduce students to the lore and technique for assorted boiled, steamed and pan fried dumplings and students will work with homemade and commercial doughs to create these classic treats; Sew Mai; Mushroom and Cabbage; Shrimp and Spinach; Classic Potstickers; Har Gow (Shrimp and Bamboo Shoots); Pork and Garlic Chive; Shanghai Steamed Buns.

VANILLA LOVERS UNITE

\$85

Friday, December 1 7:00-10:00 p.m.

Yes, chocolate is wonderful. But there are many of us who love the taste of vanilla best, so pastry chef Cindy Mushet has prepared a sophisticated menu designed to show off the deep, sensual flavor that is essential to so many desserts. She will also guide students through vanilla beans and vanillas from Mexico, Tahiti and the Bourbon Islands. Double Vanilla Ice Cream with Vanilla-Roasted Pineapple and Pink Peppercorns; Very Vanilla Bean Soufflé with Vanilla Custard Sauce; Double Vanilla Pound Cake with Gerwurtztraminer Ginger Poached Pears; Vanilla Tapioca Parfait with Spiced Sour Cherry Layers and Cinnamon Toast; Vanilla Date Cupcakes with Buttermilk Fudge Frosting; Vanilla Bean Panna Cotta Served with Citrus in a Vanilla Syrup.

THE HERBS AND SPICES OF THE INDIAN KITCHEN

\$75

Thursday, October 12 6:30-9:30 p.m.

Vegetarian Class. Neelam Batra joins us again to introduce students to the flavors and uses of Indian herbs, spices and spice blends. In class, we will use these ingredients to prepare an assortment of Indian dishes, and once participants are familiar with the flavors, they can use them at home to create familiar or original recipes. Spicy Yogurt Chicken Curry; Mango Chutney with Cinnamon, Cardamom and Fenugreek Seeds; Cauliflower Pakora Fritters with Cilantro-Lime Chutney; Grilled Seabass with Chaat Masala; Crusty Smashed Potatoes with Tandoori Paste; Toor Dal with Fresh Curry Leaves and Sambar; Saffron Rice Pudding with Dessert Masala; Hot Tea with Chai Tea Masala.

SIMPLE CONTEMPORARY SAUCES

\$75

Saturday, September 30 10:00 a.m.-1:00 p.m. or

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

Often, all it takes to make simply prepared foods taste extraordinary is a great sauce. In this class, we focus on modern sauce alternatives that beautifully complement fish, chicken and meat, and which can be found on restaurant menus throughout the country. Each pair of students will make two easy sauces and we will serve them with Salmon, Chicken and Grilled Steak. Classic Salsa Verde; Aioli; Pumpkin Seed Mole; Tropical Salsas; Cilantro Pesto; Assorted Compound Butters; Chermoula; Harissa; Mint, Ginger and Cilantro Yogurt Sauce.

JAPANESE HANDROLL TECHNIQUE

\$85

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

Chef Jet Tila developed this class to introduce students to proper handroll and maki preparation. Students will learn how to make perfect sushi rice and how to form classic sushi rolls and cones. Crunch Rolls; Spicy Tuna Handroll in Soy Paper; Eel Avocado Rolls with Eel Sauce; California Rolls; Caterpillar Rolls; Teriyaki Chicken Roll.

ROASTING

\$75

Saturday, September 30 2:00-5:00 p.m. or

Thursday, October 26 6:30-9:30 p.m. or

Friday, December 8 7:00-10:00 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.

FRESH PASTA WORKSHOP

\$75

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

Thank goodness the carbohydrate-phobia chapter of American history is over! 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.

COASTAL INDIAN COOKING

\$85

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

On the southern tip of Asia, between the equator and the tropic of Cancer, India is a v-shaped subcontinent surrounded by two seas and an ocean. The long coastline hugs many different states and is home to multiple cuisines with subtle changes affected by locally grown ingredients. Join Neelam as she cruises the coastline and prepares some of the traditional dishes. Shrimp Vindaloo Curry; Rice and Dal Croquets with Coconut Chutney; Mixed Vegetables served with Bread Rolls; Bengali Fish Curry with Turmeric; Tamilnadu Potatoes with Onions; Anaheim Peppers in Spicy Tamarind Sauce; Malabar Fish Curry with Coconut and Ginger; Roasted Eggplants with Mustard Oil; Mango Shrikhand.

GIFTS FROM THE HEARTH

\$75

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

We've been thinking about this class for years, but didn't have quite the incredible assortment of gift ideas that we wanted—until now. Come join chef Cindy Mushet to learn how to make these great gifts and to get all kinds of tips on presentation and on giving other homemade presents. Spiced Bourbon Hot Fudge Sauce; S'mores Kit with Homemade Marshmallows and Graham Crackers; Grand Marnier Biscotti Bites; Kansas City Barbecue Sauce; Cranberry and Raspberry Preserves; Braided Christmas Bread Wreath; Assorted Candied and Spiced Nuts; Scottish Shortbread; Butter Peanut Brittle; Mango Chutney.

REVISITING THE WOK

\$85

Thursday, October 19 6:30-9:30 p.m. or

Asian chef Jet Tila will reintroduce students to techniques for this highly versatile tool. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir fry. Tuition includes a wok for each student to take home. We will prepare Pad Thai; Stewed Black Bean Spareribs; Barbecued Pork and Shrimp Fried Rice; Baby Bok Choy with Oyster Sauce; Steamed Snapper with Ginger and Scallions.

FISH BASICS

\$85

Wednesday, Sept. 27 6:30-9:30 p.m. or

Thursday, October 5 6:30-9:30 p.m. or

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

Thursday, November 30 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, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

HOLIDAY SIDES

\$75

Thursday, November 2 6:30-9:30 p.m.

At least some of these vegetarian side dishes are certain to become part of your holiday tradition for years to come. Plus, several of them can be paired together for an all-vegetarian meal. For the carnivores in the house, Chef May Parich will cook a small turkey and demonstrate proper carving technique and how to make gravy. Butternut Squash Gratin with Onions and Sage; Crispy Acorn Squash Rings; Maple Mashed Sweet Potatoes; Roasted Cauliflower with Italian Salsa Verde; Chestnut Sage Mushroom Stuffing; Arugula Salad with Roasted Squash and Cabrales Cheese; Brussels Sprouts and Pearl Onions in Horseradish Cream; Escarole and Mushroom Dressing; Broccoli Puree with Crème Fraiche.

ESSENTIAL KNIFE SKILLS

\$75

Saturday, September 9 10:00 a.m.-1:00 p.m. or

Wednesday, October 4 6:30-9:30 p.m. or

Friday, November 3 7:00-10:00 p.m. or

Monday, December 18 6:30-9:30 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.

SUMMER FRUITS AND VEGETABLES, THE INDIAN WAY

\$85

Saturday, September 23 10:00 a.m.-1:00 p.m.

Summer produce is at its peak and we always need new ways to prepare it. Today, Chef Neelam Batra offers students techniques for preparing the brilliant produce of summer with the exotic flavors of India. Green and Yellow Bean Pakora Fritters with Cilantro Pepper Chutney; Spicy White Corn Wheels with Tamarind and Scallion Greens; Heirloom Tomato Salad with Mango Ginger Dressing; Peppered Berry Salad on Baby Greens; Spice Stuffed Pattypan Squash with Blueberry Sauce; Bell Peppers with Purple and Yukon Potatoes; Curried Mixed Summer Vegetables and Watermelon Whites; Upside Down Basmati Rice with Marinated Cucumber Daikon Tomato Chaat; Mango Ice Cream.

CHICKEN FUNDAMENTALS

\$75

Wednesday, November 15 6:30-9:30 p.m. or

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

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

AUTUMN PIES

\$85

Saturday, November 11 10:00 a.m.-1:00 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.

CHEESE SEMINAR

\$50

Wednesday, September 20 6:30-8:00 p.m. or

Wednesday, October 25 6:30-8:00 p.m. or

Wednesday, November 29 6:30-8:00 p.m. or

Wednesday, December 6 6:30-8:00 p.m.

In this special program, we host a field trip to The Cheese Store of Beverly Hills, where owner Norbert Wabnig and his knowledgeable staff will describe the history and technique of cheese making. We will sample many of their imported and domestic cheeses as well as wines and other specialty foods which are appropriate for serving with cheese. If you haven't been to The Cheese Store yet, this is one of the only resources of its kind in the L.A. area and you are in for a treat. The seminar will meet at the store, 419 N. Beverly Drive. Note: There is no seating at the store.

THE WINTER GRILL

\$85

Thursday, December 7 10:30 a.m.-1:30 p.m. or

Thursday, December 7 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 a few 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 Satay with Cucumber Salad; Argentinean Grilled Steak with Chimichuri Sauce.

QUICK SOUPS AND QUICK BREADS

\$75

Thursday, December 14 6:30-9:30 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 Cumin Soup with Toasted Pecans and Molasses Muffins; Tortilla Soup with Homemade Tortillas; Wild Mushroom Barley Soup with Classic Popovers; Winter Minestrone with Parmesan Scones.

OCTOBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
9:30 Pro 2-4 EREV YOM KIPPUR	2 YOM KIPPUR	10:00 Pro 1-4 6:30 Pro 1-1	10:30 Basics 6:30 Knife Skills	10:00 Pro Baking-4 6:30 Fish	6	7 10:00 Basics 2:00 Pasta
9:30 Pro 2-5 2:30 Pro 1-8	9 6:30 Pro Baking-2	10:00 Pro 1-5 6:30 Pro 1-2	10:00 Pro 1-1 6:30 Basic Vegetarian	10:00 Pro Baking-5 6:30 Herbs and Spices of Indian Kitchen	13 7:00 Trattoria	14 10:00 Basics 10:00 Tender Greens 2:00 Coastal India
9:30 Pro 2-6 2:30 Pro 1-9	16 6:30 Pro Baking-3	10:00 Pro 1-6 6:30 Pro 1-3	10:00 Pro 1-2 6:30 Basic Vegetarian	10:00 Pro Baking-6 6:30 Wok	20	21 10:00 Basics 2:00 Roots
9:30 Pro 2-7 2:30 Pro 1-10	23 6:30 Pro Baking-4	10:00 Pro 1-7 6:30 Pro 1-4	10:00 Pro 1-3 6:30 Cheese 6:30 Basic Vegetarian	10:00 Pro Baking-7 6:30 Roasting	27 7:00 Vietnam	28 10:00 Basics 2:00 Basics
9:30 Pro 2-8 2:30 Pro 1-11	30 6:30 Pro Baking-5	10:00 Pro 1-8 6:30 Pro 1-5	31			

NOVEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
			1 10:00 Pro 1-4 6:30 Basic Vegetarian	10:00 Pro Baking-8 6:30 Holiday Sides	3 7:00 Knife Skills	4 10:00 Korean Grill 2:00 Basics
9:30 Pro 2-9 2:30 Pro 1-12	6 6:30 Pro Baking-6	10:00 Pro 1-9 6:30 Pro 1-6	8 10:00 Pro 1-5 6:30 Paris Bistro	10:00 Pro Baking-9 6:30 Handrolls	10	11 10:00 Pie 2:00 Basics
9:30 Pro 2-10 2:30 Pro 1-13	13 6:30 Pro Baking-7	10:00 Pro 1-10 6:30 Pro 1-7	15 10:00 Pro 1-6 6:30 Chicken	10:00 Pro Baking-10 6:30 Fish	17 7:00 Chinese Dumplings	18 10:00 Pizza 2:00 Basics
2:30 Pro 1-14	20 6:30 Pro Baking-8	10:00 Pro 1-11 6:30 Pro 1-8	22	Thanksgiving	24	25
26	27 6:30 Pro Baking-9	10:00 Pro 1-12 6:30 Pro 1-9	29 10:00 Pro 1-7 6:30 Basics 6:30 Cheese	10:30 Fish 6:30 Simple Sauces		

DECEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
					1 7:00 Vanilla	2 10:00 Candy 2:00 Gifts
3 9:30 Pro Baking-1 2:30 Pro 1-15	4 6:30 Pro Baking-10	5 10:00 Pro 1-13 6:30 Pro 1-10	6 10:00 Pro 1-8 6:30 Basics 6:30 Cheese	7 10:30 Winter Grill 6:30 Winter Grill	8 7:00 Roasting	9 10:00 Tuscan 2:00 Chicken
10 9:30 Pro Baking-2 2:30 Pro 1-16	11 6:30 Yeast Breads	12 10:00 Pro 1-14 6:30 Pro 1-11	13 10:00 Pro 1-9 6:30 Basics	14 10:30 Cookies 6:30 Quick and Quick	15 7:00 Trader Vic's	16 10:00 Cookies 2:00 Mexican Chiles
17 9:30 Pro Baking-2 2:30 Pro 1-16	18 6:30 Knife Skills	19 10:00 Pro 1-15 6:30 Pro 1-12	20 10:00 Pro 1-10 6:30 Basics	21 6:30 Trattoria	22 closed for holidays	23 closed for holidays
24 closed for holidays	25 closed for holidays	26 closed for holidays	27 closed for holidays	28 closed for holidays	29 closed for holidays	30 closed for holidays

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.

Please be sure to review our cancellation policy on page 2.

OTHER INFORMATION

The New School of Cooking is available for private parties, meetings and corporate teambuilding events. Call for details. 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 for office hours.

DIRECTIONS

We are located on the 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 La Cienega South. Drive about six blocks and take a right on Washington. Drive west on Washington about eight blocks to Helms.



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