

CLASS SCHEDULE

January
February
March

THE
NEW SCHOOL
OF **COOKING**

WINTER 2006

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. Cotner Thompson has just parlayed her popular class, the Effortless Gourmet, into a website. You can find her on line at effortlessgourmet.com.

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 seven 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 seven 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. Note: We are no longer allowing students to make up missed classes. \$2400

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| SESSION 1 | Tracy Saltzman Begins Wednesday, Nov. 16 | 10:00 a.m. |
| SESSION 2 | Carol Cotner Thompson Begins Tuesday, February 7 | 10:00 a.m. |
| SESSION 3 | Tracy Saltzman Begins Sunday, February 19 | 2:30 p.m. |
| SESSION 4 | May Parich Begins Tuesday, March 7 | 6:30 p.m. |

CLASS 1 Introduction

Discuss 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 Vegetables I

Green Vegetables and Fresh Legumes, Composed Salads, Green Salads

CLASS 7 Vegetable II

Starches, Potatoes, Dried Legumes, Grains

CLASS 8 Fin Fish

Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 9 Shellfish

Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 10 Poultry I

Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 11 Poultry II

Moist Heat Cooking Techniques, Braising and Stewing

CLASS 12 Meat I

Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 13 Meat II

Moist Heat Cooking Methods, Braising and Stewing

CLASS 14 Charcuterie

Sausage, Paté, Smoked Fish

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

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. There will be breaks for holidays. Pro II is taught by Carol Cotner Thompson. Students can miss two classes and receive their diploma. No makeups. \$1200

BEGINS SUNDAY NOVEMBER 20TH 9:30 a.m.-1:30 p.m. or

SUNDAY MAY 7TH 9:30 a.m.-1:30 p.m.

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are 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. No makeups. \$1200

SESSION 1 Begins Monday, January 16 6:30 p.m.

SESSION 2 Begins Thursday, January 26 10:00 a.m.

SESSION 3 Begins Sunday, February 19 9:30 a.m.

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 14. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$300

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

Thursdays, Jan. 12, 19, 26, March 2 6:30-9:30 p.m. or

Tuesdays, February 7, 14, 21, 28 6:30-9:30 p.m. or

Saturdays, Feb. 18, 25, March 4, 11 10:00 a.m.-1:00 p.m.

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; 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; Pineapple Upside Down Cake.

WORLD REGIONAL SERIES: FRANCE

\$375

Thursdays, Feb. 9, 16, 23, March 2 6:30-9:30

The regional series are designed for ambitious students who want to learn authentic cuisine, and the dishes we prepare are meant to inspire students to cook these foods often. Each week, we will prepare dishes from a region in France and taste local wines, cheeses and other specialty items from that area.

WEEK 1 ALSACE/LORRAINE Trout Meuniere; Choucroute a l'Ancienne; Tarte Flambee; Quiche Lorraine; Sausage, Cheese and Curly Endive Salad; Braised Red Cabbage; White Asparagus with Mustard Sauce; Crisp Potato Pancake with Green Salad; Alsatian Farm Cheesecake.

WEEK 2 NORMANDIE/BRETAGNE Artichoke Salad with Fresh Herbs; Dandelion, Apple and Bacon Salad; Savory and Sweet Crepes; Veau Normande; Cauliflower Gratin; Mussels with White Wine; Roast Duck with Cider and Turnips; Whole Bass in a Crust of Sea Salt; Apple Tart.

WEEK 3 BURGUNDY Braised Leeks with a Mustard Vinaigrette; Gougeres; Escargots a la Bourguignon; Boeuf a la Bourguignon; Fondue a la Bourguignon; Green Salad with Abbaye de Belloc Croutons; Celery Root and Pear Salad with Walnuts; Gateau Breton.

WEEK 4 THE LOIRE VALLEY Asparagus Soup; Rillettes de Saumon; Potato Gratin Forestier; Chard Ribs au Gratin; Lamb with Young Vegetables; Pork with Prunes; Artichoke and Mushroom Fricasée; Boudin Blanc with Apples; Pear Tarte Tatin.

CULINARY SKILLS WORKSHOP

\$250

Thursdays, January 5, 12, 19 10:30 a.m.-1:30 p.m. or

Mondays, March 27, April 3, 10 6:30-9:30 p.m.

In this three part course, students will learn the foundation cooking techniques for vegetables, fish and meat so that they gain understanding and become less reliant on recipes. Each week, Carol will present two techniques and their applications for different food groups. She will also discuss seasonal food pairings and basic menu development. Students will work in groups of two to complete all the dishes in each week's menu.

WEEK 1 SAUTE-SWEAT Fettuccine with Caramelized Onions and Butternut Squash;

Chicken Paillard with Sautéed Rapini; Cavolo Nero with Lemon, Garlic and Fennel.

WEEK 2 POACH-BRAISE-STEW Basic Stock Preparation; Butter Braised Halibut with Morels and Asparagus; Chicken Couscous with Raisins, Almonds and Pine Nuts.

WEEK 3 ROAST-GRILL Perfect Roast Chicken with Fresh Herbs; Roasted Beet and Orange Salad with Blue Cheese Crostini; Vietnamese Grilled Steak in Lettuce Wraps.

INDIVIDUAL CLASSES

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

PIZZA WORKSHOP

\$75

Thursday, January 5 6:30-9:30 p.m.

Vegetarian Class. Many people are daunted by the idea of making pizza at home because they are afraid to bake 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 WINTER GRILL

\$85

Saturday, January 21 2:00-5:00 p.m. or

Friday, January 27 10:30 a.m.-1:30 p.m. or

Saturday, March 25 2:00-5:00 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.

FRESH PASTA WORKSHOP

\$75

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

In our carbohydrate-phobic society, pasta has almost become a forbidden menu alternative, yet there are so many wonderful dishes that can be made with delicate, fresh pasta that we wanted to reintroduce this excellent staple. 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.

INDIA ON FIRE

\$75

Thursday, March 16 6:30-9:30 p.m.

Neelam Batra joins us again tonight to introduce a menu of inspired Indian dishes designed to trigger a powerful endorphin rush and set your taste buds aflame! We will also tame the heat with several cooling side dishes and chutneys. Gingered Shrimp Salad with Papadums; Chicken Vindaloo; Anaheim Chiles in Spicy Tamarind Sauce; Spicy Eggplant and Lentil Nuggets Curry; Rice Croquettes with Cashews; Coconut Cilantro Chutney; Mulligatawny Soup; Semolina Pancakes with Fresh Curry Leaves; Peppery Mixed Vegetable Fried Rice; Ginger Baked Cauliflower in Cashew Almond Sauce.

QUICK SOUPS AND QUICKBREADS

\$75

Thursday, December 8 10:30 a.m.-1:30 p.m.

A meal of a simple soup and a quickbread is a satisfying and easy option throughout the year. Today, May will discuss stock preparation, soup types and the straightforward techniques for making perfect quickbreads. 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.

CANDY

\$75

Wednesday, December 21 6:30-9:30

Our first candy class was so popular that we've added another in December, but sign up soon to secure a spot--the new class has just a few spots left. Assorted Lollipops; Chewy Butter Caramels; Peanut Butterballs; Peanut Brittle; English Toffee; Pecan Pralines; Homemade Marshmallows; Chocolate Fudge; Assorted Truffles; Caramel Corn.

WINTER IN TUSCANY

\$75

Saturday, February 18 2:00-5:00 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. Potato and Artichoke Tart; Renaissance Style Baked Cauliflower; Cecina (Chick Pea Flatbread); Ricotta Soup; 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.

SIMPLE CONTEMPORARY SAUCES \$75

Thursday, December 15 10:30 a.m.-1:30 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 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.

SINGAPORE \$75

Friday, March 3 7:00-9:00 p.m.
Today, Jet introduces the Nonya cuisine, a distinctly Singaporean tradition which combines Chinese, Malay and Indonesian ingredients and cooking techniques to create a sophisticated layering of flavors. Nonya cooking is the closest that Singapore has to an indigenous cuisine, as its traditions date to the 15th century. Mango Salad with Halibut in a Lemongrass Lime Vinaigrette; Hainanese Chicken Rice; Seafood Laksa; Fragrant Coconut Rice; Tamarind Sambal Shrimp; Bok Choy Belacan; Rice Noodles; Prawns and Tofu in a Sweet, Sour and Spicy Sauce.

VANILLA LOVERS UNITE \$85

Saturday, February 11 10:00 a.m.-1:00 p.m.
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.

INDIAN VEGETARIAN \$75

Friday, February 24 10:30 a.m.-1:30 p.m.
Because so many Indians are vegetarian, Indian cuisine features some of the most interesting preparations for vegetables. Chef Neelam Batra will introduce students to some of her favorite Indian dishes. Quick Potato Samosa Pastries with Cilantro-Scallion Chutney; Chickpea Batter-Fried Okra with Chaat Masala; Homemade Paneer Cheese with Stir Fried Spinach; Stuffed Zucchini Rounds in Thick Curry Sauce; Crispy Taro Root Halves with Wilted Tomato Wedges and Ajwain Seeds; Tangy Asparagus and Yellow Bell Peppers; Spinach Yogurt Raita with Fragrant Black Salt.

PARIS BISTRO \$85

Thursday, March 23 6:30-9:30 p.m.
French bistros 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. Somehow, this informal style of cooking and presenting food seems perfect for the cold winter months. Champignons a la Grecque; Celeri Remoulade; Steak Frites; Salad of Roquefort, Walnuts and Belgian Endive; Blanquette de Veau; Pasta with Lemon, Ham and Black Olives; Warm Potato Salad with Herbed Vinaigrette; Lemon Tart.

A THAI FAMILY DINNER \$75

Friday, February 17 7:00-10:00 p.m.
We asked chef Jet Tila to prepare a meal of classic, family-style dishes that might appear in Thailand on the cool winter nights. He has designed this menu which showcases the produce of the season and features the comfort foods of Thailand. Mieng Kum (Thai Savory Bites), Vegetable Yum; Yellow Curry with Chicken and Potatoes; Morning Glory with Garlic and Chile; Green Curry with Fish Cakes and Kabocha Squash; Perfect Jasmine Rice.

AUTUMN PIES \$75

Thursday, December 22 6:30-9:30 p.m.
New Class added: If there is a quintessential pie season, this 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 holidays, these pies will find a very warm reception. Tonight, 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.

SUGAR AND SPICE \$75

Saturday, February 11 2:00-5:00 p.m.
This afternoon, Pastry chef Cindy Mushet will introduce the important baking spices, sources and proper storage and handling of spices and teach students how to prepare these desserts: Walnut Spice Torte with Chocolate and a Cinnamon Crème Anglaise; Sugar and Spice Donuts with Warm Chocolate Dipping Sauce; Gingerbread Souffle with White Chocolate Custard Sauce; Pistachio Cardamom Cake with Almond Sugar Crust; Siena Tart with Almonds, Cherries, Honey and Spices; Guinness Stout Ginger Cake with Fresh Ginger and Five Spice Medley.

ROASTING \$75

Friday, February 3 10:30 a.m.-1:30 p.m. or
Saturday, March 25 10:00 a.m.-1:00 p.m.
Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. This simple technique brings out the very best flavors in foods. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette ; Roasted Mushroom Caps with Herb Nut Butter; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

REVISITING THE WOK

\$75

Friday, December 16 7:00-10:00 p.m. or
 Saturday, January 14 2:00-5:00 p.m.

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.

CLASSIC AMERICAN CAKES

\$85

Friday, February 10 7:00-10:00 p.m.

Today, pastry chef Cindy Mushet will introduce some of our all time favorite cakes. In order to bake the cakes and frost them in a three hour class, we will be making cupcakes, and everyone will be able to take an assortment home. The recipes will be written for full sized cakes too, so you can recreate them later in a larger size. Banana Cake with Cream Cheese Frosting; Lemon Cake with Citrus Buttercream; Coconut Cake with Fluffy Frosting; German Chocolate Cake; Peanut Butter and Jelly Cake with Peanut Butter White Chocolate Ganache; Devil's Food Cake with Fudge Frosting.

ASIAN WRAPS AND ROLLS

\$75

Saturday, March 11 6:30-9:30 p.m.

Spring roll wrappers and lettuce leaves make the perfect containers for the assorted flavors of Asia. Tonight, Jet will teach the proper technique for making a range of rolls and lettuce cups. Vietnamese Shrimp Spring Rolls; Minced Beef Lettuce Cups; Vegetable Egg Rolls; Singapore Spring Rolls; Vietnamese Beef Wraps; Thai Tasty Bites in Spinach Leaves.

FISH BASICS

\$85

Friday, February 3 7:00-10:00 p.m. or
 Friday, March 17 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.

SAPORE DELLA SERNISSIMA (FLAVORS OF VENICE)

\$85

Friday, January 13 7:00-10:00 p.m.

A shimmering renaissance jewel, Venice never fails to enchant and mesmerise. We invite you to try some tastes of Venice--seasoned by the sea and ancient spice routes and the fertile plains of the Veneto. Risi e Bisi; Baked Borlotti Beans; Deep Fried Olives and Marinated Artichoke Hearts; Sardines with Sweet and Sour Sauce; Bigoli in Anchovy Caper Sauce; Spaghetti Nere with Scallops, Clams and Squid; Roasted Quails Stuffed with Porcini Mushrooms on Polenta; Sage and Rosemary Roast Pork with Grilled Radicchio di Treviso.

ESSENTIAL KNIFE SKILLS

\$75

Saturday, January 7 2:00-5:00 p.m. or
 Friday, March 10 7:00-10:00 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.

CHOCOLATE DESSERTS

\$85

Saturday, February 25 2:00-5:00 p.m. or
 Friday, March 31 10:30 a.m.-1:30 p.m.

This class needs little introduction—Today, Chef May Parich will guide students through what to look for when purchasing chocolate, discuss the properties of chocolate and present these extraordinary chocolate desserts: Falling Chocolate Cake with Crème Anglaise; Chocolate Pistachio Semifreddo; Brownie Tart; Chocolate Pots de Crème; Chocolate Truffle Ice Cream with Homemade Chocolate Sauce and Salted Peanuts; Crotin de Chocolat.

VEGETARIAN CURRIES AND BIRYANIS

\$75

Saturday, February 4 10:00 a.m.-1:30 p.m.

Winter is the perfect time of year to learn how to make authentic Indian curries and rice dishes. Cookbook author Neelam Batra will teach students how to make fresh spice blends and how to use them for assorted curry styles. She will also introduce several new rice dishes to accompany the curries. Mustard Greens and Cauliflower in Yogurt Curry; Curried Black Chickpeas with Sizzling Ginger Tomatoes; Tangy Baby Potato Curry with Spinach; Curried Jackfruit Biryani with Roasted Pine Nuts and Raisins; Wild Mushroom Biryani with Pureed Cilantro Chutney; South Indian Rice with Pigeon Peas and Mixed Vegetables.

CHICKEN FUNDAMENTALS

\$75

Monday, January 9 10:30 a.m.-1:30 p.m. or
 Thursday, March 30 6:30-9:30 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. Students will learn how to cut up a whole bird and how to bone chicken breasts. They will also 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.

ASIAN CHICKEN FUNDAMENTALS

\$75

Saturday, January 28 2:00-5:00 p.m.

Our classic Chicken Fundamentals class is so popular, and our 2006 calendar is so jam-packed that we've asked chef Jet Tila to teach an Asian version of the class above. Recipes for this class include: Thai Barbecue Chicken; Chicken in Red Curry; Tea Smoked Chicken; Minced Chicken in Lettuce Cups; Teriyaki Chicken; Vietnamese Lemongrass Chicken Skewers; General Tso's Chicken.

CHEESE SEMINAR

| | | |
|------------------------|----------------|------|
| Wednesday, January 11 | 6:30-8:00 p.m. | \$50 |
| Wednesday, February 15 | 6:30-8:00 p.m. | or |
| Wednesday, March 15 | 6:30-8:00 p.m. | or |

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.

WINTER SOUFFLES

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|---------------------|----------------------|------|
| Monday, February 13 | 10:30 a.m.-1:30 p.m. | \$75 |
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Vegetarian Class. Nothing is quite as dramatic or delicious as a perfect soufflé. While they may seem intimidating, the only trick to making perfect soufflés is learning the simple techniques for their preparation, and to eat them as soon as they come out of the oven. Classic Cheese Soufflé; Asparagus Parmesan Soufflé; Individual Cauliflower Soufflés with Baby Green Salads; Gran Marnier Soufflé; Chocolate Soufflé; Gingerbread Soufflé.

A CHINESE NEW YEAR'S PARTY

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|--------------------|-----------------|------|
| Friday, January 20 | 7:00-10:00 p.m. | \$75 |
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The new year is the most important holiday in the traditional Chinese calendar. Rich with symbolism, ritual and community spirit, the Chinese New Year is a celebration of the old and the new. Join Jet tonight as we celebrate the Year of the Dog with a classic New Year's menu, and learn about the history of the holiday and the foods that frame the festivities. Casu Bao (Barbecued Pork Dumplings); Steamed Bass with Ginger and Scallions; Man Tou Sweet Buns; Whole Poached Chicken with Black Bean Garlic Sauce; Long Life Noodles; Buddha's Delight.

THE WILD BUNCH

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|------------------|-----------------|------|
| Friday, March 31 | 6:30-10:00 p.m. | \$85 |
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Tonight, the mysterious and delicious world of wild mushrooms will be revealed by Margaret Ferazzi, culinary advisor to the California Mycological Society. Margaret will teach students proper storage, cleaning and cooking techniques for some of the best examples of these earthy treasures. She will be joined tonight by a mycologist who will present a slide show on mushrooms and mushrooming. Recipes subject to availability. Wild Mushroom Barley Soup; Torn Pasta with Porcini, Pancetta, Fava Beans and Basil; Teriyaki Salmon with Oyster and Shimeji Mushrooms; Wild Mushroom and Hazelnut Pate; Green Tea Noodles with Shiitake Mushrooms, Leeks and a Winter Citrus Glaze; Roasted Pork Tenderloin with Black Trumpet Mushrooms and Thyme; Shaved Artichoke Heart Salad with Lemon and Black Truffle Vinaigrette; Chicken with Chanterelles and Saffron Cream Sauce.

DIM SUM

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| Saturday, February 4 | 2:00-5:00 p.m. | \$75 |
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In this class, chef May Parich will acquaint students with the traditions, techniques, varied doughs and flavors of these small, mouth-watering dishes which are consumed as snacks throughout China. Discover why the term Dim Sum translates to "heart's delight" and how to incorporate dim sum into a unique brunch or hors d'oeuvre menu. Steamed Pork Buns; Sew Mai Dumplings; Mini Vegetable Spring Rolls; Scallion Ginger Potstickers; Steamed Seafood Packets; Tamarind Glazed

Spareribs; Custard Tartlets; Assorted Dipping Sauces.

HIGH TEA

| | | | |
|-------------------|----------------------|----|------|
| Friday, March 3 | 10:30 a.m.-1:30 p.m. | or | \$75 |
| Saturday, March 4 | 2:00-5:00 p.m. | | |

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

THE WELSH KITCHEN

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|-------------------|----------------|------|
| Thursday, March 9 | 6:30-9:30 p.m. | \$75 |
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In the land of poetry and song, the kitchen--yegin--is truly the heart of every Welsh Home. Cosy up with Welsh chef Margaret Ferrazzi and explore the recipes and flavors of Wales. Lamb and Root Vegetable Stew with Aromatic Herbs; Vegetarian "Sausages" with Caerphilly Cheese; Whole Baked Trout with Oatmeal Crust, Lettuce and Cucumber Sauce; Clam or Cockle Stew with Bacon, Leeks and Laverbread; Onion and Potato Cake; Welsh Rarebit with Green Tomato Chutney; Welsh Cakes on the Griddle; Plum Tart.

CONTEMPORARY BRUNCH IDEAS

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|---------------------|----------------------|------|
| Monday, February 20 | 10:00 a.m.-1:00 p.m. | \$75 |
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Brunch is an excellent way to bring people together without a lot of fuss or major time commitment. Here are some outstanding dishes to introduce to friends and family. Caramelized Onion and Bacon Tart; Stuffed Brioche French Toast; Crystallized Ginger and Orange Scones; Vegetable Frittata with Herbs and Goat Cheese; Simple Soufflé with Sonoma Jack Cheese and Roasted Red Peppers; Old Fashioned Hash Browns; Warm Rhubarb Cobbler; Pineapple Agua Frescas.

SAVORY TARTS

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| Saturday, March 18 | 2:00-5:00 p.m. | \$75 |
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Vegetarian Class. In this workshop, students will learn how to make a rustic galette dough and a classic tart dough, as well as a range of seasonal fillings. Tarts include Leek and Goat Cheese Galette; Wild Mushroom and Madeira Tart; Spinach and Gruyere Quiche; Onion Thyme Tart; Asparagus and Fontina Tart; Potato Herb Galette; Fennel, Taleggio and Cardamom Tart.

ONIONS

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| Saturday, March 11 | 2:00-5:00 p.m. | \$75 |
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Vegetarian Class. Onions are probably the single most important vegetable used in cooking. Onions season begins now and continues through late spring, so this is a perfect time of year to learn more about onion varieties as well as proper cooking techniques and pairing ideas for this cornerstone ingredient. Turnip, Leek and Blue Cheese Gratin on Walnut-Dressed Arugula; Mixed Greens with a Creamy Herb and Shallot Dressing; Buttermilk Onion Rings; Soft Polenta with Caramelized Onions, Thyme and Fontina; Braised Leeks with Mustard Vinaigrette; Scallion Pancakes with Peanut Sauce; Sweet Onion-Lemon Canapés; Balsamic Orange Braised Cipollines; Frittata with Green Onions, Ricotta Salata and Parsley.

| JANUARY | | | | | | |
|-------------------------------------|-------------------------------------|---------------------------------------|--|--|-----------------------------|--|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| 1 | 2 | 3 | 4 10:00 Pro 1-6 6:30 Pro 1-6 | 5 10:30 Culinary Skills 1 6:30 Pizza | 6 | 7 10:00 Basics 2:00 Knife Skills |
| 8 9:30 Pro 2-5 2:30 Pro 1-15 | 9 10:30 Chicken 6:30 Pro 1-20 | 10 10:00 Pro 1-17 6:30 Pro 1-17 | 11 10:00 Pro 1-7 6:30 Pro 1-7 6:30 Cheese Seminar | 12 10:30 Culinary Skills 2 6:30 Basics | 13 7:00 Venice | 14 10:00 Basics 2:00 Wok |
| 15 9:30 Pro 2-6 2:30 Pro 1-16 | 16 6:30 Pro Baking 1 | 17 10:00 Pro 1-18 6:30 Pro 1-18 | 18 10:00 Pro 1-8 6:30 Pro 1-8 | 19 10:30 Culinary Skills 3 6:30 Basics | 20 7:00 Chinese New Year | 21 10:00 Basics 2:00 Grilling |
| 22 9:30 Pro 2-7 2:30 Pro 1-17 | 23 6:30 Pro Baking 2 | 24 10:00 Pro 1-19 6:30 Pro 1-19 | 25 10:00 Pro 1-9 6:30 Pro 1-9 | 26 10:00 Pro Baking-1 6:30 Basics | 27 10:30 Grilling | 28 10:00 Basics 2:00 Asian Chicken |
| 29 9:30 Pro 2-8 2:30 Pro 1-18 | 30 6:30 Pro Baking 3 | 31 10:00 Pro 1-20 6:30 Pro 1-20 | | | | |

| FEBRUARY | | | | | | |
|---|---|------------------------------------|--|---|-----------------------------------|---|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| | | | 1 10:00 Pro 1-10 6:30 Pro 1-10 | 2 10:00 Pro Baking 2 6:30 Basics | 3 10:30 Roasting 7:00 Fish | 4 10:00 Vegetable Curries, Biryani 2:00 Dim Sum |
| 5 9:30 Pro 2-9 2:30 Pro 1-19 | 6 6:30 Pro Baking 4 | 7 10:00 Pro 1-1 6:30 Basics | 8 10:00 Pro 1-11 6:30 Pro 1-11 | 9 10:00 Pro Baking 3 6:30 France | 10 7:00 Classic American Cakes | 11 10:00 Vanilla 2:00 Sugar and Spice |
| 12 9:30 Pro 2-10 2:30 Pro 1-20 | 13 10:30 Souffles 6:30 Pro Baking 5 | 14 10:00 Pro 1-2 6:30 Basics | 15 10:00 Pro 1-12 6:30 Pro 1-12 6:30 Cheese Seminar | 16 10:00 Pro Baking 4 6:30 France | 17 7:00 Thai Family Dinner | 18 10:00 Basics 2:00 Winter in Tuscany |
| 19 9:30 Pro Baking 1 2:30 Pro 1-1 | 20 10:30 Brunch 6:30 Pro Baking 6 | 21 10:00 Pro 1-3 6:30 Basics | 22 10:00 Pro 1-13 6:30 Pro 1-13 | 23 10:00 Pro Baking 5 6:30 France | 24 10:30 Indian Vegetarian | 25 10:00 Basics 2:00 Chocolate Desserts |
| 26 9:30 Pro Baking 2 2:30 Pro 1-2 | 27 6:30 Pro Baking 7 | 28 10:00 Pro 1-4 6:30 Basics | | | | |

| MARCH | | | | | | |
|---|--|-------------------------------------|--|--|---|---|
| SUN | MON | TUE | WED | THUR | FRI | SAT |
| | | | 1 10:00 Pro 1-14 6:30 Pro 1-14 | 2 10:00 Pro Baking-6 6:30 France | 3 10:30 Tea 7:00 Singapore | 4 10:00 Basics 2:00 Tea |
| 5 9:30 Pro Baking-3 2:30 Pro 1-3 | 6 6:30 Pro Baking-8 | 7 10:00 Pro 1-5 6:30 Pro 1-1 | 8 10:00 Pro 1-15 6:30 Pro 1-15 | 9 10:00 Pro Baking-7 6:30 Welsh Kitchen | 10 7:00 Knife Skills | 11 10:00 Basics 2:00 Onions 6:30 Wrap and Roll |
| 12 9:30 Pro Baking-4 2:30 Pro 1-4 | 13 6:30 Pro Baking-9 | 14 10:00 Pro 1-6 6:30 Pro 1-2 | 15 10:00 Pro 1-16 6:30 Pro 1-16 6:30 Cheese Seminar | 16 10:00 Pro Baking-8 6:30 India on Fire | 17 10:30 Fish | 18 10:00 Pasta 2:00 Savory Tarts |
| 19 9:30 Pro Baking-5 2:30 Pro 1-5 | 20 10:00 Brunch 6:30 Pro Baking-10 | 21 10:00 Pro 1-7 6:30 Pro 1-3 | 22 10:00 Pro 1-17 6:30 Pro 1-17 | 23 10:00 Pro Baking-9 6:30 Paris Bistro | 24 | 25 10:00 Roasting 2:00 Grilling |
| 26 9:30 Pro Baking-6 2:30 Pro 1-6 | 27 6:30 Culinary Skills | 28 10:00 Pro 1-8 6:30 Pro 1-4 | 29 10:00 Pro 1-18 6:30 Pro 1-18 | 30 10:00 Pro Baking-10 6:30 Chicken | 31 10:30 Chocolate Desserts 6:30 The Wild Bunch | |

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.



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